

Food Container Pumps

Pouch-Connect, Fountain Jar Pumps

- Serve toppings from popular 48-oz pouches with a 16-mm centered fitment in your heated cabinet, station or well for fountain jars
- Ideal for toppings that become thin when heated, like fudge and caramel or private-label sauce
- Models for standard countertop and slanted countertop or drop-in use; drop-in (DI) model has a higher discharge point for additional serving clearance
- Portions adjust in 1/8-oz increments with 1-oz max per stroke
- Saves labor and reduces cleaning time – toppings are contained within the pouch and pump
- Specify color and text for pump knob when ordering; black is standard (see p.9 for details)



dispenses	model/item	application	description	pump & lid fit (jar not incl.)	full portion	4 1/2" W x 7 1/4" D x H above	dp	weight
a	EPEC-200V 82740		serve from (1) 48-oz pouch in a shallow fountain jar; countertop use	7 1/2" fountain jar (white 82558, black 83147, orange 83148)	1 oz	6 1/4"	4 1/2"	2.1 lb
b	EPEC-200 82800		serve from (1) 48-oz pouch in a shallow fountain jar; angled discharge, countertop use				2 7/8"	

Pouched and pumped for speed.

Flexible packaging is ideal in fast-paced, institutional and quick-serve restaurants. The 48-oz bag fitment connects directly to the dispenser for an operator-friendly system that streamlines workflow so you can server better, faster.



Express Dispensers | 1 1/2-Gallon Pouch

- Perfect for high-traffic, self-serve applications – serves from popular 1 1/2-gallon condiment and dressing pouches with a 16-mm fitment
- Sealed, sanitary system achieves up to 98% evacuation; dispenses 1-oz max portion, reduce in 1/4-oz increments
- Cleanup is easy; condiments are contained within the pouch and surgical-quality plastic, six-piece pump
- Brushed finish stainless steel and black thermoset plastic vessels reduce the visibility of fingerprints



1 1/2-gallon pouch with 16-mm fitment



NEW Direct-Pour models (no pouch needed) to serve 1.3 gallons of house-made sauces and condiments; see p.19 for details

dispenses	model/item	application	description	full portion	dimensions (HxWxD)	weight
c	SE 07010		round, black plastic base with pump (07794); countertop & drop-in	1 oz	17 7/8" x 9 5/8" x 14"	8 lb
	SE-Single 07000		black plastic base with pump (07794); countertop & drop-in		17 5/8" x 7 1/2" x 14"	
d	SS-1SE 67760		07000 above & stainless steel shroud; countertop	1 oz	17 3/4" x 7 1/2" x 14"	11 lb
	SS-2SE 07300		(2) 07000s & stainless steel shroud; countertop		17 3/4" x 15" x 14 1/8"	18 lb
e	SE-SS 07125		stainless steel base with pump (07794); countertop	1 oz	17 9/16" x 6 3/8" x 13 1/4"	9 lb
f	SE-SS 07020		stainless steel base with pump (07794); drop-in		10 1/2" x 6 3/8" x 13 5/8"	

More Express Dispenser options.

NEW Touchless Express dispensers take the Express concept to the next level for safety; see p.10-11 for details.



Express Stations combine multiple dispensers in a single base; see p.31 for details.



SEE TABLE FOR APPLICABLE TRAITS BY MODEL

DISPENSES KEY

- THIN**
fountain syrups • oils • hot sauce
- THICK**
ketchup • mustard • mayo • bbq
- THICKER**
tartar sauce • crafted sauces

APP KEY

- AMBIENT**
- COLD**
- HOT**