

HANGING FOOD SOLUTIONS IN SAUCES



Cleaner. Reduce the risk of contamination.

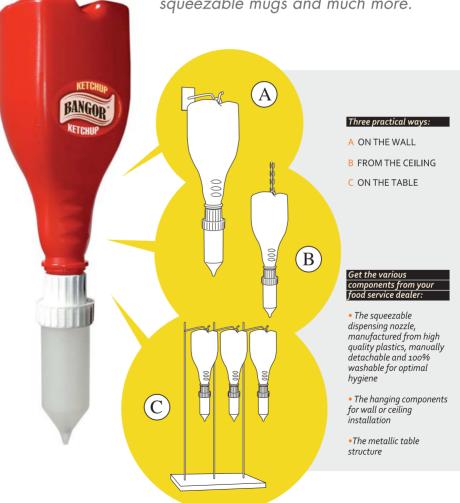
"Colgados" by Bangor maintains an outgoing sauce flow. Since there is no need to transfer the sauce into empty containers or to use any utensils, like spoons, the risk of contamination is avoided.

Save working space.

Hanging upside down, "Colgados" by Bangor helps you to keep your working table free and allows you to have more sauces available at the same time.

Bangor introduces a new solution for sauces in food service. The 2 litre bottle for sauces allows direct pouring from the primary container on the food, thanks to the connectable dispensing nozzle.

The "Colgados" by Bangor for sauces improves performance in comparison with traditional containers like jerry cans or buckets, allows refilling of squeezable mugs and much more.







street vendor trolleys, kebab and pizza restaurants, canteens, refectories,...

S B O

... and the sauce range keeps on growing!!







Easier to dispense. Allows direct pouring on the food.

The "Colgados" by Bangor allows both the user and the consumer to pour the sauce directly on the plate, sandwich, salad etc... simplifying the process in the kitchen.

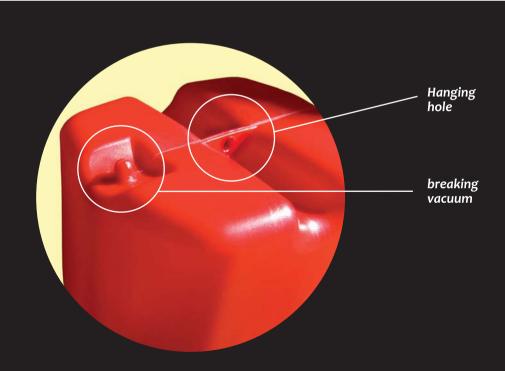
Cheaper dispensing system. Simple squeezable nozzle on the original container.

The silicone nozzle is a cheap complement and the plastic bottle costs the same as a traditional jerry can or bucket. The nozzle is washable and can be used again when replacing an empty bottle.





* COLGADOS means "hangeds"





WITH "COLGADOS" BY BANGOR YOU CHOOSE HOW TO DISPENSE YOUR SAUCES.

"COLGADOS" IS A 2 LITRE CONTAINER SUITABLE TO REFILL YOUR CLASSIC SQUEEZABLE TABLE MUGS... OR YOU CAN SIMPLY TURN IT UPSIDE DOWN, CONNECT THE SQUEEZABLE DISPENSING NOZZLE AND EASILY POUR THE SAUCE DIRECTLY FROM THE CONTAINER ONTO THE PRODUCT, THUS IMPROVING HYGIENE.

YOU CHOOSE. DISPENSE YOUR SAUCES IN A TRADITIONAL OR AN IMPROVED TOP-DOWN MANNER.





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