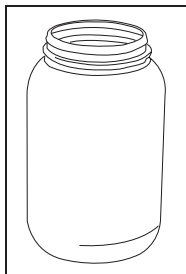


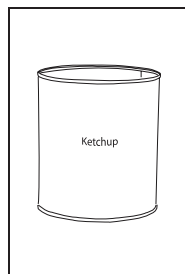
## FRONTLINE™ CONDIMENT DISPENSING SYSTEMS Universal Countertop System



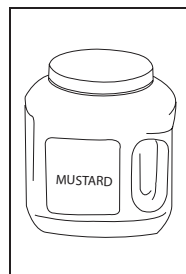
**Use the Condiment Package You Choose!**



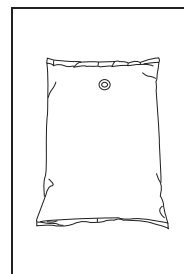
**1 Gallon Jar**



**#10 Can**



**#10 Jar**



**Cryovac® Bag**

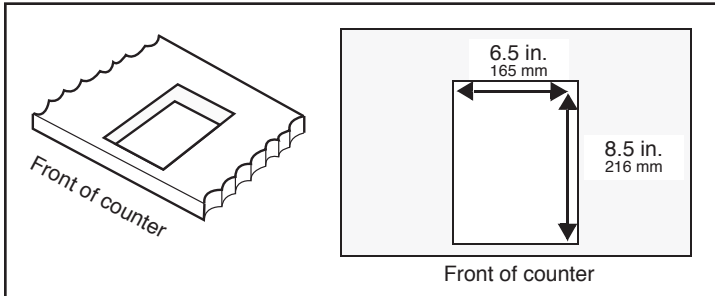


**Direct Pour**

# INSTALLATION

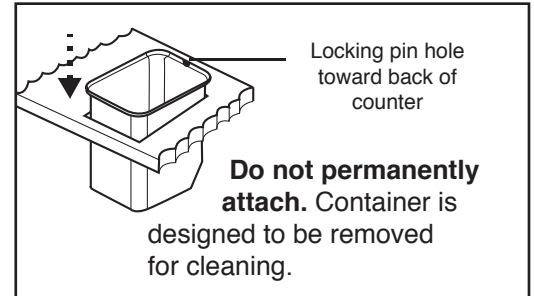
1

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



2

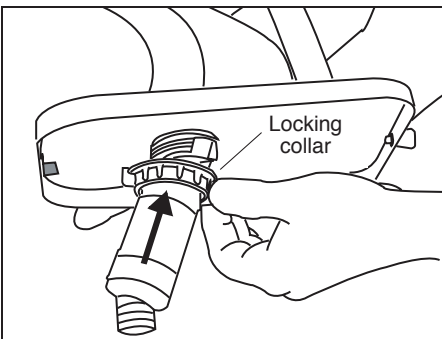
With locking pin hole toward back of counter, lower dispenser container into hole until flange rests on counter top.



## USE WITH DIRECT POUR AND PACKAGED CONDIMENTS

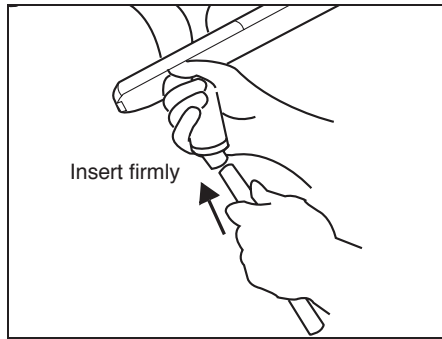
1

Attach pump to container lid, securing into place with locking collar.



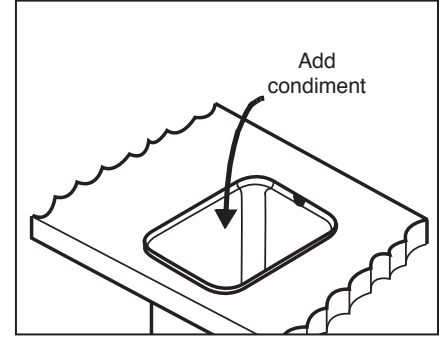
2

Firmly insert long dip tube into bottom of pump.



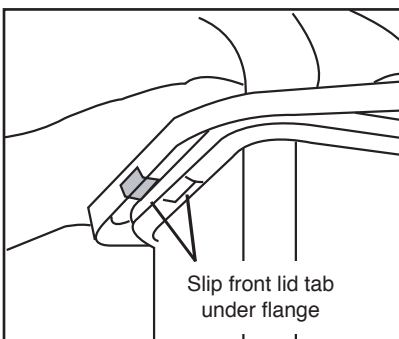
3

Add condiment by pouring or placing condiment package into container



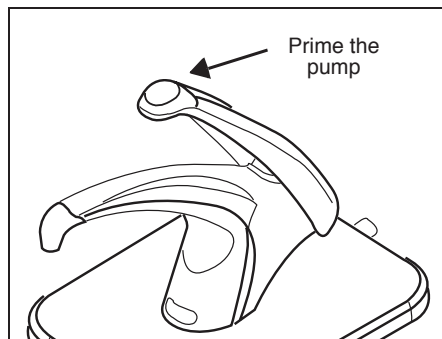
4

Secure lid in place by slipping front lid tab into slot in box, then latching back of lid with locking pin.



