DARIORASERO

Bonzer® Unigrip and Litegrip portioners

Instructions for use, safety, cleaning and maintenance · Unigrip and Litegrip ranges, all sizes

Importer for Italy: Euro Satip Srl, Via Nicomede Bianchi 109, 10146 Torino · info@dariorasero.com · +39 011 74 92 922



READ BEFORE USE

Read these instructions before use and keep them for the whole life of the product. The «General warnings and conditions of use» (dariorasero.com) are also part of these instructions.

1. INTENDED USE

Portioning soft, creamy or pasty foods (mixtures, sauces, mash, rice, doughs, ice cream). **Unigrip** (thumb lever): soft products. **Litegrip** (full-hand grip): dense and firm products. The handle colour identifies the size; the actual portion depends on the product: it is not a legal measure.

PROHIBITED USE

Do not use as a lever or chisel on frozen or hardened products, with boiling food or hot oils, or for non-food substances.

2. WARNINGS

CAUTION – FINGERS

When the lever is operated, the scraper moves across the bowl: keep fingers out of the bowl and out of the gap between the two parts of the handle.

Wash the portioner when changing product, especially where allergens are present. Do not use it if the scraper is bent or the handle is cracked.

3. USE

1. Dip only the bowl into the product and fill it with a firm movement.
2. Level the portion on the edge of the container.
3. Over the plate, operate the lever (thumb for Unigrip, whole hand for Litegrip) and release it.

4. CLEANING

Before first use and after each service: rinse immediately, wash with hot water and detergent while operating the lever several times, or in a **dishwasher**; rinse and dry. Do not use metal scouring pads, abrasives, solvents or unrinsed chlorine.

5. INSPECTION, STORAGE AND DISPOSAL

Replace the portioner if the lever does not move freely, the scraper is bent, the bowl is deformed or the handle is cracked. There are no spare parts: do not dismantle it. Store it clean and dry. At end of life: metal parts to metal recycling, handle according to local municipal rules.

6. FOOD CONTACT

Parts in contact with food: **stainless steel bowl and scraper**; the handle is not intended for food contact. Short and repeated contact, with chilled food, food at room temperature or hot food for serving (not boiling). The declaration of compliance is sent with the shipping confirmation.

Warranty, liability, obligations of professional users, traceability and reporting: see the «General warnings and conditions of use» published on dariorasero.com. In case of discrepancy between the language versions, the Italian version prevails.