## **Specialty** Dispensers

## **Topping Can Coolers**

- Keep your whipped topping can handy and cold for up to 12 hours
- The stainless steel holder inside suspends a 14- or 15-oz topping can tip up or tip down within the cold zone and prevents accidental discharge
- Stations include: insulated, stainless steel base for countertop or drop-in use, gel-filled HoldCold™ jar and support insert
- . Make changeouts guick and easy with a spare can cooler kit in black or white - use one, freeze one











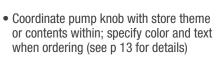
	jar color	item	application	description	capacity	dimensions (HxWxD)	weight	
а		87523		topping can cooler station, countertop	14-15 oz can	13 ½" x 6 ¾" x 9 ½"	- 10 lb	
		87524	- (※) (※)	topping can cooler station, drop-in		$1^{13}/16$ " x $7^{3}/4$ " x $10^{1}/8$ "	1010	
		<u>82846</u>	- (*) (*)	whipped topping can cooler kit; holder and (1) HoldCold™ jar	14-15 oz can	10 <sup>3</sup> /8" x 4 <sup>11</sup> / <sub>16</sub> " x 7 <sup>1</sup> / <sub>2</sub> "	5 lb	
b		82847	- (≋) (*)				3 ID	

NOTE: Whipped topping cooler kits can be added to any insulated station or fountainette that accepts fountain jars. See p 51 for details.

## **Chilled Dispensers**

- Dispense cold foods from an insulated vessel with ice packs or HoldCold<sup>™</sup> jars
- Precise portions control food costs and ensure flavor consistency; 1-oz max portion adjusts in ½-oz increments

• MMS model is popular for tartar or mayo; CSM pump is designed to prevent splashing for non-dairy creamer





Cool with (2) ice packs (includes jar)

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Color-coded jars simplify changeouts: Night/Day

(2) HoldCold<sup>™</sup> Jars (use 1, freeze 1)

dispenses	model/item	application	description	capacity	full portion	dimensions (HxWxD)	weight	
<b>(a) (b)</b>	MMS 94070	- (*)	insulated dispenser with sst jar (94009) & (2) ice packs (94013)	3 qt	1 oz	14 <sup>7</sup> /8" x 7 <sup>3</sup> /4" x 10 <sup>7</sup> /16"	9 lb	
c ()	<u>CSM 94000</u>							
d 🚺	<u>CSM 94113</u>	≋ 🕸	insulated dispenser with (2) HoldCold™ jars	2 <sup>3</sup> /4 qt	1 oz	<b>14</b> <sup>15</sup> / <sub>16</sub> " <b>x 7</b> <sup>3</sup> / <sub>4</sub> " <b>x 10</b> <sup>7</sup> / <sub>16</sub> "	15 lb	