





Dispenser

When it comes to fast food restaurants, solutions for achieving operational excellence are in high demand. Key factors include a high-level operations, kitchen efficiency, standardised menus, and food prep that focuses on reducing time and costs, crucial for fast delivery and competitive pricing.

Araven offers solutions to improve food preparation and handling processes, aimed at reducing production times, saving costs and providing faster service to consumers.







FIFO. Facilitates proper sauce rotation. Easy to fill: A wide bottle mouth makes it easier to fill by simply removing the top cap.



Scale markings. The built-in ruler on the graduated bottle enables easy you monitoring of the amount of sauce / content.



The dispenser is designed to stand upside down, keeping the sauce near the nozzle ready for faster and easier dispensing.



6 coloured caps for the identification of the sauces used in the service: Ketchup, Barbecue, Mayonnaise, Yoghurt Sauce, Hot Sauce...



The dispenser features a valve that opens when pressure is applied. On realease of pressure, the valve closes and acts as a seal.



The date of preparation can be labelled on the cap.



The dispenser is ergonomically shaped to fit in the palm of the hand, providing better grip and control over dispensing.



Quick and easy to assemble and disassemble.

Easy to clean: Can be taken apart to enable access to bottle interior for proper cleaning in dishwasher.









PATENTED



Bottle



Nozzle



Non-drip



16x Ref. **00954** / 45 cl - 15 oz Ø70xh206 mm



16x Ref. **00955** / 70 cl - 24 oz Ø75xh246 mm



Ref. 00956 / 95 cl - 32 oz Ø75xh286 mm











6 (set 6)x Ref. **00958** Ø57X18 mm