5

Prime pump by depressing handle until condiment begins to dispense.



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

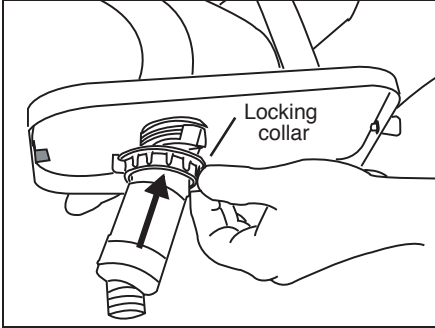
Remove container and pump from counter top and wash container by hand or in a commercial dishwasher. Sanitize per local requirements. Refer to the Front-Line™ Daily/Weekly Cleaning and Sanitizing Instructions supplied with the pump for proper care and cleaning of the pump. Avoid cleaning and sanitizing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

## INSTRUCTIONS

### USE WITH CRYOVAC® BAGS

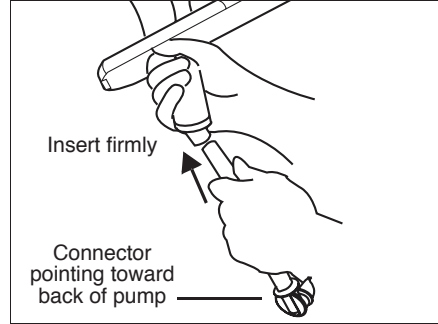
1

Attach pump to container lid, securing into place with locking collar.



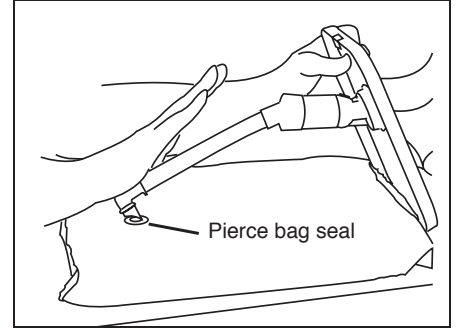
2

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



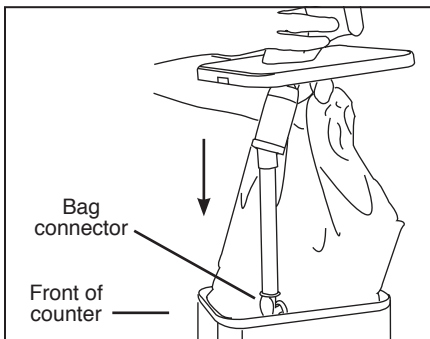
3

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



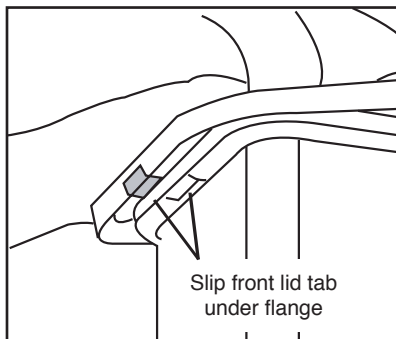
4

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



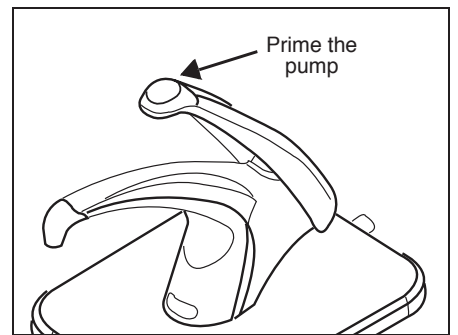
5

Secure lid in place by slipping front lid tab into slot in box, then latching back of lid with locking pin.



6

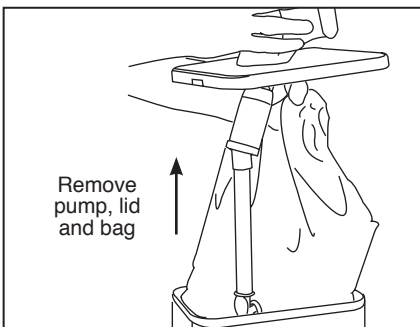
Prime pump by depressing handle until condiment begins to dispense.



### DAILY CLEANING AND SANITIZING WITH CRYOVAC® BAGS

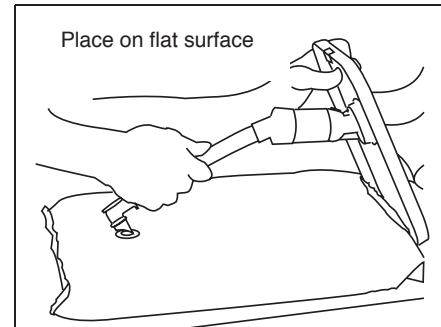
1

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



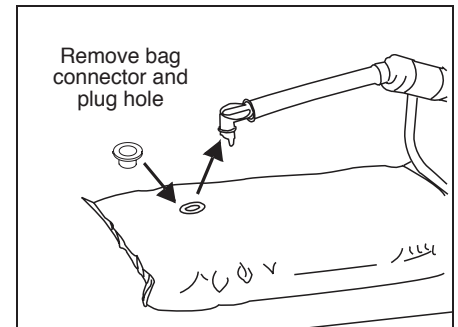
2

Place Cryovac® bag and pump on flat surface.



