



## Direct Pour Dispensers Touchless Express® Dispensers

### SPECIFICATION SHEET

#### FAST FACTS

Touchless Express® Direct-Pour Dispensers improve the dining experience by letting guests safely personalize their meal with the house-made dips, dressings and sauces that make your menu items craveable.

#### APPLICATIONS

- Ambient serving of thin to thick and thicker craft sauces for your countertop finishing station
- High-volume use with 1.3 and 3.0 gal models

#### DETAILS

- Direct-Pour dispensers allow guests to self-serve your craft sauces held safely inside a food-safe jar and lid
- PerfectSense™ Technology detects a user's hand to dispense up to 1 oz; removing the hand stops serving
- Precise sensor field prevents dispensing during surface sanitizing and pass-by activity
- Restaurant ready – simply plug into a standard outlet
- Stainless steel cleans easier and lasts longer
- 5-piece, dishwasher-safe pump disassembles easily
- Matching 1.5 gal pouched-condiment model ([100257](#))

Today's diner expects  
a technology-driven experience and  
those tech solutions can directly spur  
customers to visit restaurants.

Modern Restaurant Management, July 2021



Includes flavor  
label set for food  
identification  
100246



SE-SS-TDP  
100259



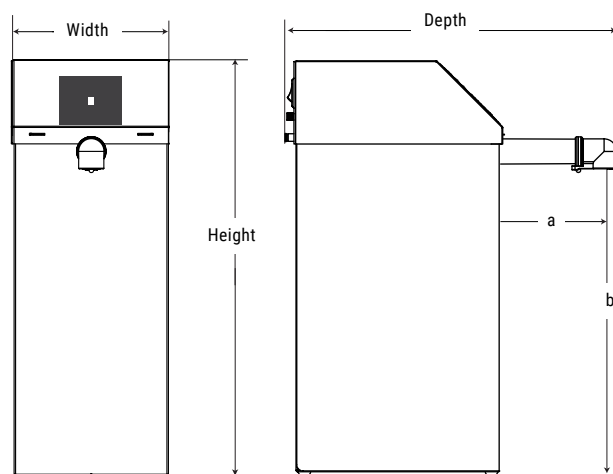
SE-SS-TDP LCAP  
100250

Zero contact. Total comfort.

SEE TABLE FOR APPLICABLE TRAITS BY MODEL	
DISPENSES KEY	<b>THIN</b> fountain syrups • oils • hot sauce
	<b>THICK</b> ketchup • mustard • mayo • bbq
	<b>THICKER</b> tartar sauce • crafted sauces
APP KEY	<b>AMBIENT</b>
	<b>COLD</b>
	<b>HOT</b>

## SERVER TOUCHLESS EXPRESS® DISPENSERS DIRECT-POUR MODELS: SE-SS-TDP | SE-SS-TDP LCAP

Server Touchless Express®, Direct-Pour models provide ambient dispensing of thin to thick and thicker craft sauces for countertop serving. PerfectSense™ technology detects the users' hand to serve up to 1 oz; removing hand stops serving early. Dispensing field is 1 to 3 in from sensor eye, to eliminate dispensing during surface-sanitizing or pass-by activity. TDP models are constructed of a stainless steel, brushed-finish vessel with surgical-quality plastic pump and include a flavor label set for food identification. Direct-Pour model 100250 includes a Touchless, Direct-Pour pump (100265) with 1.3 gal food-safe jar and lid (100280 & 100281); model 100259 includes a Large Capacity, Direct-Pour pump (100256) with 3.0-gal food-safe jar and lid (100282 & 100283). 24V DC with 100V–240V adapter power cord and USA NEMA 5-15P plug, 2 Amp (max). 1-year warranty.



SE-SS-TDP includes  
1.3 gal jar (100280), lid  
(100281) and pump (100265)



SE-SS-TDP LCAP includes  
3.0 gal jar (100282), lid  
(100283) and pump (100256)

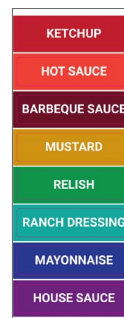
## DIRECT-POUR DISPENSERS

order amt	dispenses	model/item	app	description	capacity	electrical	dims (H x W x D)	weight	dim a	dim b
<input type="checkbox"/>		<a href="#">SE-SS-TDP 100259</a>		direct-pour, countertop unit with pump, food-safe jar & lid	1.3 gal jar	100-240V 2A (max)	17" x 6 1/2" x 13 9/16"	13 lb	4 1/4"	12 1/2"
<input type="checkbox"/>		<a href="#">SE-SS-TDP LCAP 100250</a>		direct-pour, countertop unit with pump, food-safe jar & lid	3.0 gal jar		20 15/16" x 6 1/2" x 13 9/16"	18 lb		16 9/16"

## REPLACEMENT PARTS

order amt	item	description
<input type="checkbox"/>	<a href="#">100265</a>	pump only (1.3 gal)
<input type="checkbox"/>	<a href="#">100280</a>	1.3 gal jar
<input type="checkbox"/>	<a href="#">100281</a>	lid to 1.3 gal jar
<input type="checkbox"/>	<a href="#">100246</a>	flavor label set

order amt	item	description
<input type="checkbox"/>	<a href="#">100256</a>	pump only (3.0 gal)
<input type="checkbox"/>	<a href="#">100282</a>	3.0 gal jar
<input type="checkbox"/>	<a href="#">100283</a>	lid to 3.0 gal jar



flavor label sheet (100246)  
KETCHUP  
HOT SAUCE  
BARBEQUE SAUCE  
MUSTARD  
RELISH  
RANCH DRESSING  
MAYONNAISE  
HOUSE SAUCE

SERVE SAFE WITH SERVER TOUCHLESS EXPRESS® DISPENSERS  
SERVER-PRODUCTS.COM | 800.558.8722 | 262.628.5600