



#### 10123-09 Bonzer Unigrip Portioner - Ivory 10

BONZER® Unigrip Portioners. A lightweight and ergonomically designed portioner, featuring a food grade stainless steel bowl with an advanced scraper mechanism for quick and easy food release. Constructed for thumb or hand squeeze operation enabling smooth and controlled portioning, that is suited to substances such as mayonnaise, guacamole, and sandwich fillings. 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. 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. Advanced technique used to join the tube to the bowl. This is an incredibly strong method that fuses the two parts together to ensure no chance of breakage or food traps. The choice of material used in the handle has a memory allowing the compressed handle to flex back to the same position time and time again. Cycle test of over 750,000 repetitions showed no sign of fatigue.

#### 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 Litegrip). Each is designed with user preference in mind. The squeeze operation on the Unigrip is generated from the thumb. On the Litegrip it is generated from the palm of the user's hand.



## COLOUR CODED

All handles are colour 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.