3

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

Refer to the FrontLine™ 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.

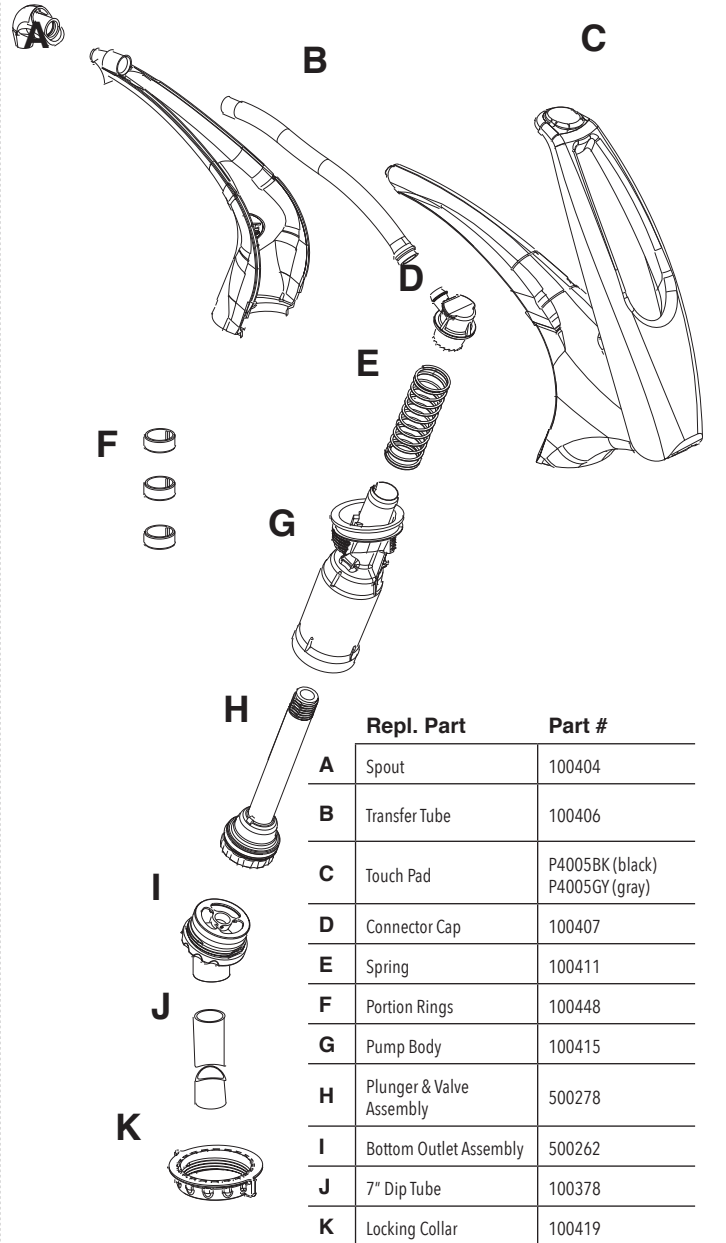
## Thank you for your purchase of a San Jamar FrontLine™ Condiment Dispensing System.

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.

### Available FrontLine™ 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
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
P4900BK	FrontLine Universal Countertop System	Black
P4900	FrontLine Universal Countertop System	Metal Finish
P4826BK	FrontLine Countertop Dual Condiment System (2 pump boxes, 1 dual-tier condiment tray)	Black
P4826BK	FrontLine Countertop Dual Condiment System (2 pump boxes, 1 dual-tier condiment tray)	Metal Finish
<b>Accessories</b>		
P405	FrontLine Pack of Color Touch Pads (1 each: red, yellow and brown)	N/A
P417	FrontLine 7qt. Round Inset Container Only (mates with P4710 and P4710BK)	N/A

## Replacement Parts



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www.sanjamar.com

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F: +52 (55) 5273 4495  
mexico@sanjamar.com



**FRONTLINE™**  
**CONDIMENT DISPENSING SYSTEMS**  
Universal Countertop System



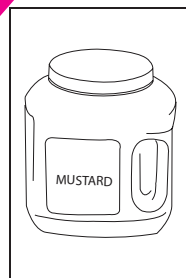
Choose the Container Package You Choose!



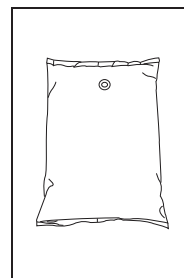
Gallon Jar



#10 Can



#10 Jar



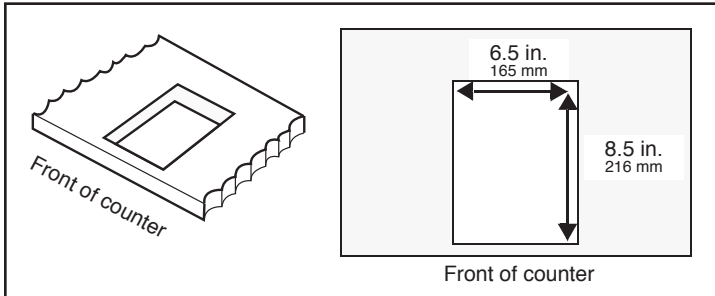
Cryovac® Bag



Direct Pour

# INSTALLATION

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

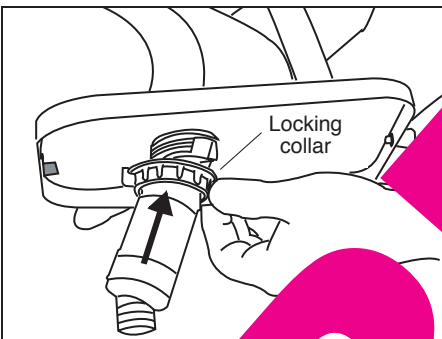


- 2** With locking pin hole toward back of counter, insert dispenser container into hole. Flange rests on counter top.

