



Bonzer Litegrip Portioner - Black 30

Bonzer® Lite grip Portioners A robust and ergonomically designed portioner, featuring a food grade stainless steel bowl with an advanced scraper mechanism for quick and easy food release. The stable hand squeeze motion is suited to more stubborn substances such as mashed potatoes, vegetables, and soft ice cream. There is a balance between customer perception of value for money and portion size, get this right and you will keep customers happy and save money while reducing the amount of food wasted.

These lightweight, but sturdy portioners are ideal for all professional kitchen environments and are a must have product for quick and effective portion control.

The key features of Bonzer Lite grip range include a stainless-steel scraper and availability in 15 different sizes in each range. The Lite grip has lightweight balanced handle, featuring an ergonomic squeeze operation, which makes the product some the easiest to use on the market. The portioners are extremely hygienic, as there are no areas in which food can become trapped, whilst no springs eradicate the danger of them breaking and falling into the food.

Kitchen professionals know that only the best equipment provides accurate and rapid portion control, and this is where the Lite grip range can shine. Bonzer scoops and portioners are renowned worldwide for their ease of use, accuracy, and robustness.

Size relates to the number of serves per one litre of food. E.g., Depending on the food type the Size 16 allows roughly 16 portions to be plated from 1 litre of food.

FEATURES & BENEFITS



LENGTH

The portioners are available in two tube lengths, standard (35mm) and extended (70mm). The extended models are designed to reach easily into deep gastronorm (steam pans) containers.



CHOICE OF HANDLE DESIGN

Choose from two handle designs (Unigrip and Lite grip). Each is designed with user preference in mind. The squeeze operation on the Unigrip is generated from the thumb. On the Lite grip it is generated from the palm of the user's hand.



COLOUR CODED

All handles are coloured coded for different sizes, making it easier to quickly identify the correct size for use, e.g., if a dish requires 45ml use the red portioner.



MENU PLANNING

Both customers and operators can benefit from the consistency portion control brings. Customers can see that they have good value for money from the portion size while operators can accurately measure their costs and therefore their profits.