kalando



Product Catalog







kalando

At kalando, we are more than a brand.

We are your dedicated partner in enhancing the culinary experience within the Horeca industry. With a relentless commitment to innovation, quality, and efficiency, we proudly present our cutting-edge line of high-performance sauce dispensers, designed to revolutionize the way you serve and delight your customers.



Why Choose Kalando?

Precision Engineering
Our sauce dispensers are meticulously crafted to deliver the perfect amount of sauce every time, ensuring consistent portioning and reducing wastage, ultimately leading to cost savings for your establishment.

Seamless Operation
Efficiency is key in the Horeca industry, and our dispensers are designed for quick and hassle-free operation. Say goodbye to time-consuming sauce preparation and hello to streamlined service.

Hygiene and Cleanliness
Maintaining impeccable hygiene standards is non-negotiable. Kalando sauce dispensers are engineered for easy cleaning and maintenance, ensuring a safe and sanitary foodservice environment.

Eco-Conscious Approach
Kalando is committed to sustainability. Our dispensers are built to last, reducing the need for frequent replacements, and our packaging is eco-friendly, minimizing our environmental footprint.

Versatile Solutions
Whether you're a bustling restaurant, a vibrant café, a busy catering service, or a dynamic food truck, Kalando has the ideal sauce dispenser to meet your specific needs. From drizzling delicate dressings to serving hearty sauces, our range covers it all.

Customizable Options
We understand that your brand is unique, which is why we offer customizable dispenser designs to seamlessly integrate with your establishment's aesthetic and branding, enhancing both function and style.

Innovation at Its Best
Stay ahead of the competition with our technologically advanced dispensing solutions. From smart portion control to user-friendly interfaces, we are at the forefront of culinary innovation.

Comprehensive Support
When you choose Kalando, you're not just purchasing a product – you're gaining a partner. Our dedicated customer support team is always ready to assist you with any inquiries or technical support you may need.

Elevate Your Culinary Creations with Kalando

Join the ranks of leading Horeca establishments that have already embraced Kalando's sauce dispensing solutions. Experience heightened efficiency, reduced waste, and elevated customer satisfaction, all while adding a touch of innovation to your culinary offerings.

Contact us today to explore how Kalando can revolutionize the way you serve and delight your customers. Let's embark on a flavorful journey together!

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Lever Dispensers with Locksafe Container

Lever dispensers, made of high quality stainless steel, provide convenience to the user, The lockable Containers.
Lever dispensers are ergonomic, easy to use and suitable for intensive use.

- Lever-action handle
- High quality stainless steel
- Durable design and serving
- Easy cleaning and maintaince

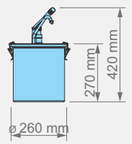


Viscosity Use: THICK, THICKER, THIN

Application: AMBIENT

Lever Dispenser
with 10 Ltr. Stainless Steel Locksafe Container





Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
130101	**KD-0910** LEVER DISPENSER	Ø 265 x 420 mm (h)	3,00 kg	10 l	35 ml (± 5)

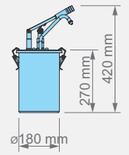
Lever Dispenser
with 3 Ltr. Stainless Steel Locksafe Container



Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
110101	**KD-001-3** LEVER DISPENSER	Ø 185 x 350 mm (h)	1,75 kg	3 l	35 ml (± 5)

Lever Dispenser
with 4,5 Ltr. Stainless Steel Locksafe Container

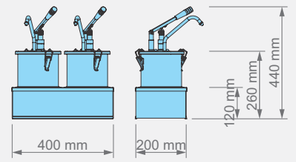




Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
120101	**KD-001-4,5** LEVER DISPENSER	Ø 185 x 420 mm (h)	2,35 kg	4,5 l	35 ml (± 5)

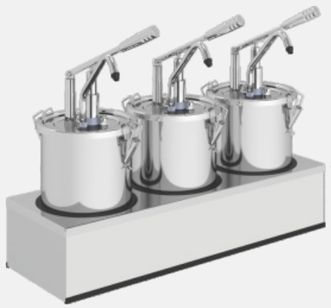
Lever Dispenser
with Locksafe Container / Set 2 Holder

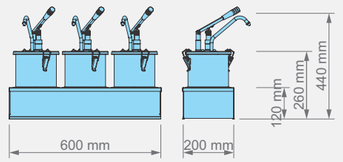




Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
140101	**KD-001** LEVER DISPENSER SET 2	400 x 200 x 440 mm (h)	7,00 kg	2 x 4,5 l	35 ml (± 5)

Lever Dispenser
with Locksafe Container / Set 3 Holder





Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
150101	**KD-001** LEVER DISPENSER SET 3	600 x 200 x 440 mm (h)	10,50 kg	3 x 4,5 l	35 ml (± 5)

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Gastronorm Lever Dispensers

Lever Dispensers compatible with Gastronorm containers, which are indispensable in industrial and professional kitchens, will make your serving easier and organised.