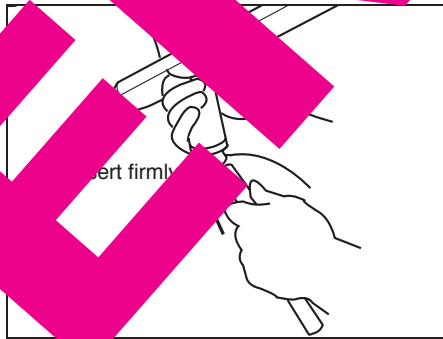


## USE WITH DIRECT POUR AND PACKAGED CONDIMENTS

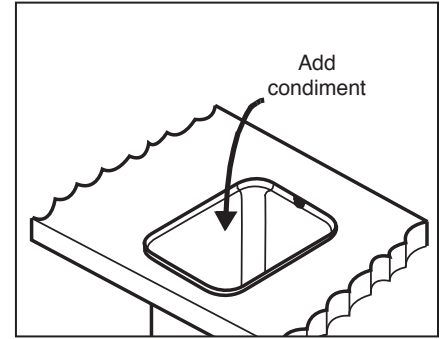
- 1** Attach pump to container lid, securing into place with locking collar.



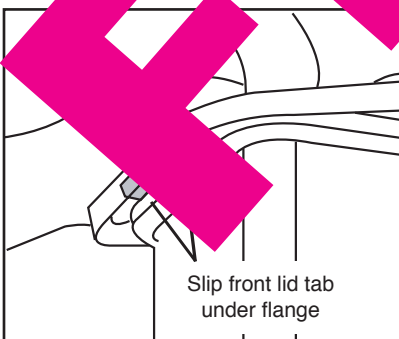
- 2** Firmly insert pump tube into bottom of pump.



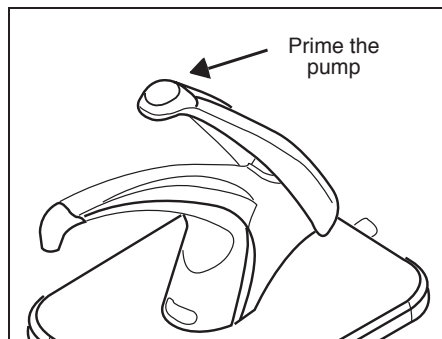
- 3** Add condiment by pouring or placing condiment package into container



- 4** Secure pump by slipping front lid tab into slot. Then lock back of pump with locking pin.



- 5** 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 Front-Line™ 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.

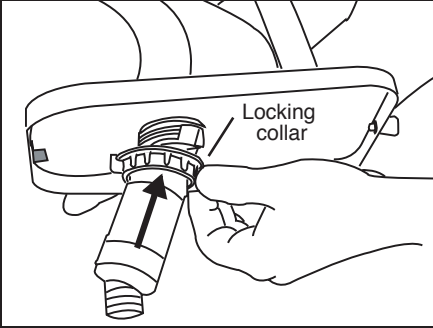


## INSTRUCTIONS

### USE WITH CRYOVAC® BAGS

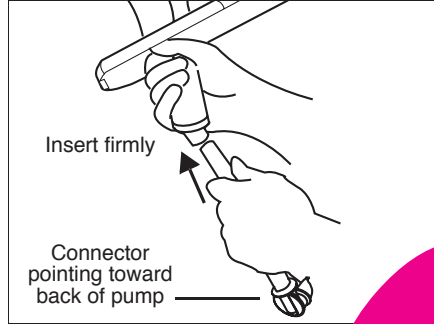
1

Attach pump to container lid, securing into place with locking collar.



2

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



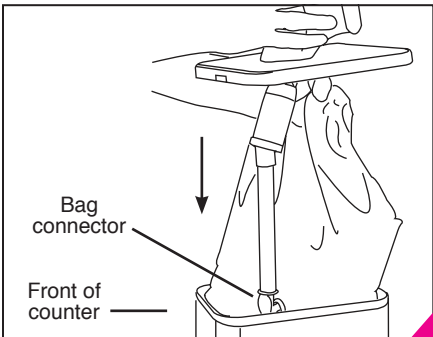
3

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



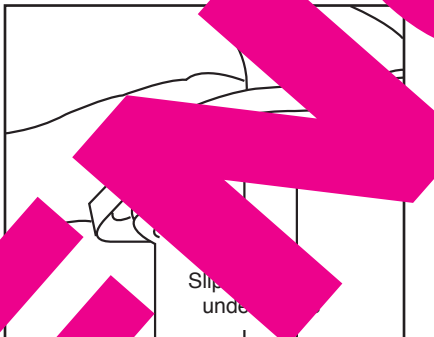
4

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



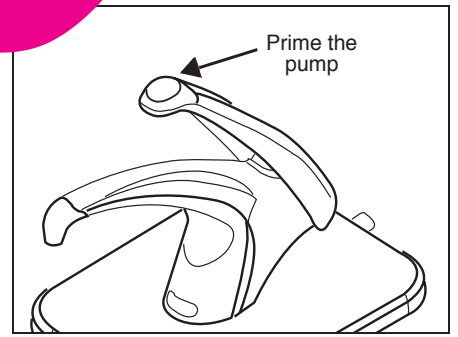
5

Secure lid in place by slipping front lid tab into slot in box, then latching lid with locking pin.



