

# SERVER

• E S S E N T I A L S •

## Dry Dispensers InSeason™ Seasoning Dispensers

SPECIFICATION SHEET



### FAST FACTS

InSeason™ Dry Seasoning Dispensers help operators provide a consistent flavor, support nutritional transparency of menu items and prevent over-portioning of expensive ingredients.

### APPLICATIONS

- Helps ensure consistent flavor in menu items
- Single-handed operation with Spread or Drop dispense pattern for batch seasoning or individual portions
- Two materials to choose from: clear Tritan™ for lower-temp applications or Polysulfone\*, which is ideal in high-heat areas such as fry or grill stations

### DETAILS

- Choose a model based on usage temperature:  
Lower-temp (make-table) = Tritan  
High-heat (fry or grill station) = Polysulfone\*
- Then choose your dispense pattern:  
Single serving = Drop; Batch prep = Spread
- (3) Color-coded triggers make portion identification easy –  
Drop models include 1/16, 1/8 & 1/4 tsp (tan, burgundy, black);  
Spread include 1/4, 1/3 & 1/2 tsp (black, blue, green)
- Portion Shaker provides additional control over non-uniform foods (sold separately; used with spread pattern models)
- Refills easily with wide-mouth top; holds 10 oz (by volume)



Dispense  
Pattern  
Options

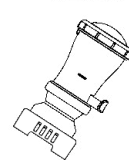
**SPREAD**



**DROP**



**PORTION  
SHAKER**



INS 87870  
(drop)



drop portion triggers (above);  
spread triggers (below)



INS 87100  
(spread,  
high-temp)



87282 Shaker  
w/87870 (drop)

## Smarter Serving. So Simple.

### INSEASON™ DRY SEASONING DISPENSERS MODEL: INS

Server InSeason model INS is constructed of either high-temp Polysulfone\* or Tritan material depending on usage application chosen and holds 10 oz of granular seasoning by volume. Refill indicator line is a visual cue for minimum fill level, wide-mouth top for easy refilling. Available with Drop or Spread dispense pattern; includes (3) color-coded, portion triggers. 2-year warranty.



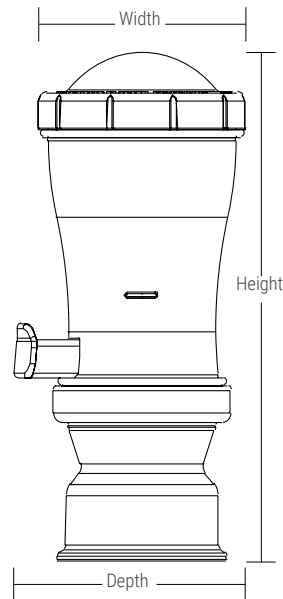
### INSEASON DISPENSERS

order amt	model/item	description	area of use	portion triggers	capacity	dims (H x W x D)	weight
<input type="checkbox"/>	<a href="#">INS 87100</a>	spread pattern, Polysulphone* dispenser	up to 325° F	1/4 tsp / 1.2 mL black 1/3 tsp / 1.6 mL blue 1/2 tsp / 2.5 mL green	10 oz (volume)	6 11/16" x 3 1/4" x 3 3/8"	1 lb
<input type="checkbox"/>	<a href="#">INS 87880</a>	spread pattern, clear Tritan™ dispenser	up to 190° F	1/2 tsp / 2.5 mL green			
<input type="checkbox"/>	<a href="#">INS 87090</a>	drop pattern, Polysulphone* dispenser	up to 325° F	1/16 tsp / 0.3 mL tan 1/8 tsp / 0.6 mL burgundy 1/4 tsp / 1.2 mL black	10 oz (volume)	6 11/16" x 3 1/4" x 3 3/8"	1 lb
<input type="checkbox"/>	<a href="#">INS 87870</a>	drop pattern, clear Tritan™ dispenser	up to 190° F				

\* Polysulfone models contain BPA

### ACCESSORY ITEMS

order amt	item	description
<input type="checkbox"/>	<a href="#">87282</a>	portion shaker attachment (fits spread pattern dispensers)
<input type="checkbox"/>	80085	triple wall-mount rack
<input type="checkbox"/>	87135	quad wall-mount rack



DELIVER CONSISTENT FLAVOR ALL DAY LONG WITH INSEASON™ SEASONING DISPENSERS  
 SERVER-PRODUCTS.COM | 800.558.8722 | 262.628.5600