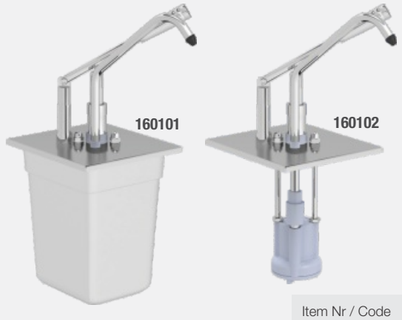
- Lever-action handle
- Compatible with GN Gastonorm containers
- Available with Set 1 / Set2 / Set 3 Holders

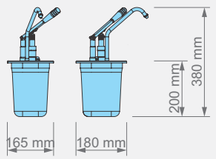


Viscosity Use: THICK, THICKER, THIN

Application: AMBIENT

Gastronorm Lever Dispenser
GN 1/6



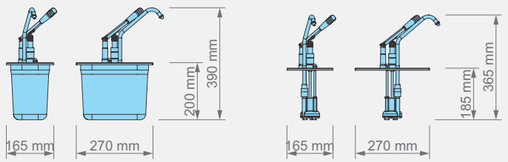


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
160101	**KD-0216-200** LEVER DISPENSER	165 x 180 x 380 mm (h)	1,95 kg	3 l	35 ml (± 5)
160104	**KD-0216-150** LEVER DISPENSER	165 x 180 x 330 mm (h)	1,60 kg	2,25 l	35 ml (± 5)
160102	**KD-0216-200-A** DISPENSER UNIT	165 x 180 x 365 mm (h)	1,30 kg	N/A	35 ml (± 5)
160105	**KD-0216-150-A** DISPENSER UNIT	165 x 180 x 315 mm (h)	1,20 kg	N/A	35 ml (± 5)

Gastronorm Lever Dispenser
GN 1/4





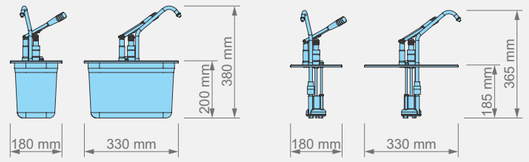


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
170101	**KD-0214-200** LEVER DISPENSER	165 x 270 x 390 mm (h)	2,10 kg	5,25 l	35 ml (± 5)
170104	**KD-0214-150** LEVER DISPENSER	165 x 270 x 340 mm (h)	1,70 kg	3,75 l	35 ml (± 5)
170102	**KD-0214-200-A** DISPENSER UNIT	165 x 270 x 365 mm (h)	1,40 kg	N/A	35 ml (± 5)
170105	**KD-0214-150-A** DISPENSER UNIT	165 x 270 x 315 mm (h)	1,30 kg	N/A	35 ml (± 5)

Gastronorm Lever Dispenser
GN 1/3





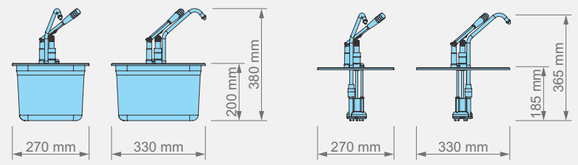


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
180101	**KD-0213-200** LEVER DISPENSER	180 x 330 x 380 mm (h)	2,45 kg	7,25 l	35 ml (± 5)
180104	**KD-0213-150** LEVER DISPENSER	180 x 330 x 330 mm (h)	2,15 kg	5,50 l	35 ml (± 5)
180102	**KD-0213-200-A** DISPENSER UNIT	180 x 330 x 365 mm (h)	1,55 kg	N/A	35 ml (± 5)
180105	**KD-0213-150-A** DISPENSER UNIT	180 x 330 x 315 mm (h)	1,45 kg	N/A	35 ml (± 5)

Gastronorm Lever Dispenser
GN 1/2



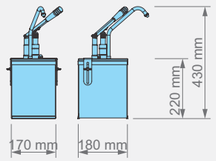




Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
190101	**KD-0212-200** LEVER DISPENSER	270 x 330 x 380 mm (h)	3,00 kg	11 l	35 ml (± 5)
190102	**KD-0212-200-A** DISPENSER UNIT	270 x 330 x 365 mm (h)	1,80 kg	N/A	35 ml (± 5)

Gastronorm Lever Dispenser
with GN 1/6 200 Container / Set 1 Holder

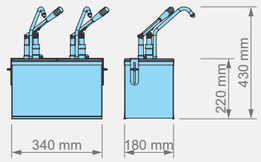

200101



Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
200101	**KD-0216** LEVER DISPENSER SET 1	170 x 180 x 430 mm (h)	3,85 kg	3 l	35 ml (± 5)

Gastronorm Lever Dispenser
with GN 1/6 200 Container / Set 2 Holder

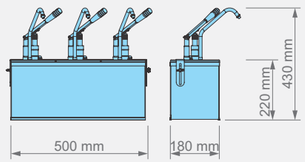

210101



Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
210101	**KD-0216** LEVER DISPENSER SET 2	340 x 180 x 430 mm (h)	6,90 kg	2 x 3 l	35 ml (± 5)

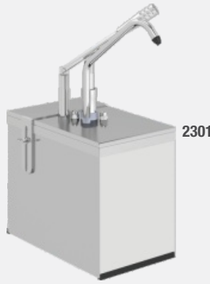
Gastronorm Lever Dispenser
with GN 1/6 200 Container / Set 3 Holder

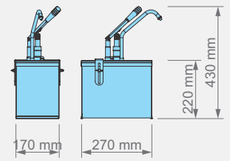

220101



Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
220101	**KD-0216** LEVER DISPENSER SET 3	500 x 180 x 430 mm (h)	9,80 kg	3 x 3 l	35 ml (± 5)

Gastronorm Lever Dispenser
with GN 1/4 200 Container / Set 1 Holder

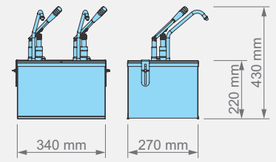

230101



Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
230101	**KD-0214** LEVER DISPENSER SET 1	170 x 270 x 430 mm (h)	4,40 kg	5,25 l	35 ml (± 5)