6

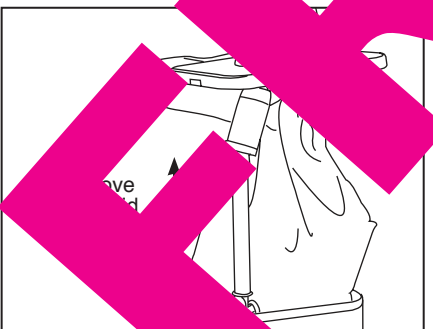
Prime pump by depressing handle until condiment begins to dispense.



### DAILY CLEANING AND SANITIZING WITH CRYOVAC® BAGS

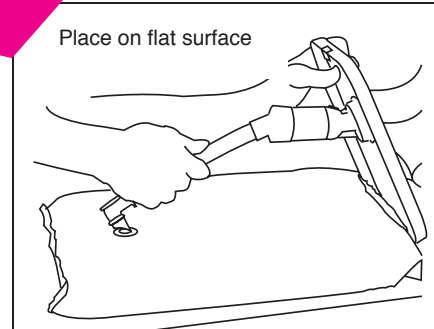
1

Remove pump, lid, and Cryovac® bag from box. Place pump on flat surface.



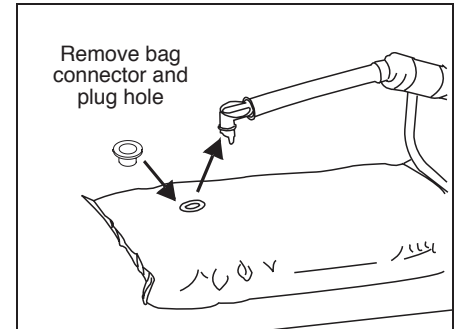
2

Place on flat surface



3

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

Refer to the FrontLine™ 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.

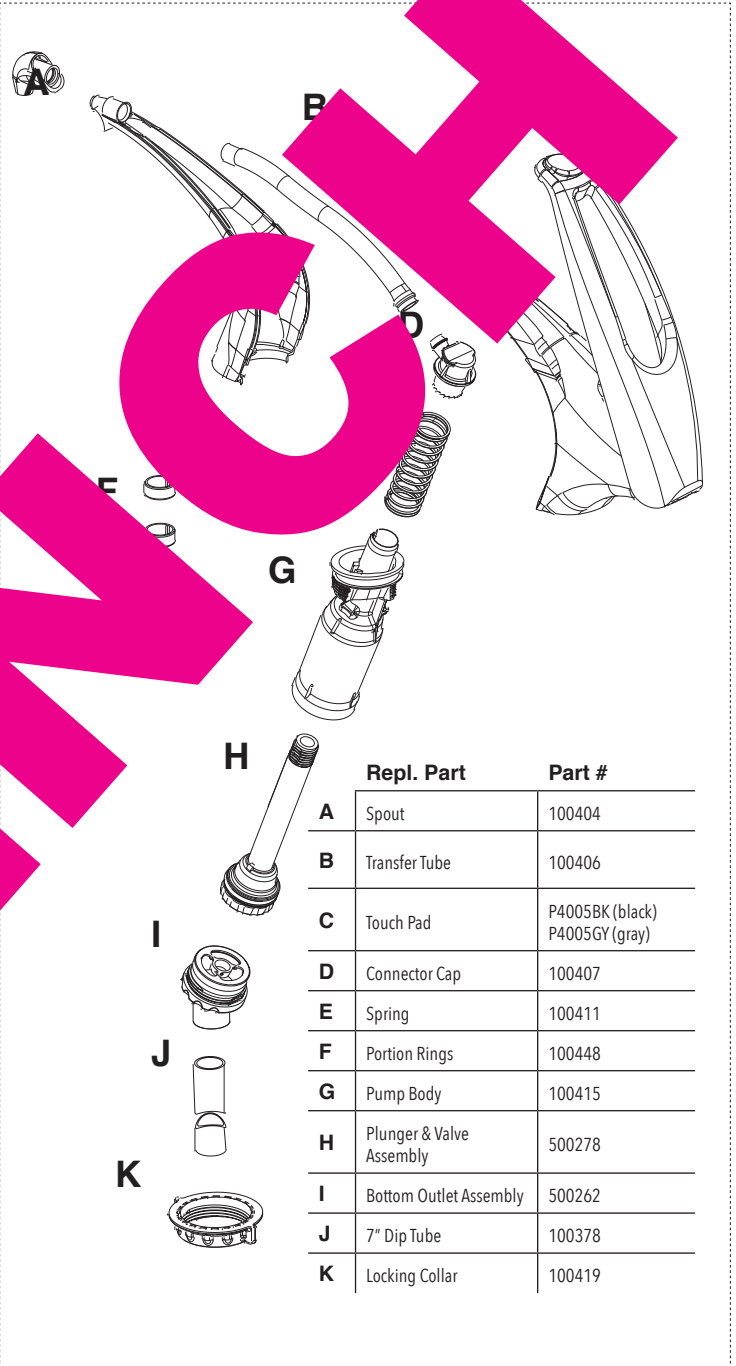
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P4000	Pump Only	Metal Finish
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P4100	FrontLine Universal In-Counter System	Metal Finish
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P4800BK	FrontLine Countertop Pump System	Black
P4800	FrontLine Countertop Pump System	Metal Finish
P4900BK	FrontLine Universal Countertop Pump System	Black
P4900	FrontLine Universal Countertop Pump System	Metal Finish
P4826BK	FrontLine Countertop Universal Condiment System (2 pump, metal-tier condiment tray)	Black
P4826BK	FrontLine Countertop Universal Condiment System (2 pump, metal-tier condiment tray)	Metal Finish
<b>Accessories</b>		
P405	FrontLine Universal Touch Pads (each: red, black, or brown)	N/A
P417	FrontLine 7qt. Round Cover Container Only (mated with P4710 and P4710BK)	N/A

