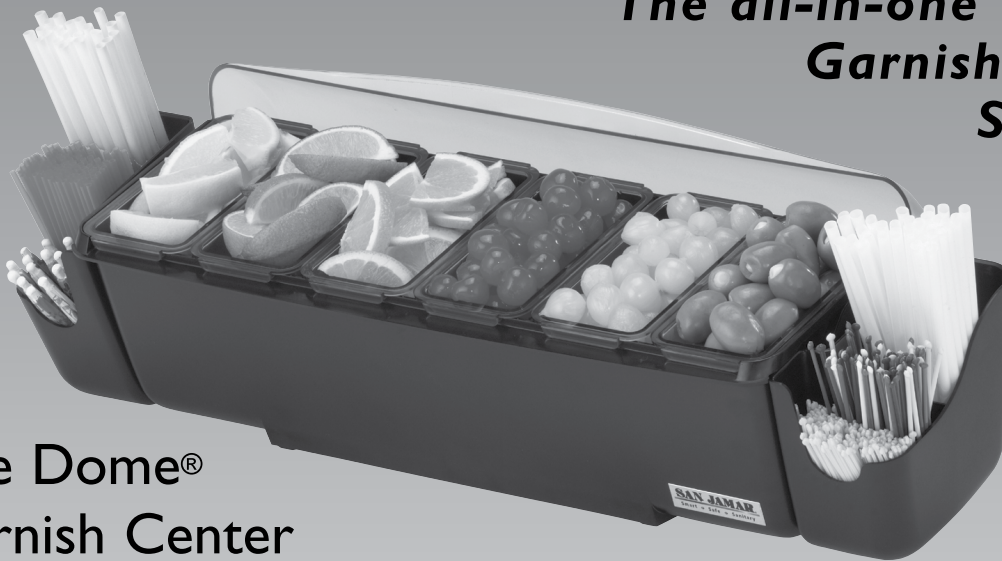


# The Dome<sup>®</sup>

*The all-in-one  
Garnish and Condiment  
Serving Solution*



The Dome<sup>®</sup>  
Garnish Center

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The Dome<sup>®</sup>  
Condiment  
Center

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Mini Dome<sup>®</sup>

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 **san jamar<sup>®</sup>**  
smart. safe. sanitary.

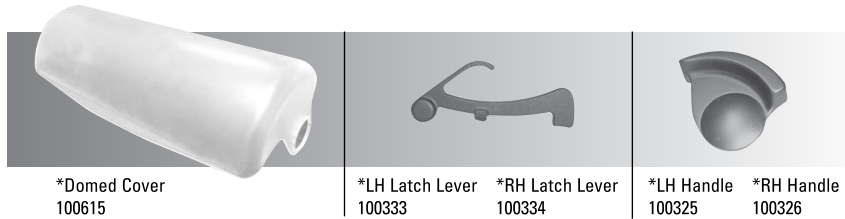


# THE DOME<sup>®</sup> AND MINI DOME<sup>®</sup> CONTENTS

Thank you for choosing The Dome<sup>®</sup> garnish and condiment server from San Jamar. We appreciate your business and are confident that the smart design and innovative features of your Dome<sup>®</sup> will improve the image and efficiency of your operation. Enjoy!

## The Dome<sup>®</sup>

\*Included with each of the sets below: (1 ea) Domed Cover, Base, Left Latch Lever, Right Latch lever, Left Handle/Right Handle or Caddies



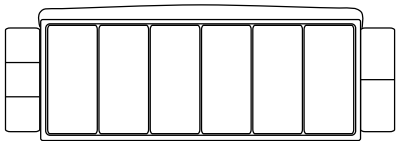
\*Domed Cover  
100615

\*LH Latch Lever  
100333

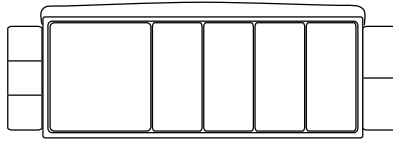
\*RH Latch Lever  
100334

\*LH Handle  
100325

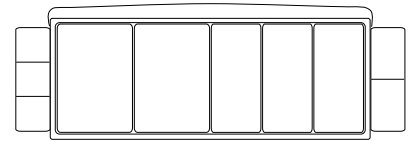
\*RH Handle  
100326



Item Number: **BD4006S**; Chillable  
Weight: 4lbs. (1.81kgs)  
Tray Configuration: (6) 1pt. trays, (2) straw caddies