Gastronorm Lever Dispenser
with GN 1/4 200 Container / Set 2 Holder

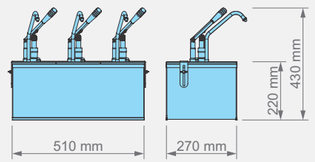

240101



Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
240101	**KD-0214** LEVER DISPENSER SET 2	340 x 270 x 430 mm (h)	7,70 kg	2 x 5,25 l	35 ml (± 5)

Gastronorm Lever Dispenser
with GN 1/4 200 Container / Set 3 Holder


250101



Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
250101	**KD-0214** LEVER DISPENSER SET 3	510 x 270 x 430 mm (h)	11,00 kg	3 x 5,25 l	35 ml (± 5)

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Gastronorm
Push Button Dispenser

Push button Dispensers are produced from high quality stainless and durable plastic parts. You can easily distinguish the sauce with different push button color options. Thanks to the adjustable ring, it provides the opportunity to serve the amount you want.

- Compitable with gastronorm containers
- Adjustable dosing ring
- Available with Set 2 / Set 3 Holders

Viscosity Use



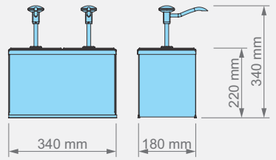
Application





Push Button Dispenser
with GN 1/6 200 Container / Set 2 Holder

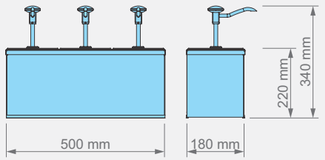




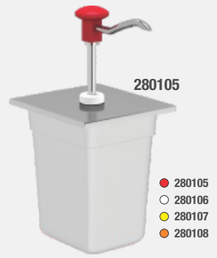
Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
260101 ●○	**KD-002** PUSH BUTTON DISPENSER SET 2	340 x 180 x 340 mm (h)	4,90 kg	2 x 3 l	30 ml (± 5)

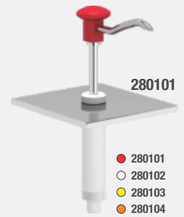
Push Button Dispenser
with GN 1/6 200 Container / Set 3 Holder



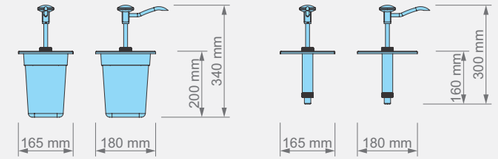


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
270101 ●○○	**KD-002** PUSH BUTTON DISPENSER SET 3	500 x 180 x 340 mm (h)	6,80 kg	3 x 3 l	30 ml (± 5)





Gastronorm Push Button Dispenser
GN 1/6

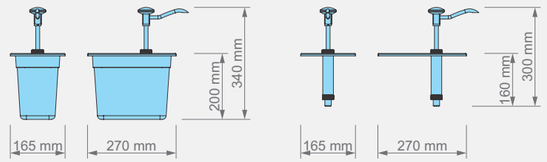


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
280105 ●	**KD-002-1/6** PUSH BUTTON DISPENSER	165 x 180 x 340 mm (h)	1,00 kg	3 l	30 ml (± 5)
280101 ●	**KD-002-1/6-A** DISPENSER UNIT	165 x 180 x 300 mm (h)	0,40 kg	N/A	30 ml (± 5)

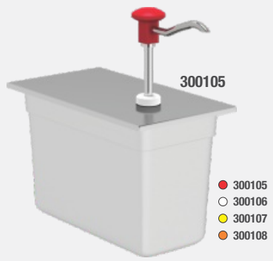


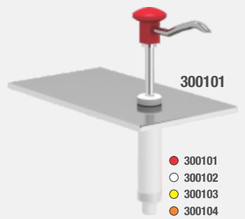


Gastronorm Push Button Dispenser
GN 1/4

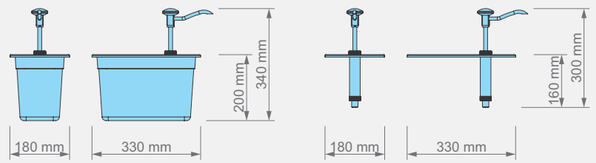


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
290105 ●	**KD-002-1/4** PUSH BUTTON DISPENSER	165 x 270 x 340 mm (h)	1,30 kg	5,25 l	30 ml (± 5)
290101 ●	**KD-002-1/4-A** DISPENSER UNIT	165 x 270 x 300 mm (h)	0,60 kg	N/A	30 ml (± 5)





Gastronorm Push Button Dispenser
GN 1/3



Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
300105 ●	**KD-002-1/3** PUSH BUTTON DISPENSER	180 x 330 x 340 mm (h)	1,60 kg	7,25 l	30 ml (± 5)
300101 ●	**KD-002-1/3-A** DISPENSER UNIT	180 x 330 x 300 mm (h)	0,70 kg	N/A	30 ml (± 5)

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Push Button Dispenser with Fountain Jar

Push button Dispensers are produced from high quality stainless and plastic parts. You can easily distinguish the sauce with different color options. Thanks to the adjustable ring, it provides the opportunity to serve the amount you want. Fountain Jars can easily drop-in to kitchen countertops and will allow you to create your own Sauce dispensing work areas.

