



Bonzer® Litegrip 70

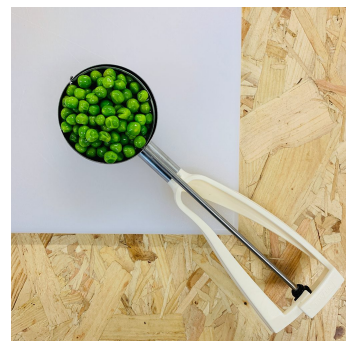
Full grip: even the hardest ingredients

DAVID ROSE



Bonzer® Litegrip 70

Full-hand professional portioner, 70 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 PTL070

Manufacturer code	10101-11
EAN	5023476039263
dariosero SKU	PTL070
Portions per litre	70
Bowl capacity	14 ml
Handle colour	Plum
Weight	100 g
Dimensions (mm)	30 x 70 x 210
Bowl material	Food grade stainless steel
Operation	Full grip

Bonzer® Litegrip · size 70 · plum 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 70 — plum handle

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Manufacturer code	10101-11
EAN	5023476039263
Line	Bonzer Litegrip
Operation	Full grip
Size	70
Handle colour	Plum
Portions per litre	70

Bowl and performance

Bowl capacity	14 ml (0,49 fl oz)
Bowl material	Food grade stainless steel
Construction	No springs, no food traps

Dimensions and weight

Dimensions H×W×D	30 × 70 × 210 mm
Net weight	100 g

Hygiene and compliance

Dishwasher	Yes
Food contact	Yes
Origin	United Kingdom (Uckfield)

Packaging

Pack H×W×D	45 × 80 × 290 mm
Gross weight	151 g
Packaging	Recyclable cardboard

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