

# SPARE PARTS



## 7860 Reusable Stopper (RS)

Plastic device, which is used to provide the pouch with a reusable closure that allows the partial use of the content without using a dispenser.

For easier use, the Complete Extension (CE) or the Nozzle Extension (NE) can be attached as described below.

Wash well after use.



## Complete Extension (CE)

Built of two parts: -The rigid plastic Extension Tube (ET)  
-The silicone Nozzle Extension (NE)

The lower end is attached to the Reusable Stopper (RS) and the upper part is attached to the Nozzle Extension (NE), which allows the product to come out by applying pressure on the pouch as if it were an icing bag. The Nozzle Extension (NE) can also be used directly on the Reusable Stopper (RS).

(By keep strict hygienic conditions, the content of the pouch is kept fresh for a longer period than in any rigid container, as long as air is not allowed to enter).



## 7882 Nozzle Extension (NE)

It can be used just directly connecting the nozzle on the reusable stopper.

## 7235 Extension Tube (ET)

Wash well after use.

Separate parts of the unit described above, for replacing lost or broken.

## 7868 Pump Clip (PC)

White plastic device, in the shape of a horseshoe, which is designed to reinforce the silicone semi-sphere (dome) in the pump and improve its function when the following products are pumped:

- High viscous texture products (mayonnaise)
- High density products (syrups)
- Chunky products (jams)

It must be used with the Standard Nozzle (SN) for viscous or dense texture products. When pumping greater viscosity or density, it is necessary or advisable to use it together with the Mayo and Silicone Nozzles (MN & SiIN).



## 7398 Mayo Nozzle (MN)

It is a white plastic piece, with a wider opening than the standard nozzle to avoid pressure overload of the pumping chamber.

It is designed for highly viscous texture sauces (mayonnaise) or viscous and particle texture products such as jams. That given its viscosity the product does not drip. It is an optional part, which together with the Pump Clip (PC) improves the functioning for the viscous or special products.

Wash it well together with the pump.



## 7914 Silicone Nozzle (SiIN)

Transparent silicone part with a star-shaped opening that stays closed until the pressure of the product forces it to open.

We recommend this option for viscous texture sauces (mayonnaise), highly dense sauces (syrups) and products with particles (jams, Tex-Mex or pasta sauces) with variable viscosity or density.

This is the best solution offered to avoid dripping and drying of the product around the nozzle. It helps to preserve products better.

To ensure the greatest efficiency of the pump, we recommend you to use it together with the Clip Pump.

Wash well after use.



# DISPENSERS

## 7855 Mono Pump Plastic Dispenser "ASEPT"

This dispenser comes complete including the standard pump. (Ref. 7854)

The body and lid are made of high-resistance plastic, which is easy to clean. It is easy to set up and use. It takes up little space and can be placed in the kitchen or directly used by the consumer.

For products with viscous texture (mayonnaise), high density (syrups and jams) or products containing rough pieces (Mexican sauce), we recommend that you see the reference that comes with the High Performance Pump (Ref. 7941)

The standard version allows for products of different thickness, with the recommendation that the end of the black nozzle be cut off, creating a wider opening and thus allowing the product to come out with one smooth application of pressure and without dispensing too much of the product.

## 7945 High Performance Pump Version.



## DMSST-1 Mono Pump Stainless Steel Dispenser "TECNO"

This dispenser comes complete including the standard Pump (SP). The body and lid are made of stainless steel.

It consists of a small inner plastic container that supports the pump and contains the pouch. To facilitate the changing of the exhausted pouch, a spare container and a pump can be acquired as accessories.



## DTSST-3 Tri-Pump Stainless Steel Dispenser "TECNO"

This dispenser comes complete with three standard pumps. The body and lid are made of stainless steel.

Includes three plastic containers (7551) inside which contains the pump and the pouch. To facilitate the removal and substitution of one sauce for another, we recommend that you get a spare container and pump.

Recommended for high consumption users.



## 7853 Plastic Dispenser Body (PDB)

Lower body for the plastic dispenser (ASEPT).

For high consumption points, we recommend you to get spare body and pump, which shall facilitate changing from one sauce to another or replacing an empty pouch.



## 7852 Red Plastic Lid (RPL)

Made of red plastic, fiture with a black lever which activates the pump. It is advisable to pull the lever gently.

Ensure that the lid is properly fitted to its base before pumping.

Fit the front part first, and the rear part second.



# SPARE PARTS



# Dispensers & Spare Parts

## 7854 Complete Standard Pump (CSP)

This is made up of a set of plastic parts which can be manually dismantled, it is easy to clean and can be connected quickly and securely to the dosing "pouches" by using the various models of dispensers which we are able to offer you.

The Standard Nozzle (SN), which we describe below, is part of its standard design.

It is supplied as a spare part that makes it easy for the user to replace and wash when changing to a different product.



## 7941 High Performance Pump (HPP)

It is a high efficiency dosing pump for any of the dispenser models, which we offer here.

The rear clip reinforces the pumping chamber against excess of pressure, and is necessary for all high viscosity (mayonnaise), high-density (syrup and jam) products and chunky sauces (Mexican). The silicone nozzle keeps the pumping circuit closed and therefore preserves the product.

The hole where the product comes out only opens up when the pump is activated and closes in order to prevent from dripping.

Manually dismantled for washing.



## 7551 INNER PLASTIC CONTAINER (IPC)

Made of plastic, it is intended specifically to contain the "pouch" which is connected to the pump in the stainless steel dispensers.

It is especially advised, for heavy consumers, as a spare part to keep beside the pump, as it facilitates the substitution of one product for another. This is simply done by taking it out of the dispenser and replacing the whole unit.



## 7581 Standard Nozzle (SN)

It is a black plastic piece fitted to the pump via which the product is dosed.

Its normal (narrow) nozzle is designed for products like Ketchup, Mustard or other products of similar viscosity or density. For highly viscous mayonnaise, we recommend that you make the opening larger by cutting off the end of the nozzle.

Mayo (MN) and Silicone Nozzles (SiN) are better for mayonnaise.

Wash well together with the pump.



## 7325 Pouch Connector (PC)

This rigid plastic piece comes attached to the lower part of the pump and it is used to connect it to the sauce pouch before putting both into the dispenser.

To avoid product contamination, it is advisable to clean this part before piercing the next pouch of the same product.



# POUCHES



# THE FLEXIBLE PACKAGING