- Stainless steel body
- Adjustable dosing ring
- Available with
- Set 1 / Set 2 / Set 3 / Set 4 Holders
- 1,9 Lt. Fountain jar drop-in
- Stainless Steel lid cover



Viscosity Use

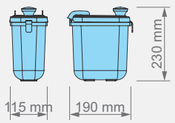


Application



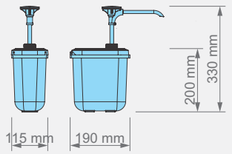
1,9 Ltr. Fountain Jar with Lid





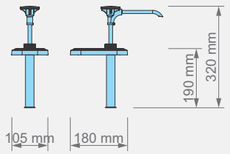
Stainless Steel Push Button Dispenser with 1,9 Ltr. Fountain Jar





Stainless Steel Push Button Dispenser Unit

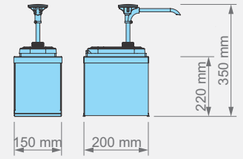




Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
310101 ●	**KDS-003-N** FOUNTAIN JAR WITH LID	115 x 190 x 230 mm (h)	0,47 kg	1,9 l	N/A
320101 ●	**KDS-003** PUSH BUTTON DISPENSER	115 x 190 x 330 mm (h)	0,75 kg	1,9 l	30 ml (± 5)
320105 ●	**KDS-003** PUSH BUTTON DISPENSER UNIT	105 x 180 x 320 mm (h)	0,50 kg	N/A	30 ml (± 5)



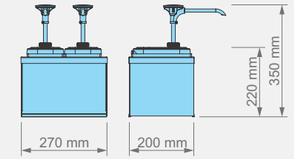
Push Button Dispenser with 1,9 Ltr. Fountain Jar / Set 1 Holder



Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
330101 ●	**KDS-003** PUSH BUTTON DISPENSER SET 1	150 x 200 x 350 mm (h)	2,20 kg	1,9 l	30 ml (± 5)



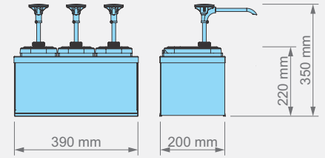
Push Button Dispenser with 1,9 Ltr. Fountain Jar / Set 2 Holder



Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
340101 ●○	**KDS-003** PUSH BUTTON DISPENSER SET 2	270 x 200 x 350 mm (h)	3,60 kg	2 x 1,9 l	30 ml (± 5)



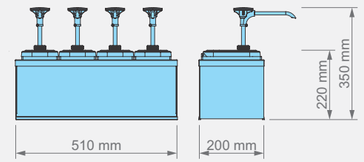
Push Button Dispenser with 1,9 Ltr. Fountain Jar / Set 3 Holder



Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
350101 ●○○	**KDS-003** PUSH BUTTON DISPENSER SET 3	390 x 200 x 350 mm (h)	4,90 kg	3 x 1,9 l	30 ml (± 5)



Push Button Dispenser with 1,9 Ltr. Fountain Jar / Set 4 Holder



Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
360101 ●○○○	**KDS-003** PUSH BUTTON DISPENSER SET 4	510 x 200 x 350 mm (h)	6,20 kg	4 x 1,9 l	30 ml (± 5)

kalando

Push Button Dispenser with Fountain Jar

Push button Dispensers with Fountain jar comes with different colour lid options and dispenser Headers. Fountain Jars can easily drop-in to kitchen counter tops and will allow you to create your own Sauce dispensing work ares.

- Durable Plastic Dispenser unit
- 1,9 Lt. Fountain jar drop-in
- Plastic lid cover with color options
- Available with Set 1 / Set 2 / Set 3 / Set 4 Z-Holders



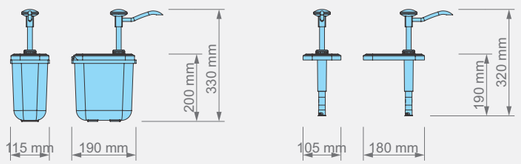
Viscosity Use: THICKER, THIN

Application: AMBIENT

Push Button Dispenser with 1,9 Ltr. Fountain Jar



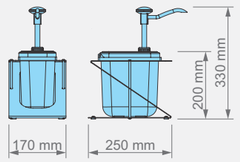




Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
370101 ●	**KDP-003** PUSH BUTTON DISPENSER	115 x 190 x 330 mm (h)	0,40 kg	1,9 l	30 ml (± 5)
370105 ●	**KDP-003** PUSH BUTTON DISPENSER UNIT	105 x 180 x 260 mm (h)	0,15 kg	N/A	30 ml (± 5)

Push Button Dispenser with 1,9 Ltr. Fountain Jar / Set 1 Z Holder

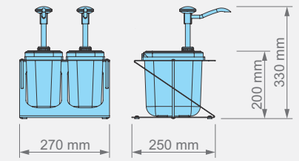




Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
380101 ●	**KDP-003** PUSH BUTTON DISPENSER SET 1	170 x 250 x 330 mm (h)	1,20 kg	1,9 l	30 ml (± 5)

Push Button Dispenser with 1,9 Ltr. Fountain Jar / Set 2 Z Holder

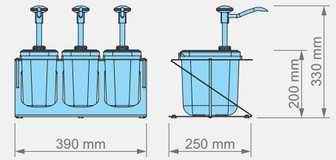




Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
390101 ●○	**KDP-003** PUSH BUTTON DISPENSER SET 2	270 x 250 x 330 mm (h)	1,90 kg	2 x 1,9 l	30 ml (± 5)

