### **INSTRUCTIONS**

# **FRONTLINE**<sup>™</sup> **CONDIMENT DISPENSING SYSTEMS**

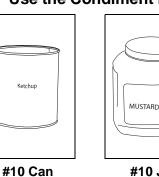
### **Universal In-Counter System**



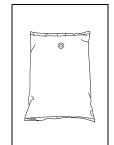
**Use the Condiment Package You Choose!** 



1 Gallon Jar



#10 Jar



Cryovac® Bag



**Direct Pour** 



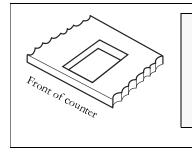
Smart 🚸 Safe 🚸 Sanitary

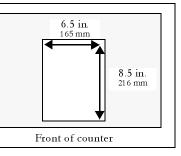
555 Koopman Lane • Elkhorn, Wisconsin 53121 • USA 800-248-9826 • 262-723-6133 • Fax: 262-723-4204 www.sanjamar@sanjamar.com

### INSTALLATION

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1		

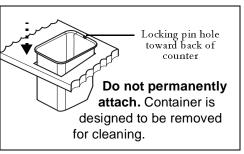
Cut a hole in desired counter top location. See diagram below for proper dimensions.







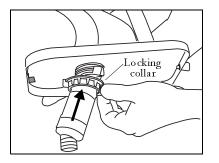
With locking pin hole toward back of counter, lower dispenser container into hole until flange rests on counter top.



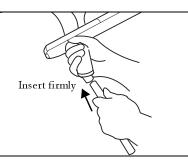
## USE WITH DIRECT POUR AND PACKAGED CONDIMENTS



Attach pump to container lid, securing into place with lock-ing collar.

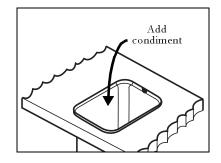


Firmly insert long dip tube into bottom of pump.



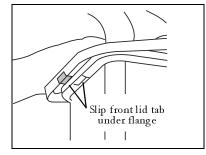


Add condiment by pouring or placing condiment package into container.



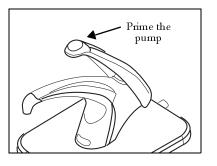


Secure lid in place by slipping front lid tab under container flange, then latching back of lid with locking pin.





Prime pump by depressing handle until condiment begins to dispense.



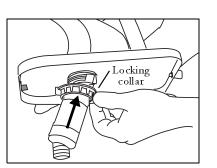
#### DAILY CLEANING AND SANITIZING WITH DIRECT POUR AND PACKAGED CONDIMENTS

Remove container and pump from counter top and wash container by hand or in a commercial dishwasher. Sanitize per local requirements. Refer to the FrontLine<sup>™</sup> Daily/Weekly Cleaning and Sanitizing Instructions supplied with the pump for proper care and cleaning of the pump. Avoid cleaning and sanitizing stainless steel parts with agents high in acid, alkalines, or chlorine which may corrode stainless steel.

### USE WITH CRYOVAC® BAGS



Attach pump to container lid, securing into place with lock-ing collar.

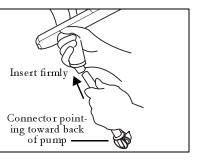




Firmly insert short dip tube with attached bag connector into bottom of pump. Connector should be pointing toward back of pump.

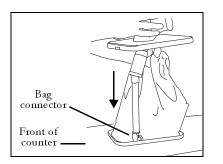


Using pointed tip of bag connector, pierce bag seal by pushing down firmly with heel of hand.



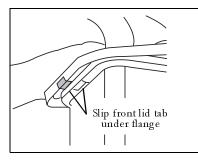


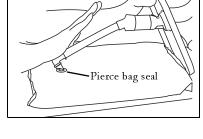
Lower pump, lid, and Cryovac® bag. Arrange bag in container so bag connector is near front of counter.





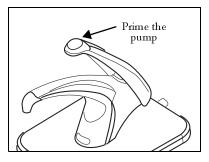
Secure lid in place by slipping front lid tab under container flange, then latching back of lid with locking pin.







Prime pump by depressing handle until condiment begins to dispense.



