



Bonzer® Litegrip 24

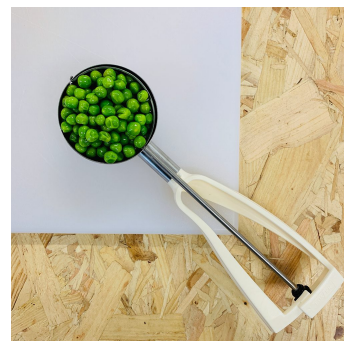
Full grip: even the hardest ingredients

CARLOSASERO



Bonzer® Litegrip 24

Full-hand professional portioner, 24 portions per litre



Bonzer® Litegrip professional portioner. Full-hand squeeze action: the whole hand operates the scraper with a powerful action that releases even hard, compact ingredients: ice cream, semifreddo, dense doughs and vegetables.

1. Full-grip operation

The grip engages the whole hand and drives the scraper with a powerful action: it releases even the hardest, most compact ingredients.

2. Food grade stainless steel bowl

Fast, clean release on every serving; built with no springs and no food traps.

3. HACCP hygiene, dishwasher safe

Simple, thorough cleaning in line with HACCP standards. Dishwasher safe.

4. Colour coding

Each handle colour identifies the size: fast selection in service, consistent portions and less waste.

SKU PTL024

Manufacturer code	10101-12
EAN	5023476039300
dariosero SKU	PTL024
Portions per litre	24
Bowl capacity	45 ml
Handle colour	Red
Weight	120 g
Dimensions (mm)	35 x 70 x 230
Bowl material	Food grade stainless steel
Operation	Full grip

Bonzer® Litegrip · size 24 · red handle · full-grip operation.

SECTORS OF USE

Food service · Ice cream parlours · Pastry shops · Canteens · Catering · Professional kitchens

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Technical data sheet

Litegrip 24 — red handle

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Manufacturer code	10101-12
EAN	5023476039300
Line	Bonzer Litegrip
Operation	Full grip
Size	24
Handle colour	Red
Portions per litre	24

Bowl and performance

Bowl capacity	45 ml (1,58 fl oz)
Bowl material	Food grade stainless steel
Construction	No springs, no food traps

Dimensions and weight

Dimensions H×W×D	35 × 70 × 230 mm
Net weight	120 g

Hygiene and compliance

Dishwasher	Yes
Food contact	Yes
Origin	United Kingdom (Uckfield)

Packaging

Pack H×W×D	45 × 80 × 290 mm
Gross weight	160 g
Packaging	Recyclable cardboard

dariorasero® · Bonzer professional portioners · Mitchell & Cooper Ltd, Uckfield (UK). Nominal dimensions; production tolerances may apply.