Push Button Dispenser with 1,9 Ltr. Fountain Jar / Set 3 Z Holder

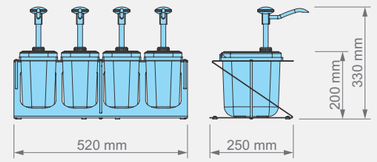




Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
400101 ●○○	**KDP-003** PUSH BUTTON DISPENSER SET 3	390 x 250 x 330 mm (h)	2,75 kg	3 x 1,9 l	30 ml (± 5)

Push Button Dispenser with 1,9 Ltr. Fountain Jar / Set 4 Z Holder





Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
410101 ●○○○	**KDP-003** PUSH BUTTON DISPENSER SET 4	520 x 250 x 330 mm (h)	3,65 kg	4 x 1,9 l	30 ml (± 5)

kalando

Push Button Dispenser with Cylindrical Stainless Steel Container

Cylindrical Stainless Steel Push button dispenser, will not take up much space in the work area, will offer you enough working space. Thanks to its cylinder design, you can easily use it anywhere.

- Durable Plastic Dispenser unit
- Cylindrical stainless steel container
- Adjustable Dosing ring
- Available with Set 2 / Set 3 Holders

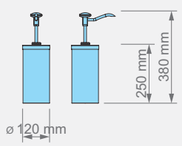
Viscosity Use: THICK, THICKER, THIN

Application: AMBIENT



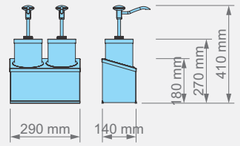
Push Button Dispenser with Cylindrical Container





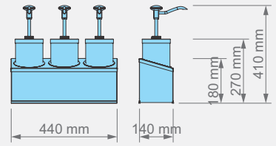
Push Button Dispenser with Cylindrical Container Set 2 Holder





Push Button Dispenser with Cylindrical Container Set 3 Holder





Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
440101 ●	**KD-004** PUSH BUTTON DISPENSER	Ø 120 x 380 mm (h)	1,85 kg	2,25 l	30 ml (± 5)
450101 ●○	**KD-004** PUSH BUTTON DISPENSER SET 2	290 x 140 x 410 mm (h)	5,60 kg	2 x 2,25 l	30 ml (± 5)
460101 ●○○	**KD-004** PUSH BUTTON DISPENSER SET 3	440 x 140 x 410 mm (h)	8,10 kg	3 x 2,25 l	30 ml (± 5)

kalando

Push Button Dispenser with Viewing Window Container

With The sauce level viewing window of the glass jar, you can easily monitor the level of your sauces with this product.

- Glass Container with Stainless Steel Cover
- Available with Set 2 / Set 3 Holders

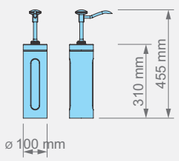
Viscosity Use: THICKER, THIN

Application: AMBIENT



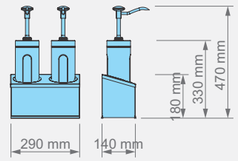
Push Button Dispenser with Viewing Window Container





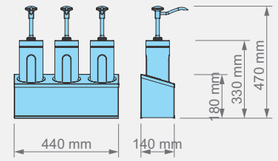
Push Button Dispenser with Viewing Window Container Set 2 Holder





Push Button Dispenser with Viewing Window Container Set 3 Holder





Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
470101 ●	**KD-006** PUSH BUTTON DISPENSER	100 Ø x 455 mm (h)	1,25 kg	2,25 l	30 ml (± 5)
480101 ●○	**KD-006** PUSH BUTTON DISPENSER SET 2	290 x 140 x 470 mm (h)	4,40 kg	2 x 2,25 l	30 ml (± 5)
490101 ●○○	**KD-006** PUSH BUTTON DISPENSER SET 3	440 x 140 x 470 mm (h)	6,35 kg	3 x 2,25 l	30 ml (± 5)

kalando

Lever Dispenser with Filling Nozzle

Lever dispenser with filling nozzles makes it easy for filling of custard donuts and croissants and pastry products.

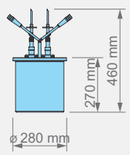


Viscosity Use: THICK, THICKER, THIN

Application: FILLING, AMBIENT

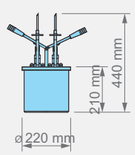
Lever Dispenser Double Needle Nozzle with 10 Ltr. Stainless Steel Container





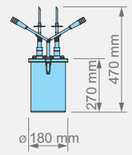
Lever Dispenser Double Needle Nozzle with 6 Ltr. Stainless Steel Container





Lever Dispenser Double Needle Nozzle with 4,5 Ltr. Stainless Steel Locksafe Container

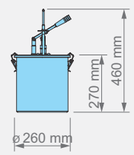




Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
420101	**KD-019-10 DBL** LEVER DISPENSER DOUBLE NEEDLE NOZZLE	Ø 285 x 460 mm (h)	3,70 kg	10 l	35 ml (± 5)
420104	**KD-019-6 DBL** LEVER DISPENSER DOUBLE NEEDLE NOZZLE	Ø 225 x 440 mm (h)	3,00 kg	6 l	35 ml (± 5)
420107	**KD-019 DBL** LEVER DISPENSER DOUBLE NEEDLE NOZZLE	Ø 185 x 470 mm (h)	3,20 kg	4,5 l	35 ml (± 5)

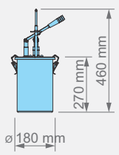
Lever Dispenser Needle Nozzle with 10 Ltr. Stainless Steel Locksafe Container





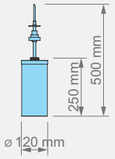
Lever Dispenser Needle Nozzle with 4,5 Ltr. Stainless Steel Locksafe Container





