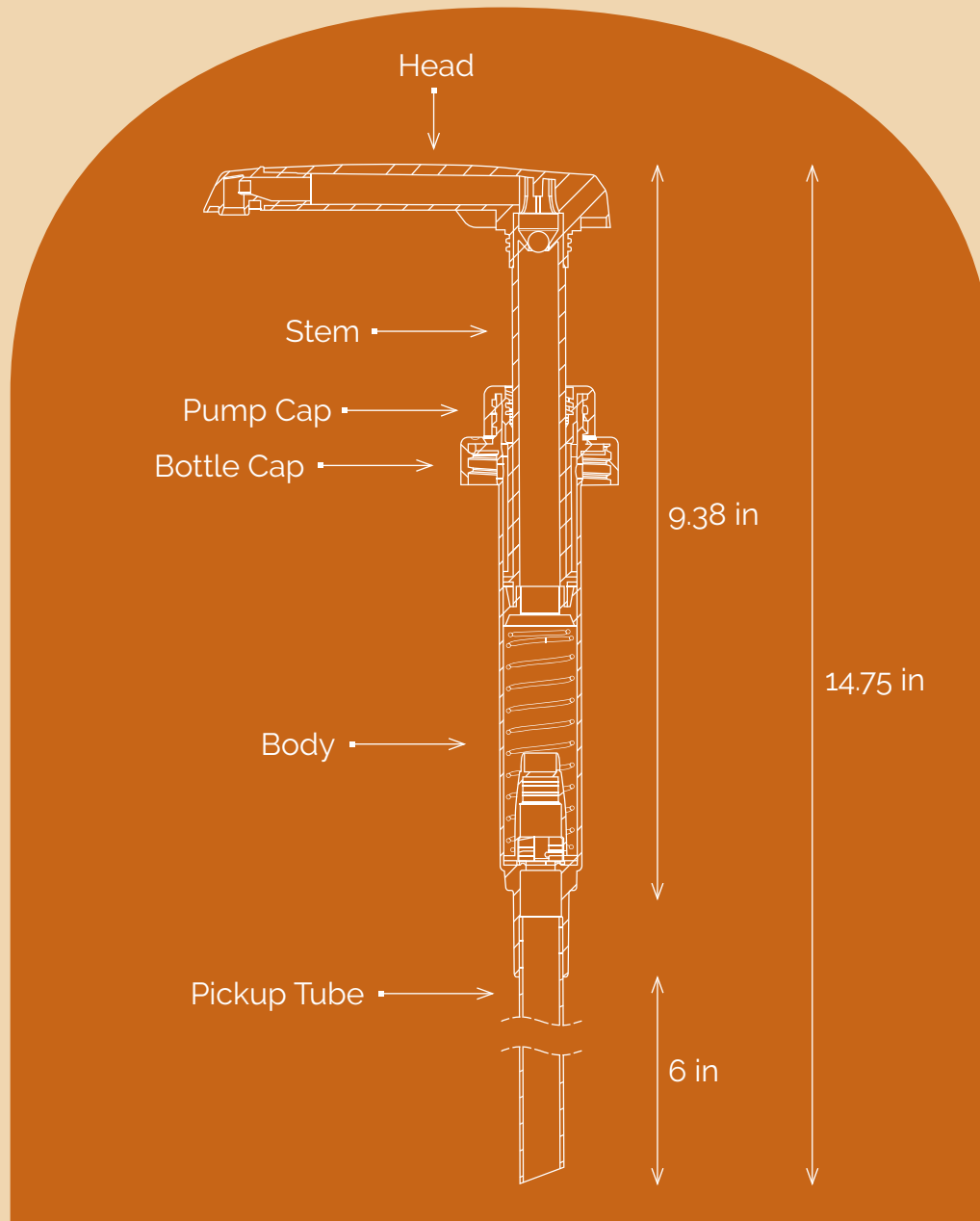


64oz Sauce (½ oz) pumps



Note: Spout cover included

P780 - Dark Chocolate Sauce Pump
P781 - SF Dark Chocolate Sauce Pump
P782 - Caramel, Dulce de Leche & Sea Salt Caramel Toffee Pump
P783 - White Chocolate Sauce Pump

Pump Assembly and Care

1. Wash hands.
2. Assemble the pump by inserting the plastic straw into the base of the pump (do not wash or rinse the pump).
3. Insert pump in bottle.
4. Force the threaded cap of the pump to line up with the top of the bottle.
5. Press down on the pump cap as you thread it on clockwise.
6. Unlock the pump by turning the spout counterclockwise (you will see the word "Open" with an arrow on the top to direct you).
7. To prime the pump, press down a couple of times.
8. Once primed, each full depression will yield the appropriate dosage increment.
9. When using a pump, we suggest that the opening is covered to protect the product from insects, fermentation, and mold. A black cover is provided with every pump.
10. We do not suggest washing the pump as this could contaminate the product.
11. If reusing a pump or cap, use only with another bottle of the same flavor to prevent flavor mixing and contamination.
12. Pumps can be reused for an indefinite period with the same flavors as long as there is no contamination or spoilage.

Pump Covers

A convenient Monin tool for covering syrup pumps while not in use. The pump cover works to preserve freshness and prevent contamination.



Scan to Watch a
How-To Video on
this pump



MONIN®

P780-P783-64oz Sauce (½ oz) pumps
rev 9/24