



Data sheet

Dosing dispenser lid 1/3



More Info

The efficient and precise dispensing lid for optimal portioning.

The efficient dosing dispenser lid in GN format, made of high-quality stainless steel, offers an optimal solution for the precise dispensing of sauces, ketchup, mustard, mayonnaise, and more. With an adjustable dispensing amount—from a maximum of 32.2g to 21g per stroke—and a robust piston mechanism, it ensures accurate portioning. Adjustable for container depths of 150 and 200mm in GN sizes 1/2 and 1/3.

Combined with its sturdy stainless steel design and durable plastic components, the dosing dispenser lid is perfectly equipped for daily use.

TECHNICAL SPECIFICATIONS

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TECHNICAL SPECIFICATIONS

Material	stainless steel 1.4301
Dimensions	325 x 176 mm
Weight	1,5 kg
Ambient temperature	-40°C to +180°C
Material thickness	0,8 mm
GN-Norm	GN 1/3
Order number	84 01 10 23

BENEFITS

Flexible, adjustable, and ideal for precise dosing.

Perfect for direct use at serving stations.

Easily adjustable piston stroke for optimal portioning.

Hygienic and easy to clean.

Operating temperature range from +2°C to +85°C.

Stable, durable, and dishwasher-safe.