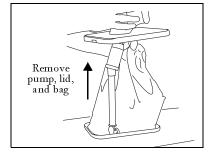
### DAILY CLEANING AND SANITIZING WITH CRYOVAC® BAGS

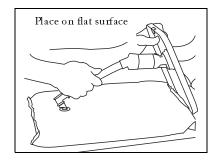


Remove pump, lid, and Cryovac® bag from container.



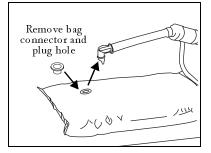
Place Cryovac® bag and pump on flat surface.







Remove bag connector. Plug hole in Cryovac® bag with supplied plug. Store Cryovac® bag in sanitary manner.



Clean and sanitize bag connector and dip tube.

Wash container by hand or in a commercial dishwasher. Sanitize per local requirements.

Refer to the FrontLine<sup>™</sup> Daily/Weekly Cleaning and Sanitizing Instructions supplied with the pump for proper care and cleaning of the pump.

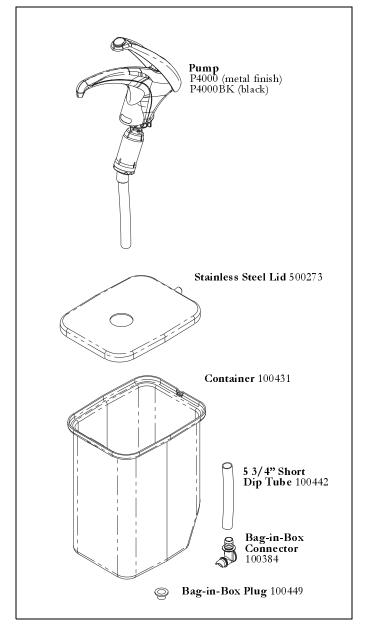
Avoid cleaning and sanitizing stainless steel parts with agents high in acid, alkalines, or chlorine which may corrode stainless steel.

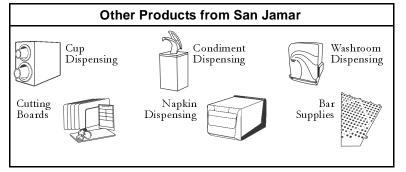
#### INSTRUCTIONS

#### Thank you for your purchase of a San Jamar FrontLine™ Condiment Dispensing System.

We appreciate your business and are confident that you will benefit from the smart design and innovative features of your pump. San Jamar offers a variety of FrontLine™ condiment dispenser solutions that are designed to improve the efficiency and image of your operation. If you would like any further information on these or other San Jamar products, please contact us at (800) 248-9826.

#### **Replacement Parts**





See our catalog for more details and information about other innovative products from San Jamar.

#### Available Frontline<sup>™</sup> **Condiment Dispensing Systems**

Part Number	Description	Pump Color	
P4000BK	Pump Only	Black	
P4000	Pump Only	Metal Finish	
P4100BK	FrontLine Universal In-Counter System	Black	
P4100	FrontLine Universal In-Counter System	Metal Finish	
P4120BK	FrontLine Universal In-Counter System with Portion Cup Dispenser	Black	
P4120	FrontLine Universal In-Counter System with Portion Cup Dispenser	Metal Finish	
P4710BK	FrontLine 7qt Round Cover and Pump System	Black	
P4710	FrontLine 7qt Round Cover and Pump System	Metal Finish	
P4800BK	FrontLine Countertop Pump Box System	Black	
P4800	FrontLine Countertop Pump Box System	Metal Finish	
P4826BK	FrontLine Countertop Dual Condi- ment System (2 pump boxes, 1 dual-tier condiment tray)	Black	
P4826	FrontLine Countertop Dual Condi- ment System (2 pump boxes, 1 dual-tier condiment tray)	Metal Finish	
Accessories			
P405	FrontLine Pack of Color Touch Pads (1 each: red, yellow, and brown)	N/A	
P417	FrontLine 7qt Round Inset Con- tainer Only (mates with P4710 and P4710BK)	N/A	
X100420	FrontLine Pack of Small Cleaning Brushes (10)	N/A	



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