

TOPPING STATIONS MINI BARS, LADLE COMBO'S

Models MB-2 MB-3 MB-4

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Date:

Project:

Quantity:

Item Number:



Bid Description

Mini Bars are handy space misers for garnishes; constructed of an insulated stainless steel base with a brushed (#4) finish. Combination models include multiples of the following custom components: black plastic ½-size jar, 6" (15.2 cm) deep, stainless steel hinged lid, and 1 oz (30 mL) stainless steel ladle.

Insulated Mini Bars can be iced or accept Round Eutectic Ice Pack(s) 94013 (not included); MB-4 and MB-3 accepts (2), MB-2 accepts (1).

Standard Features

Compact shroud of stainless steel with a brushed finish

Exclusive black ½-size jar, 6" (15.2 cm) deep

Stainless steel hinged lid attaches directly to plastic jar

Colored, engraved knob to identify contents are available upon request



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



TOPPING STATIONS MINI BARS, CREATE

Jar & Lid Assemblies

The ½-size jar is constructed of high-impact Polypropylene. Its features and color are exclusive to Server Products; rear tabs allow the hinged lid to be attached and side slots accept a strike bar for leveling portions. The stainless steel hinged lid is notched to allow the lid to close over a ladle handle, for increased sanitation.

Assembly Specifications

Model		Deep 87229	Shallow 87228
Height	in	7 ⁵ / ₁₆	4 15/16
	cm	18.6	12.5
Height-A (lid open)	in	12 ¹ / ₄	9 ⁷ / ₈
	cm	31.1	25.1
Width	in	4	4
	cm	10.1	10.1
Depth	in	6 ⁷ / ₈	6 ⁷ / ₈
	cm	17.5	17.5
Lid Depth in		9 ¹³ / ₁₆	9 ¹³ / ₁₆
	cm	1.6	1.6
Capacity	OZ	57	34
	L	1.7	1
Cutout	in	6 ¹ / _{8 X} 3 ⁷ / ₈	6 ¹ / _{8 X} 3 ⁷ / ₈
Size	cm	15.5 x 9.8	15.5 x 9.8

Dispensing Methods

A stainless steel pump ensures accurate portion control from a ½-size jar, 6" (15.2 cm) deep. Yields 1 oz (30 mL) per stroke with adjustable portions in ¼ oz (7 mL) increments. Choose from a standard condiment pump (CP-½ 87300) or one with a taller spout for use in deeper refrigeration (CP-½ Tall 87249). For dispensing syrups, use (FP-½ 87310) or (BP Syrup .25 oz 88150) with a ½-size lid and ¼ oz (7 mL) portion maximum.

Stainless steel ladles have a 1 oz (30 mL) capacity. For Deep Jars, use **Ladle 87213**. Shallow Jars use **Ladle 82717**. A clear Polycarbonate ½ oz (15 mL) **Spoon 85156** allows for scooping product. The addition of a **Strike Bar 87234** provides a simple portion control tool.

Eutectic Ice Pack, Round 94013

For more efficient cooling than ice, the specialized ice pack is constructed of a high-density Polyethylene shell. Use (2) in models MB-4 and MB-3, MB-2 accepts (1).

Eutectic Ice Pack Specifications

Model		Height	Width	Depth
94013	in	5 ³ / ₄	5 11/16	3/4
	cm	14.6	14.4	1.9

Base Shroud

87450	Insulated, 2 Jars (deep or shallow)
87280	Insulated, 3 Jars (deep or shallow)
87460	Insulated, 4 Jars (deep or shallow)

Jars & Lids

87229 87228 87203	Deep Jar 6" (15.2 cm) with lid Shallow Jar 3½" (8.9 cm) with lid Deep Jar 6" (15.2 cm), for use with
	pumps

Dispensing Method

87300	⅓-size, Condiment Pump
87249	⅓-size, Tall Condiment Pump
87310	⅓-size, Syrup Pump
88150	⅓-size, Syrup Pump, ¼ oz (7 mL)
87213	Stainless Steel Ladle (for deep jar)
82717	Stainless Steel Ladle (for shallow jar)
85156	Polycarbonate Spoon (for deep or shallow jar)
87234	Strike Bar (for use with Spoon 85156)

Cooling

94013 Eutectic Ice Pack, Round