Push Button Dispenser Needle Nozzle with 2,25 Ltr. Cylindrical Stainless Container



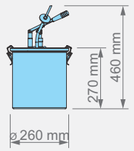


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
420109	**KD-1910** LEVER DISPENSER NEEDLE NOZZLE	Ø 265 x 460 mm (h)	3,00 kg	10 l	35 ml (± 5)
420110	**KD-019** LEVER DISPENSER NEEDLE NOZZLE	Ø 185 x 460 mm (h)	2,30 kg	4,5 l	35 ml (± 5)
420111	**KD-022** LEVER DISPENSER NEEDLE NOZZLE	Ø 120 x 500 mm (h)	1,95 kg	2,25 l	35 ml (± 5)

Lever Dispenser Needle Nozzle
with 10 Ltr. Stainless Steel Locksafe Container



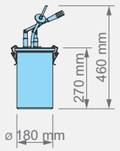
420113



Lever Dispenser Needle Nozzle
with 4,5 Ltr. Stainless Steel Locksafe Container



420114



Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
420113	**KD-020-10** LEVER DISPENSER NEEDLE NOZZLE	Ø 265 x 460 mm (h)	3,00 kg	10 l	35 ml (± 5)
420114	**KD-020-4,5** LEVER DISPENSER NEEDLE NOZZLE	Ø 185 x 460 mm (h)	2,40 kg	4,5 l	35 ml (± 5)

Lever Dispenser Multi Needle Nozzle
with 4,5 Ltr. Stainless Steel Locksafe Container

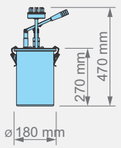
NEW!



Multi
Needle Nozzle



420115



Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
420115	**KD-019-M** LEVER DISPENSER MULTI NEEDLE NOZZLE	Ø 185 x 470 mm (h)	2,60 kg	4,5 l	35 ml (± 5)

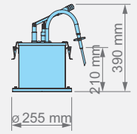
Chocolate Lever Dispenser
for 3 Ltr. Buckets



420116

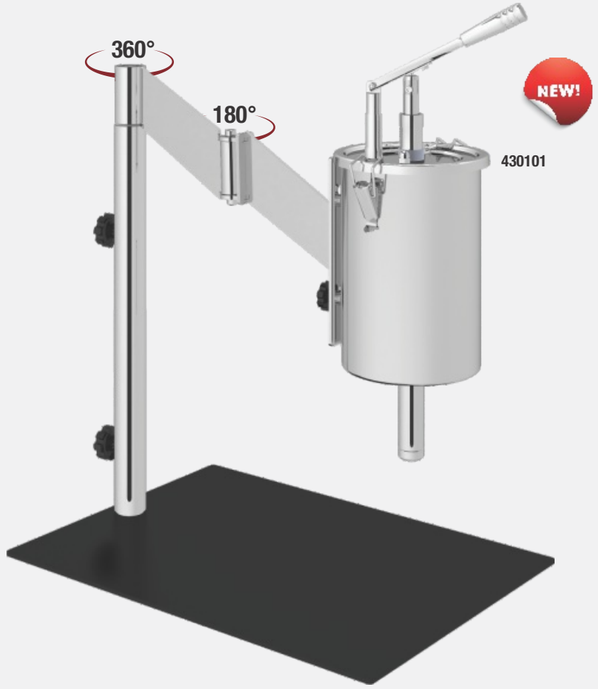


*Compitable for 3 Ltr.
Nutella / Chocolate Buckets

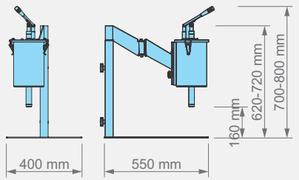


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
420116	**KD-024** CHOCOLATE LEVER DISPENSER	Ø 255 x 390 mm (h)	2,70 kg	3 l	35 ml (± 5)

Waffle Batter Dispenser



430101



Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
430101	**KD-025** WAFFLE BATTER DISPENSER	400 x 550 x 700-800 mm (h)	16,90 kg	4,5 l	35 ml (± 5)

kalando

Bucket / Lever Dispenser
Bucket / Push Button Dispenser

Lever bucket dispensers, which can be compatible with your bulky sauce buckets, are also custom made produced in different sizes.

It will provide you convenience especially in areas with heavy consumption and for filling small bottles.



Viscosity Use: THICK, THICKER, THIN

Application: AMBIENT

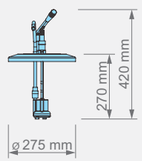
Lever Dispenser for 9-10 Ltr. Buckets (ø265mm)





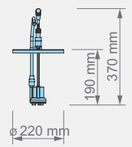
Lever Dispenser for 9-10 Ltr. Buckets (ø275mm)





Lever Dispenser for 5 Ltr. Buckets (ø220mm)





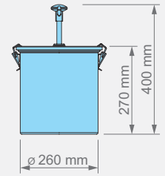
**Custom sizes can be produced upon request.