## Replacement Parts



	Repl. Part	Part #
A	Spout	100404
B	Transfer Tube	100406
C	Touch Pad	P4005BK (black) P4005GY (gray)
D	Connector Cap	100407
E	Spring	100411
F	Portion Rings	100448
G	Pump Body	100415
H	Plunger & Valve Assembly	500278
I	Bottom Outlet Assembly	500262
J	7" Dip Tube	100378
K	Locking Collar	100419

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**san jamar®**  
smart. safe. sanitary.



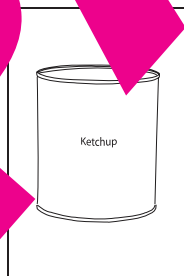
**FRONTLINE™**  
**CONDIMENT DISPENSING SYSTEM**  
Universal Countertop System



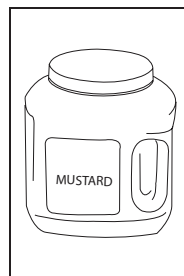
the Condiment Package You Choose!



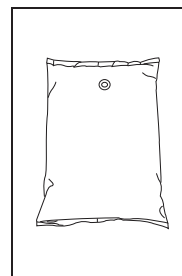
Jar



#10 Can



#10 Jar



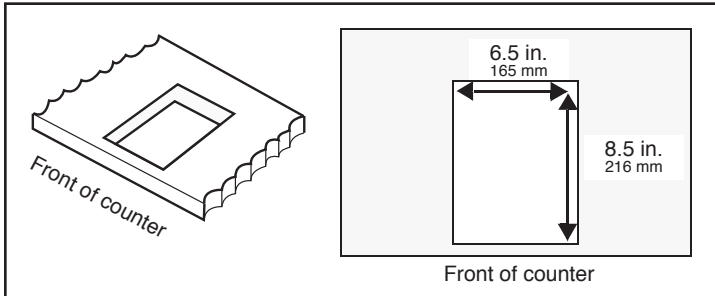
Cryovac® Bag



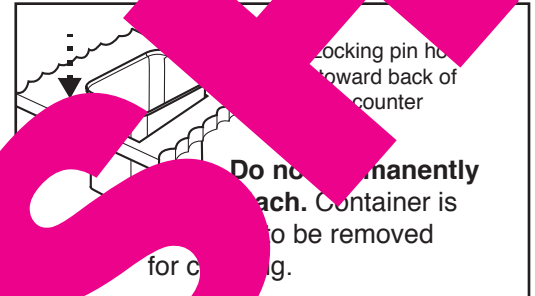
Direct Pour

# INSTALLATION

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

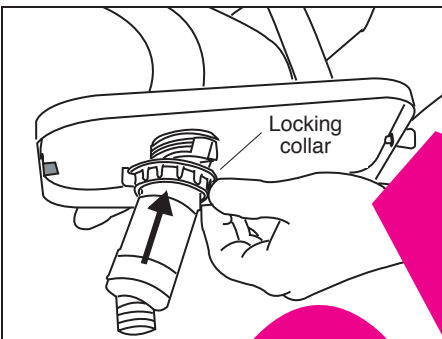


- 2** With locking pin hole toward back of counter, insert sensor container into hole. Container rests on counter top.

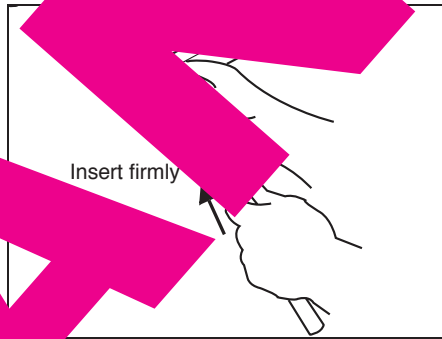


## USE WITH DIRECT POUR AND PACKAGED CONDIMENTS

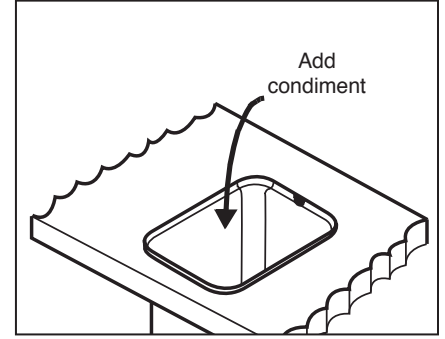
- 1** Attach pump to container lid, securing into place with locking collar.



