

# SERVER

## Condiment Units Server Express™ System

Model SE

Date:

Project:

Quantity:

Item Number:



### Bid Description

Constructed of black thermoset polyester vessel, surgical-quality five-piece plastic pump, and polished stainless steel lid. The Server Express™ (for condiments) is ready for counter-top or drop-in use.

Capacity is 1½-gallons (or 6 L). Maximum stroke yields 1-ounce (30 mL). Easy-to-adjust portion control reduces yield in ¼-ounce (7 mL) increments. Exclusively uses a Cryovac® pouch with fitment. The Server Express™ System achieves up to 98% evacuation.

### Standard Features

Holds 1½-gallon (or 6 L) Cryovac® pouch

Constructed of black thermoset polyester

Ready for counter-top or drop-in use

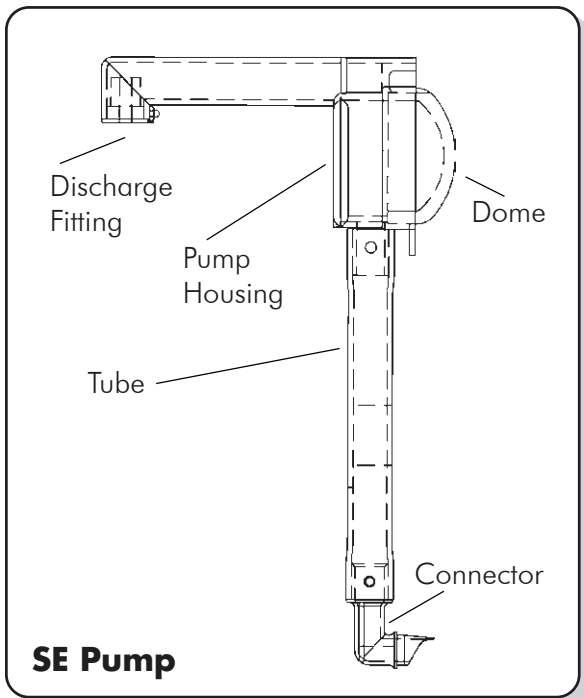
Pump is constructed of five surgical-quality plastic parts—quick to breakdown and completely dishwasher safe

Maximum stroke yields 1-ounce (30 mL)




Easy-to-adjust portion control in ¼-ounce (7 mL) increments

Two discharge tube fittings—black for ketchup and mustard, white for thicker products

Two cleaning brushes included for pump maintenance



### Server Express™ Accessory

- Tapered Discharge Fitting #07119
- Replacement Pump #07044
- Decals,    #07131
- Spout-side cleaning brush #82009
- Tube cleaning brush #82049

### Warranty

Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For our complete warranty statement, see our Website or contact us.



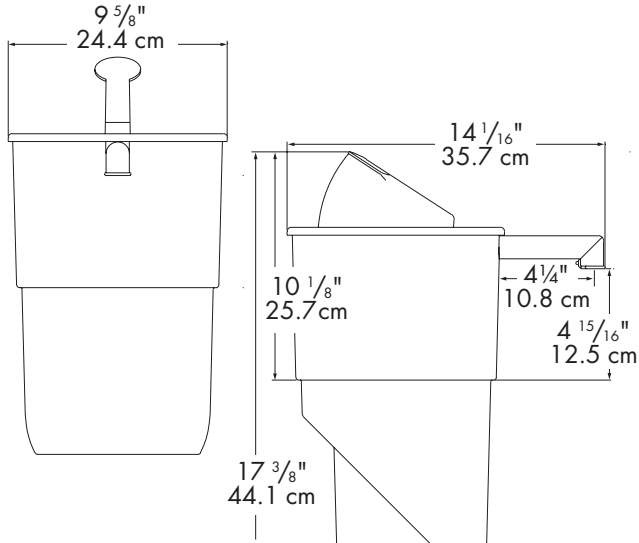
Specifications on reverse side

**SERVER**

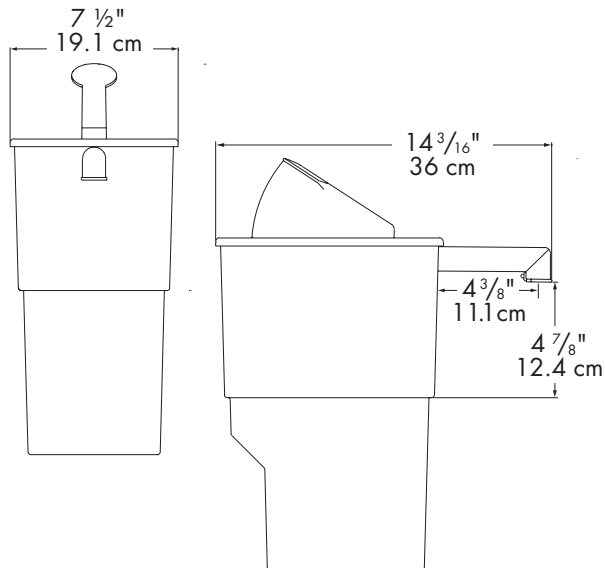
# Condiment Units Server Express™ System

**Model SE**

## Server Express™ Round SE #07010



## Server Express™ Rectangular SE #07000



## Specifications

|              |  |              |              |
|--------------|--|--------------|--------------|
| <b>Model</b> | <b>SE #07010</b>   |              |              |
| Construction | Black, thermoset polyester vessel with surgical-quality plastic pump and polished stainless steel lid.                                 |              |              |
| Capacity     | 1 1/2-gallons (or 6 L) capacity  |              |              |
| Dimensions   | <u>Height</u>  | <u>Width</u> | <u>Depth</u> |
|              | in 17 3/8  | 9 5/8        | 14 1/16      |
|              | cm 44.1  | 24.4         | 35.7         |
| Cutout Size  | 8 1/2 in (21.6 cm) diameter  |              |              |
| Ship Weight  | 8 lb (3.6 kg)  |              |              |
| <b>Model</b> | <b>SE #07000</b>   |              |              |
|              | Same as above except:  |              |              |
| Dimensions   | <u>Height</u>  | <u>Width</u> | <u>Depth</u> |
|              | in 17 3/8  | 7 1/2        | 14 3/16      |
|              | cm 44.1  | 19.1         | 36           |
| Cutout Size  | 6 3/8 x 8 1/2 in (16.2 x 21.6 cm)  |              |              |
| Option       | Brushed (#4) finish, stainless steel shroud #67697. Slides over portion that drops in for a finished look in counter-top applications. |              |              |



Cryovac® is a registered trademark and a trade name of Cryovac Inc.  
 FOB Richfield, Wisconsin 53076

## CAD Library

We are a member of The KCL CADalog with more than 100 other manufacturers. Our CAD files can be purchased through Kochman Consultants, Ltd. at 847-470-1195, or e-mail sales@kclcad.com. Their website is at www.kclcad.com.