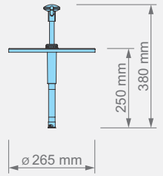
Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
130102	**KD-0910-A** DISPENSER UNIT	Ø 265 x 405 mm (h)	1,60 kg	N/A	35 ml (± 5)
500101	**KD-009** DISPENSER UNIT	Ø 275 x 420 mm (h)	1,65 kg	N/A	35 ml (± 5)
500102	**KD-009-5** DISPENSER UNIT	Ø 220 x 370 mm (h)	1,40 kg	N/A	35 ml (± 5)

Push Button Dispenser with 10 Ltr. Stainless Steel Locksafe Container



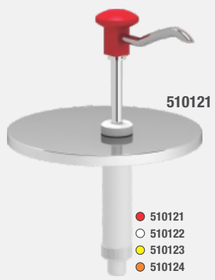


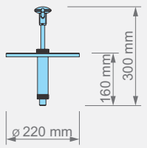




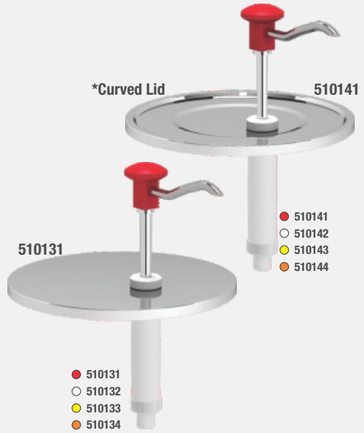
Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
510101	**KD-01610** PUSH BUTTON DISPENSER	Ø 265 x 400 mm (h)	2,10 kg	10 l	30 ml (± 5)
510111	**KD-016** DISPENSER UNIT	Ø 265 x 380 mm (h)	0,60 kg	N/A	30 ml (± 5)

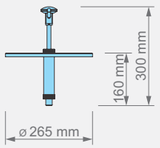
Push Button Dispenser for 5 Ltr. Buckets (ø220mm)





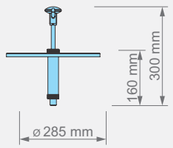
Push Button Dispenser for 9-10 Ltr. Buckets (ø265mm)





Push Button Dispenser for 10 Ltr. Buckets (ø285mm)





**Custom sizes can be produced upon request.

Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
510121	**KD-010-5-220** DISPENSER UNIT	Ø 220 x 300 mm (h)	0,60 kg	N/A	30 ml (± 5)
510131	**KD-010-265** DISPENSER UNIT	Ø 265 x 300 mm (h)	0,70 kg	N/A	30 ml (± 5)
510141	**KD-010-265** DISPENSER UNIT *CURVED LID	Ø 265 x 300 mm (h)	0,70 kg	N/A	30 ml (± 5)
510151	**KD-010-285** DISPENSER UNIT	Ø 285 x 300 mm (h)	0,80 kg	N/A	30 ml (± 5)

Heated Bainmarie Dispenser

Heated bainmarie dispenser quickly reaches the desired temperature. The condiment dispenser operates temperature levels between 0 and 90 °C . For optimal heat transfer, the dispenser first heats a water bath which then transmits the temperature to the container with the sauce. This ensures even heat distribution and has the advantage of making the sauce container easy to replace and clean.

The pump unit of the dispenser is easy to use and designed for frequent use. The housing and all elements that come into contact with food are made of stainless steel and durable plastic, which can be easily cleaned.

Whether you use the condiment dispenser to serve nacho cheese or chocolate sauce, the easiest and most representative way to highlight it is to use one of the designs that come with the dispenser.



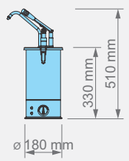
Supported Plug: EU, UK
Viscosity Use: THICK, THICKER
Application: HOT

Heated Bainmarie Dispenser

520101
520102

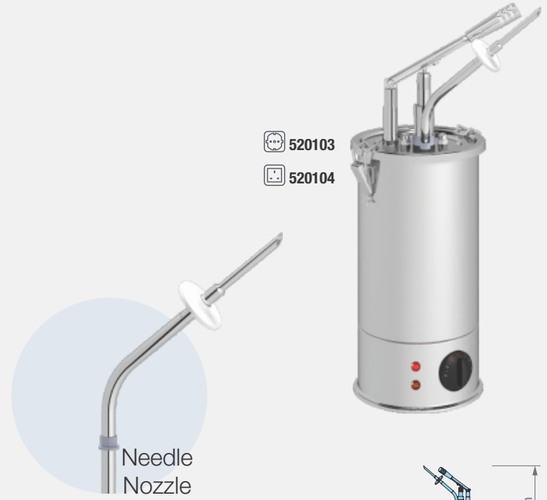


Standart Nozzle

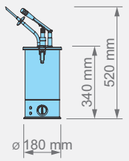


Heated Bainmarie Dispenser

520103
520104



Needle Nozzle



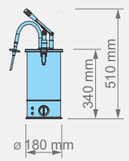
Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Power	Weight	Capacity	Dosage
520101	**KD-017** HEATED BAINMARIE DISPENSER	Ø 185 x 510 mm (h)	0-90°C	230 v	900 W	3,60 kg	3 l	35 ml (± 5)
520102	**KD-017** HEATED BAINMARIE DISPENSER	Ø 185 x 510 mm (h)	0-90°C	110 v	900 W	3,60 kg	3 l	35 ml (± 5)
520103	**KD-01710** HEATED BAINMARIE DISPENSER	Ø 185 x 520 mm (h)	0-90°C	230 v	900 W	3,80 kg	3 l	35 ml (± 5)
520104	**KD-01710** HEATED BAINMARIE DISPENSER	Ø 185 x 520 mm (h)	0-90°C	110 v	900 W	3,80 kg	3 l	35 ml (± 5)