Item Number: **BD4005S**; Chillable  
Weight: 4lbs. (1.81kgs)  
Tray Configuration: (1) 2qt. tray, (4) 1pt. trays, (2) straw caddies



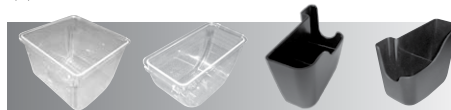
Item Number: **BD4023S**; Chillable  
Weight: 4lbs. (1.81kgs.)  
Tray Configuration: (2) 3pt., (3) 1pt. trays, (2) straw caddies



(6) 1pt. trays  
100327

LH Caddy  
100331

RH Caddy  
100332



(1) 2qt. tray  
100329

(4) 1pt. trays  
100327

LH caddy  
100331

RH Caddy  
100332

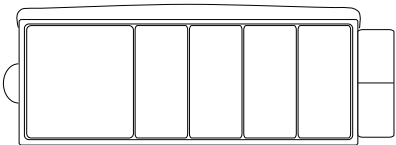


(2) 3pt. trays  
100384

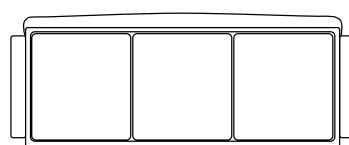
(3) 1pt. trays  
100327

LH Caddy  
100331

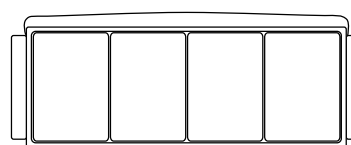
RH Caddy  
100332



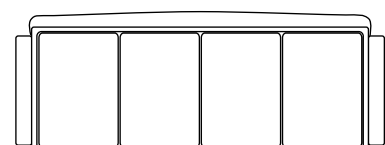
Item Number: **BD4005E**  
Weight: 4lbs.(1.81kgs.)  
Tray Configuration: (1) 2qt. tray, (4) 1pt. trays, (1) straw caddy, (2) end caps



Item Number: **BD4003**  
Weight: 3.5lbs.(1.59kgs.)  
Tray Configuration: (3) 2qt. trays



Item Number: **BD4004**  
Weight: 3.5lbs. (1.59kgs.)  
Tray Configuration: (4) 3pt. trays



Item Number: **BD4014**; Chillable  
Weight: 3.5lbs. (1.59kgs.)  
Tray Configuration: (4) 1.5pt. trays



(1) 2qt. tray  
100329

(4) 1pt. trays  
100327

RH caddy  
100332

End Cap  
100909



(3) 2qt. trays  
100385



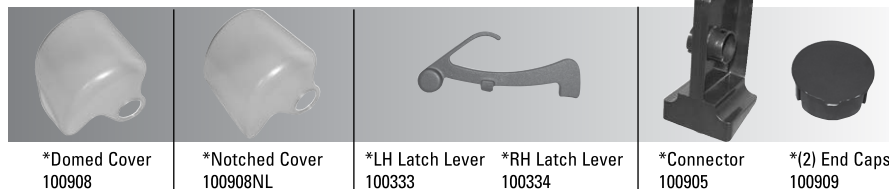
(4) 3pt. trays  
100384



(4) 1.5pt. trays  
100383

## Mini Dome<sup>®</sup>

\*Included with each of the sets below: (1 ea) Domed Cover, Base, Left Latch Lever, Right Latch lever, (2) End Caps and (1) Connector



\*Domed Cover  
100908

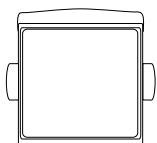
\*Notched Cover  
100908NL

\*LH Latch Lever  
100333

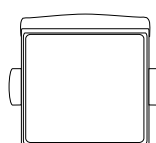
\*RH Latch Lever  
100334

\*Connector  
100905

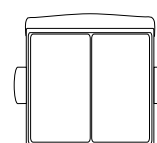
\*(2) End Caps  
100909



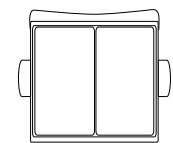
Item Number: **BD2001**  
Weight: 2.0lbs. (0.91kgs.)  
Tray Configuration: (1) 2 qt. tray



Item Number: **BD2002**; Chillable  
Weight: 2.0lbs. (0.91kgs.)  
Tray Configuration: (1) 1 qt. tray



Item Number: **BD2003**; Chillable  
Weight: 2.0lbs. (0.91kgs.)  
Tray Configuration: (2) 1pt. trays



Item Number: **BD2004NL**  
Weight: 2.0lbs. (0.91kgs.)  
Tray Configuration: (2) 1.5pt. trays



