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Bereila *Disp-o-Electric*







- Beautifully finished top-quality stainless steel unit
- Two settings (speed and quantity) per type of sauce
- Strong stainless steel operating buttons with LED lights
- Pipe with a no-drip nozzle
- Suitable for buckets, bags and combinations of the two
- Low-voltage dispensing units safe and economical in use
- Bags and buckets are easy to change
- Dispensing units are easy to remove and easy to clean



Electric sauce-dispensing system for a worktop, counter or buffet

The Disp-o-Electric is Bereila's new, innovative and stylish saucedispensing system for snack bars, fish restaurants, buffet restaurants, company restaurants and numerous other places where sauces are served.

The Disp-o-Matic is a convenient, quick and efficient dispenser for cold sauces, such as mayonnaise, curry, ketchup, and for special sauces, such as garlic, ravigote and tartar sauce.

It is a complete electric dispensing system for a worktop, counter or buffet. The Disp-o-Electric does not need a compressor. The system is fully electric, safe and economically operated on 24 Volt low voltage. The only thing you need is a socket!

Flexibility and convenience

The innovative Disp-o-Electric is available as an automatic dispensing system for two or three cold sauces. Besides the standard version for buckets, there are also various combination options for bags (Bag-in-box). For each sauce you can select two settings that deal with the dispensing quantity and speed. You can set those yourself with the software. For example, for one sauce you can set a large, quick portion and a smaller portion at a lower speed. There are many other options, the choice is yours.

Efficient

The Disp-o-Electric dispenses quickly and easily and dispenses a constant, exact amount. As it uses low-voltage motors, its electricity consumption is low. The system requires little maintenance and cleaning is easy too. This dispensing units are easy to remove and the pump house is easy to take apart.

Design

The stylish, slim design creates a tidy worktop, counter or buffet. The clean, beautifully finished stainless steel of the operating unit produces a professional and hygienic look.

Continuity

The Disp-o-Matic has been developed for use on your worktop, counter or self-service buffet. You put the sauces in buckets or bags immediately below it. The convenient construction of the system makes changing sauces just as easy as changing manual or pneumatic systems.

Benefits of the Bereila Disp-o-Electric

- Automatic dispensing without compressor
- Quick, accurate and efficient sauce dispensing
- Convenience for you and your guests
- Space and overview on the worktop, counter or self-service buffet
- Easy to operate and clean
- An unrivalled lifespan due to the trusted Bereila quality



List of models and specifications				
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Order number	62002000	62003000	64002000	64003000
Version	2 buckets	3 buckets	2 bags	3 bags
Bucket/bag combination possible	yes	yes	yes	yes
Dispensing settings per sauce	2	2	2	2
Number of pump units	2	3	2	3
Number of converters (plugs)	2	3	2	3
Input converter	230 V 50/60 Hz			
Output converter	24 V 10 Amp			
Diameter operating unit	104 mm			
Hole for attachment	104 mm			
Height diameter operating unit	385 mm			
Min. required space below the column (WxH)	650 x 650 mm	900 x 650 mm	450 x 700 mm	650 x 700 mm

Bereila, dispenser specialist since 1971

Apparatenfabriek Bereila B.V. is the leading specialist in sauce dispensing systems for the catering and food service sectors. Bereila's sauce dispensers for portioning hot and cold sauces are of the highest quality, feature a long life cycle and are exceptionally userfriendly. The systems are easy to operate, clean and maintain. As well as its standard product range, Bereila specialises in the development and manufacture of customer-specific dispensing solutions, private label and OEM products.

Apparatenfabriek Bereila B.V. has been a member of the ASEPT Group since March 2017.

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