

- Designed to withstand ambient, cold, or hot temperatures
- 2/4 qt. pumps dispense approximately .5 fl. oz. portions per pump while 7/11 qt. pumps dispense approximately .6 fl. oz portions per pump.
- Perfect for thick condiments such as ketchup, mustard, and barbecue sauce
- Can be used in steam tables to dispense warmed sauces, condiments, etc. (with use of an adapter plate - sold separately)
- Lids have brushed finish which reduces the number of fingerprints



## **mser√**sense<sup>™</sup>

# Inset Pump Dispensers

This convenient lid and pump combination ensures your staff can move quickly and efficiently by easily dispensing and portioning your condiments.

Pumps Rated For	Classification	Examples
х	Thin	Flavoring Syrups, Hot Sauce, Soy Sauce (Viscosity like Water)
✓	Thick	Ketchup, Mustard, BBQ Sauce
х	Particulates	Tartar Sauce, Relish

### **Pump Dispensers (Without Insets)**



#### **Pump Dispensers (With Insets)**



#### Replacement Parts

651PDIHKNOB Knob 651PDBRSH Cleaning Brush 651PDLPRTI24 Spare Parts Set for 2 gt. and 4 gt. 651PDLPRTI7 Spare Parts Set for 7 qt. 651PDLPRTI11 Spare Parts Set for 11 qt. 651PDPLNGI24 Plunger Assembly for 2 qt. and 4 qt. 651PDPLNGI7 Plunger Assembly for 7 gt. 651PDPLNGI11 Plunger Assembly for 11 qt.