(1) 2qt. tray  
100385



(1) 1 qt. tray  
100907



(2) 1pt. trays  
100327

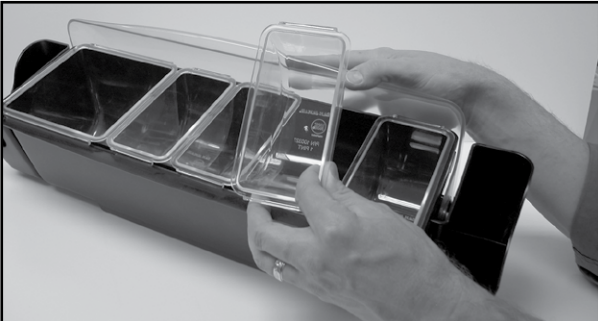


(2) 1.5pt. trays  
100906

# DISASSEMBLY AND CLEANING

*For new units clean and sanitize before use*

## HOW TO DISASSEMBLE THE UNIT



1. Pivot domed lid to open position and remove insert trays.



2. Locate a latch lever on rear of unit, gently lift lever and slide off caddy, handle, end cap or connector. Repeat on opposite side.



3. With lid closed, on one end of the domed lid, gently grasp the lid tab and bend just enough to remove lid from pivot post. Then slip the lid off opposite pivot post to remove completely.
4. Hand wash or clean in dishwasher. Clean and sanitize per local requirements. All components are dishwasher and warewasher safe.
5. Reverse the order of disassembly in order to reassemble.

**Note:** To maintain the "like new" condition of The Dome<sup>®</sup>, do not clean using abrasive cleaners or scouring pads.

The Dome<sup>®</sup> is constructed of durable materials. All Dome<sup>®</sup> components are easily removed without the use of tools. All Dome<sup>®</sup> components are dishwasher and refrigerator safe.



### CHILLING INSTRUCTION:

The Dome<sup>®</sup> is leak-proof and its polymer construction insulates better than conventional stainless steel units. This makes The Dome<sup>®</sup> well suited for chilling garnishes or condiments using either ice or chill packs. You can chill garnishes or condiments if your unit was configured with either 1 pint or 1-1/2 pint "shallow" trays. If your unit was not configured with either of these shallow trays, they can be purchased separately - see page 4 for product details.

### HANDLE AND CADDY INSTRUCTION:

All Dome<sup>®</sup> units are supplied with standard, removable snap on handles and may also be supplied with removable snap on caddies or end caps. Carry handles make for easy transport of the unit from kitchen to serving area or from serving area to refrigerator. One or both handles can be replaced with snap on caddies to create an all-in-one drink preparation or condiment station.

**Note:** Handles and caddies can be installed interchangeably, but a left handle can only be replaced with a left caddy, and a right handle can only be replaced with a right caddy. End caps and connectors are interchangeable from right side to left side.

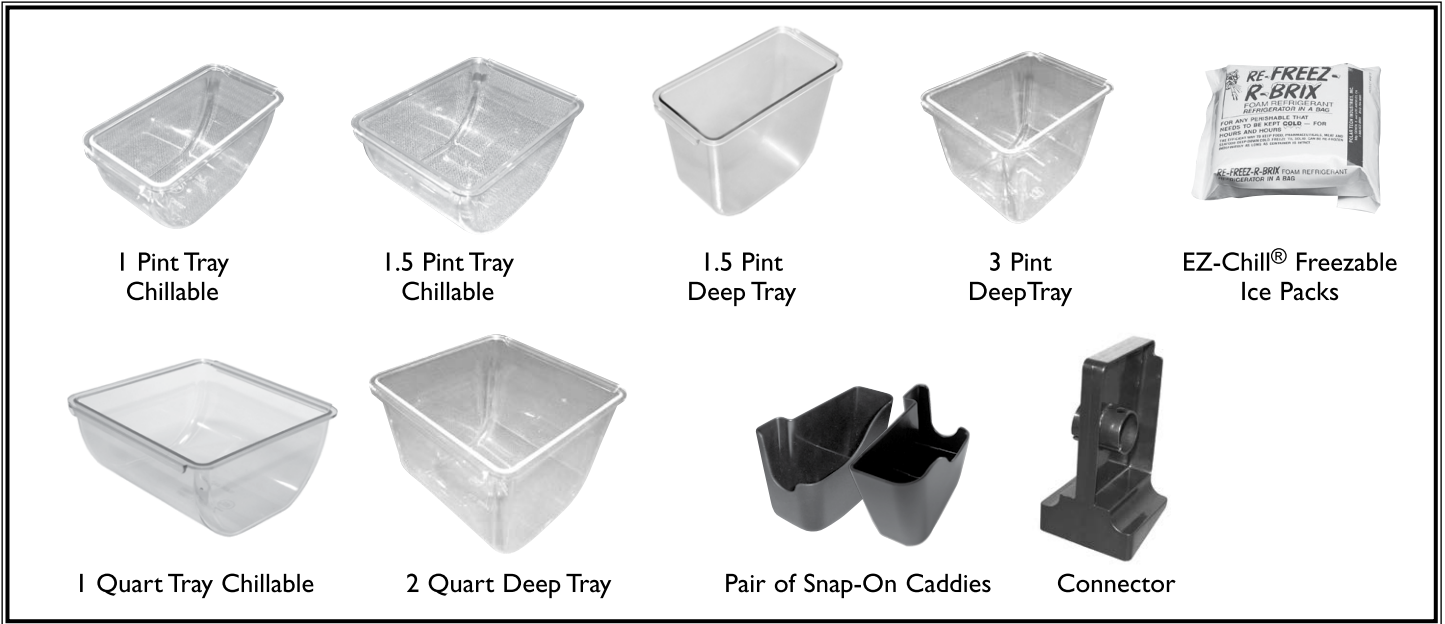
### TO INTERCONNECT DOME<sup>®</sup> UNITS TOGETHER:

