

• IMPROVE YOUR  
*image*  
WITH EVERY PUMP





## FRONTLINE™ PUMP SYSTEM FEATURES



The no-drip draw-back feature keeps your countertops clean.



The unique Soft-Touch™ Pump makes pumping condiments effortless. The contoured pump-lever gives you consistent pressure with less effort for smooth dispensing every time.



Can pump thick sauces or dressings with up to 1/8" particulates.



Finally, maintenance made easy. No disassembly is needed for daily cleaning. Unique clean-in-place design means no small parts to lose. Holds up to rough front-of-the-house abuse without leaks or drips!



Clear spout helps identify condiments.

**Our condiment pumps are extremely versatile. Use them with a 1 gallon jar, #10 can or #10 jar, or direct pour into our food safe liner.**

					
P/N	Cryovac® Bag	Gallon Jar	#10 Can	#10 Jar	Direct Pour
P4100	•	•	•	•	•
P4800		•	•	•	•
P4900	•	•	•	•	•

### UNIVERSAL IN-COUNTER CONDIMENT SYSTEM

Ideal for quick serve restaurants and concession stands, the Universal In-Counter System gives customers options for using packaging that best fits their needs.

- Sleek, low profile design



P4100



P4800

### COUNTERTOP BOX SYSTEM

The Countertop Box System allows placement flexibility with added volume to serve more customers. Perfect for restaurants, concession stands, and convenience stores.

- Clean-in-place design makes cleaning easy



### COUNTERTOP DUAL CONDIMENT SYSTEM

Designed for heavy-use concession areas, the Countertop Dual Condiment System offers your customers a complete, integrated center for sandwich dressings in one convenient unit.

- Allows operator to organize all condiments in one convenient area
- Removable liner makes cleaning easy
- Dispenses up to a gallon each of two different condiments or use same condiment in both for less refilling
- Center condiment trays have one-quart capacity each



P4826

### 7-QUART ROUND COVER AND PUMP SYSTEM

The 7-Quart Cover and Pump System is an economical way for customers to get great FrontLine™ looks and performance using standard industry containers they already have. Great for quick serve restaurants, concession stands and back-of-house operations.

- 7-quart container is great for high volume applications
- Cover fits most standard 7-quart inset containers



P4710

### FRONTLINE™ PUMP SYSTEMS

Item	Description	Dimensions H x W x D	Weight
P4100 P4100BK	(1) universal condiment dispenser with metal or black finish pump, tamper resistant lid, in-counter liner, Cryovac® bag adapter and plug, dip tube	Without pump: 12" x 7½" x 9½" (305 x 191 x 241 mm) Above counter with pump: 9¾" x 7½" x 9½" (248 x 191 x 241 mm)	4.5 lbs. (2.04 kg)
P4800 P4800BK	(1) pump box with tamper resistant lid, metal or black finish pump and condiment liner	Without pump: 11" x 7" x 7" (279 x 178 x 178 mm) With pump: 20¼" x 7" x 7" (514 x 178 x 178 mm)	7 lbs. (3.18 kg)
P4900 P4900BK	(1) Pump box with tamper resistant lid, metal or black finish pump, condiment liner, Cryovac® bag adapter and plug, dip tube	Without pump: 12¼" x 7½" x 10" (311 x 191 x 254 mm) With pump: 21½" x 7½" x 12½" (546 x 191 x 318 mm)	8.7 lbs. (3.95 kg)
P4826 P4826BK	(2) pump box systems and (1) stepped tray B47021NL	Without pumps: 11" x 20⅛" x 12" (279 x 511 x 305 mm) With pumps: 20¼" x 20⅛" x 12" (514 x 511 x 305 mm)	20 lbs. (9.07 kg)
P4710 P4710BK	(1) Soft-Touch™ pump and cover for 7-quart round inset	Including inset container (to be ordered separately): 8⅛" h x 9½" d (206 h x 241 d mm)	2.6 lbs. (1.18 kg)

**PUT YOUR BEST PERFORMERS OUT FRONT.**



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