

HÖELLER
BUFFET SOLUTIONS



ASD 5000

Automatic Sauce Dispenser 5000



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Inspired by the COVID hygiene measures for the catering & hospitality industry, we have developed a new and unique gastro technology. The ASD 5000 Automatic sauce dispenser. This touchless device is unique in Europe and delivers a portion-controlled accurate quantity of any sauce, even with high viscosity, through the use of an eccentric screw pump.

FOR
30
YEARS

Functionality:

By simply placing a small bowl in the predefined base, a certain amount of sauce is automatically portioned via a built-in sensor. All components that come into contact with a sauce can be easily removed and are dishwasher safe. The combination of a special silicone valve and the short backward movement of the pump, at the end of the pumping process, prevent the sauces from dripping. The sauce volume can be easily adjusted, using a preselection button and integrated operating elements.

Additional features available:

Fill level indicator, Software for the programming of all preselection keys with different parameters via a USB interface.

Technical specifications:

Container volume: 5 liters
Power requirement: 230 Volts via IEC connector
Material: stainless steel
Surface: smooth powder-coated RAL 9005 matt

Up to 15 sauce dispensers can be connected via a connection cable with just one supply line.



- ✓ Touchless activation
- ✓ Automatic sauce stop, drip-free
- ✓ Sauce volume adjustable
- ✓ Thin and viscous sauces
- ✓ Preselection buttons

www.hoeller-solutions.com