The Connectors are designed to be installed only one way. Align the connecting hub to the mating hub on the side wall of the Base. Push Connector on until an audible snap is heard. When properly installed, the Connector should not be able to be removed from the Base without first lifting up the rear release lever.

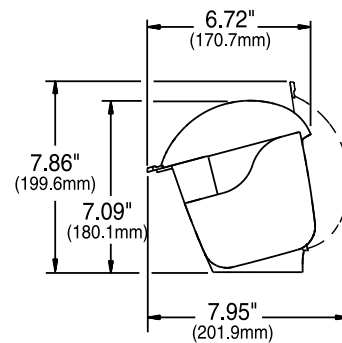
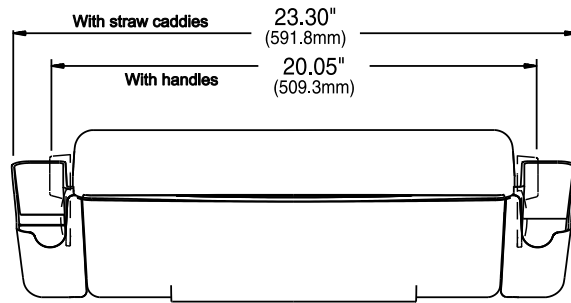
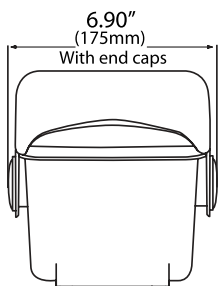
### Warnings:

- Do not transport/carry more than three Mini Dome<sup>®</sup> units together.
- Do not transport/carry more than two Full size Dome<sup>®</sup> units together.
- Do not transport/carry more than one Full size Dome<sup>®</sup> and one Mini Dome<sup>®</sup> unit together.
- With the exception of the three examples above, do not transport units while interconnected. Disconnect the Connector and carry as single units.

# ACCESSORY PARTS



| Tray                | Item No | Carton Qty. | Added Depth For Extra Capacity | Chillable | Cube  | Carton Wt |
|---------------------|---------|-------------|--------------------------------|-----------|-------|-----------|
| 1 pint tray         | BD101   | 12          | N                              | Y         | 0.011 | 2.3 LBS   |
| 1.5 pint tray       | BD102   | 6           | N                              | Y         | 0.012 | 1.6 LBS   |
| 3 pint deep tray    | BD103   | 6           | Y                              | N         | 0.013 | 2.2 LBS   |
| 2 quart deep tray   | BD104   | 6           | Y                              | N         | 0.012 | 2.4 LBS   |
| 1.5 pint deep tray  | BD105   | 6           | Y                              | N         | 0.012 | 2.0 LBS   |
| 1 quart tray        | BD106   | 6           | N                              | Y         | 0.011 | 2.0 LBS   |
| Connector           | BD110   | 6           | NA                             | NA        | 0.046 | 2.0 LBS   |
| Snap-On Caddies     | BS100S  | 1 pair      | NA                             | NA        | 0.107 | 0.8 LBS   |
| EZ-Chill® Ice Packs | B6180   | 6           | NA                             | Y         | 0.160 | 6.1 LBS   |



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