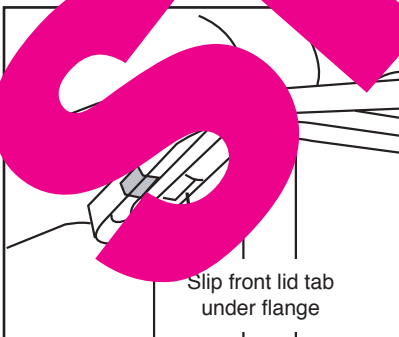
- 2** Firmly insert long dipper into back of pump.



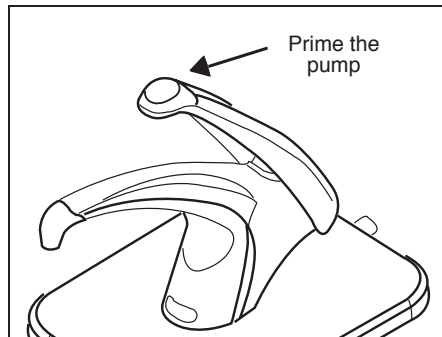
- 3** Add condiment by pouring or placing condiment package into container



- 4** Securely place slip front lid tab into slot in box, back of lid with locking collar.



- 5** Prime pump by depressing handle until condiment begins to dispense.



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

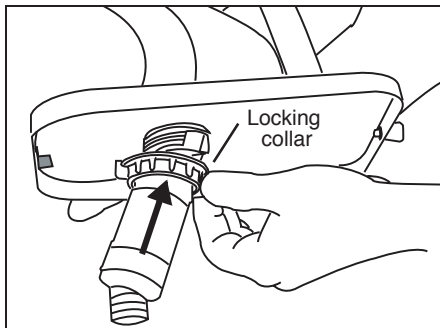
Remove container and pump from counter top and wash container by hand or in a commercial dishwasher. Sanitize per local requirements. Refer to the Front-Line™ Daily/Weekly Cleaning and Sanitizing Instructions supplied with the pump for proper care and cleaning of the pump. Avoid cleaning and sanitizing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

## INSTRUCTIONS

### USE WITH CRYOVAC® BAGS

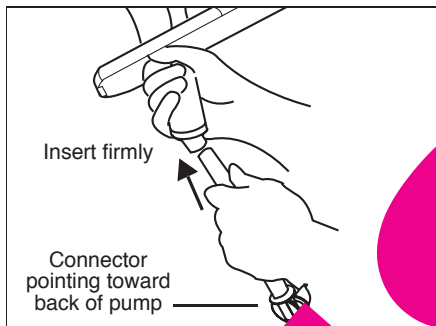
1

Attach pump to container lid, securing into place with locking collar.



2

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



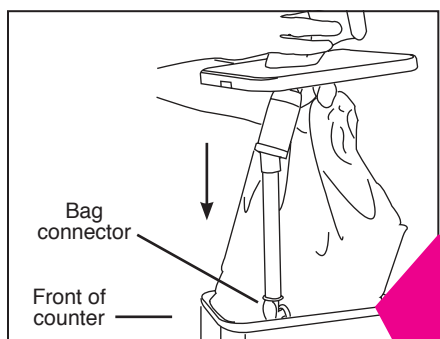
3

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



4

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



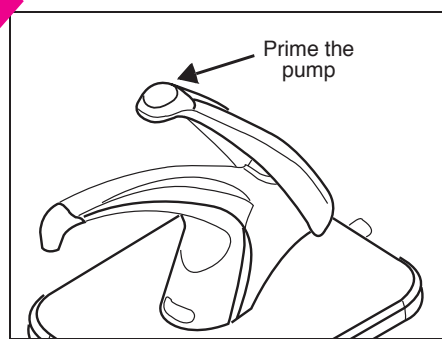
5

Secure lid in place by slipping front lid tab into box. Lock latch with pin.



6

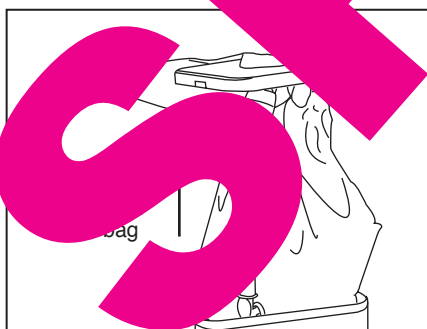
Prime pump by depressing handle until condiment begins to dispense.



### DAILY CLEANING AND SANITIZING WITH CRYOVAC® BAGS

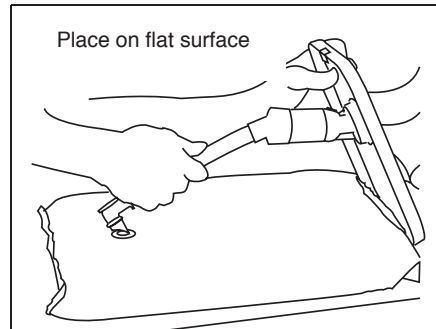
1

Remove pump and bag from container.



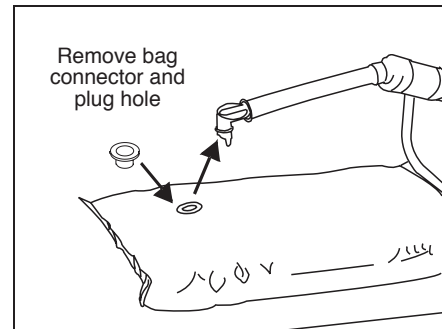
2

Place Cryovac® bag and pump on flat surface.



3

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

Refer to the FrontLine™ 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.

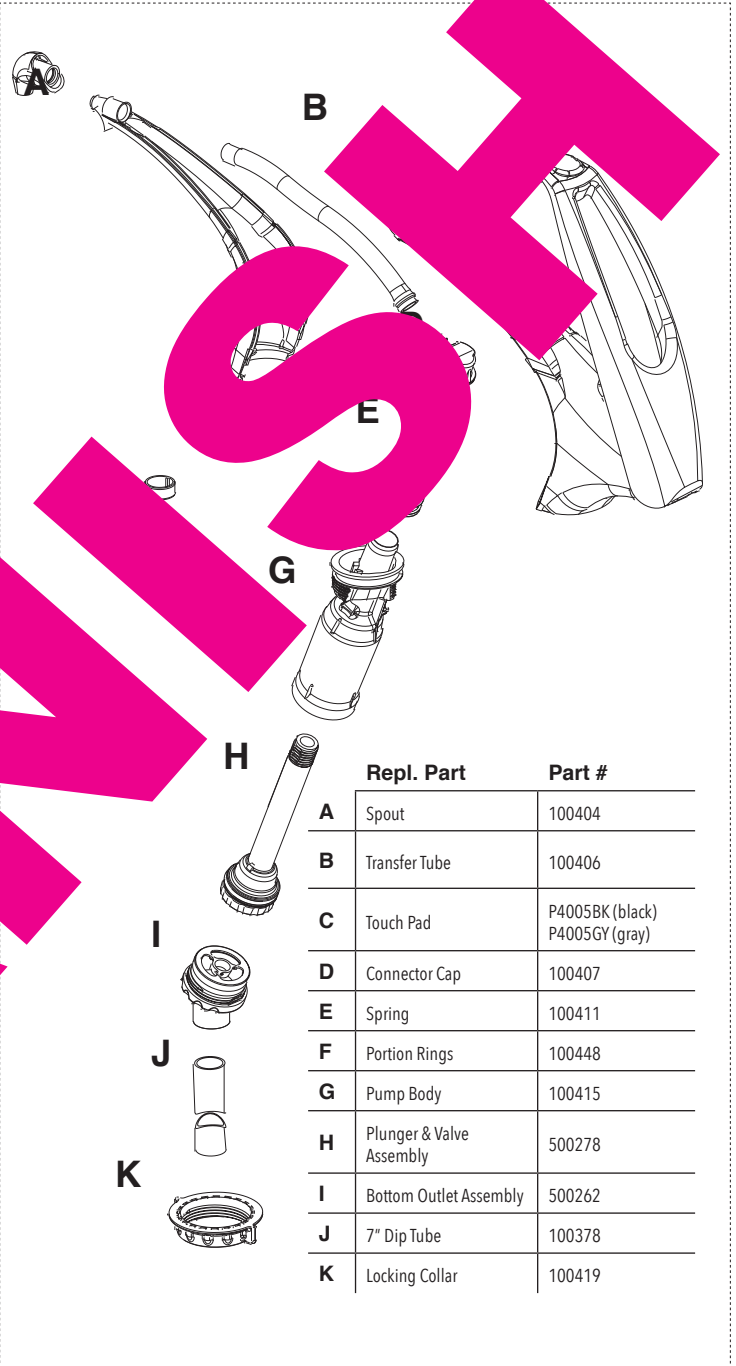
## Thank you for your purchase of a San Jamar FrontLine™ Condiment Dispensing System.

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.

### Available FrontLine™ 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
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
P4900BK	FrontLine Universal Countertop System	Black
P4900	FrontLine Universal Countertop System	Metal Finish
P4826BK	FrontLine Countertop Dual Container System (2 pump boxes, 1 condiment tray)	Black
P4826BK	FrontLine Countertop Dual Container System (2 pump boxes, 1 dual condiment tray)	Metal Finish
<b>Accessories</b>		
P405	FrontLine Pack of 10 Touch Pads (10 yellow, 10 brown)	N/A
P417	FrontLine Inset Container Only (mates with P4710BK)	N/A

## Replacement Parts



Repl. Part	Part #
A Spout	100404
B Transfer Tube	100406
C Touch Pad	P4005BK (black) P4005GY (gray)
D Connector Cap	100407
E Spring	100411
F Portion Rings	100448
G Pump Body	100415
H Plunger & Valve Assembly	500278
I Bottom Outlet Assembly	500262
J 7" Dip Tube	100378
K Locking Collar	100419

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