Heated Bainmarie Dispenser

520105
520106

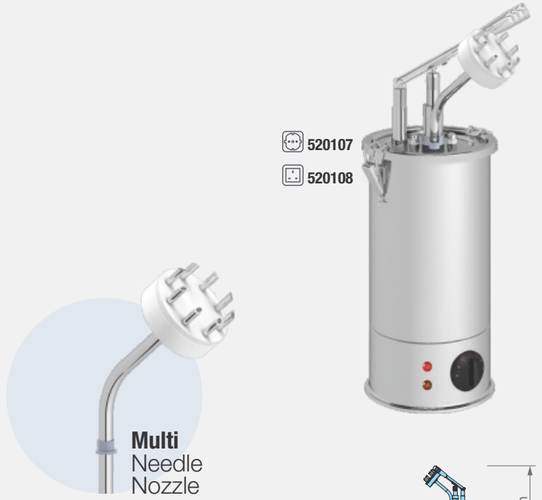


Needle Nozzle **Down**

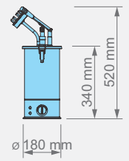


Heated Bainmarie Dispenser

520107
520108



Multi Needle Nozzle

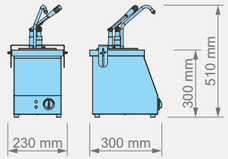


Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Power	Weight	Capacity	Dosage
520105	**KD-01750** HEATED BAINMARIE DISPENSER	Ø 185 x 510 mm (h)	0-90°C	230 v	900 W	3,85 kg	3 l	35 ml (± 5)
520106	**KD-01750** HEATED BAINMARIE DISPENSER	Ø 185 x 510 mm (h)	0-90°C	110 v	900 W	3,85 kg	3 l	35 ml (± 5)
520107	**KD-01720** HEATED BAINMARIE DISPENSER	Ø 185 x 520 mm (h)	0-90°C	230 v	900 W	3,65 kg	3 l	35 ml (± 5)
520108	**KD-01720** HEATED BAINMARIE DISPENSER	Ø 185 x 520 mm (h)	0-90°C	110 v	900 W	3,65 kg	3 l	35 ml (± 5)

Heated Bainmarie
Gastronorm Dispenser 1x GN 1/6



530101
530102

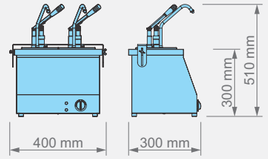


Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Watts	Weight	Capacity	Dosage
530101	**KD-021 1x GN 1/6** HEATED BAINMARIE DISPENSER	230 x 300 x 510 mm (h)	0-90°C	230 v	900 W	6,70 kg	3 l	35 ml (± 5)
530102	**KD-021 1x GN 1/6** HEATED BAINMARIE DISPENSER	230 x 300 x 510 mm (h)	0-90°C	110 v	900 W	6,70 kg	3 l	35 ml (± 5)

Heated Bainmarie
Gastronorm Dispenser 2x GN 1/6



530103
530104

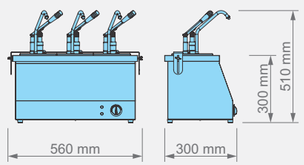


Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Watts	Weight	Capacity	Dosage
530103	**KD-021 2x GN 1/6** HEATED BAINMARIE DISPENSER	400 x 300 x 510 mm (h)	0-90°C	230 v	900 W	10,60 kg	2 x 3 l	35 ml (± 5)
530104	**KD-021 2x GN 1/6** HEATED BAINMARIE DISPENSER	400 x 300 x 510 mm (h)	0-90°C	110 v	900 W	10,60 kg	2 x 3 l	35 ml (± 5)

Heated Bainmarie
Gastronorm Dispenser 3x GN 1/6



530105
530106

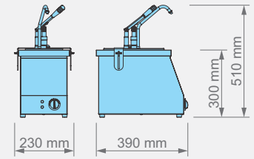


Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Power	Weight	Capacity	Dosage
530105	**KD-021 3x GN 1/6** HEATED BAINMARIE DISPENSER	560 x 300 x 510 mm (h)	0-90°C	230 v	900 W	14,50 kg	3 x 3 l	35 ml (± 5)
530106	**KD-021 3x GN 1/6** HEATED BAINMARIE DISPENSER	560 x 300 x 510 mm (h)	0-90°C	110 v	900 W	14,50 kg	3 x 3 l	35 ml (± 5)

Heated Bainmarie
Gastronorm Dispenser 1x GN 1/4



530107
530108

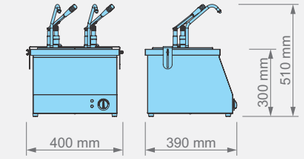


Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Watts	Weight	Capacity	Dosage
530107	**KD-021 1x GN 1/4** HEATED BAINMARIE DISPENSER	230 x 390 x 510 mm (h)	0-90°C	230 v	900 W	7,70 kg	5,25 l	35 ml (± 5)
530108	**KD-021 1x GN 1/4** HEATED BAINMARIE DISPENSER	230 x 390 x 510 mm (h)	0-90°C	110 v	900 W	7,70 kg	5,25 l	35 ml (± 5)

Heated Bainmarie
Gastronorm Dispenser 2x GN 1/4



530109
530110

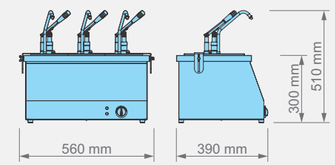


Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Power	Weight	Capacity	Dosage
530109	**KD-021 2x GN 1/4** HEATED BAINMARIE DISPENSER	400 x 390 x 510 mm (h)	0-90°C	230 v	900 W	12,00 kg	2 x 5,25 l	35 ml (± 5)
530110	**KD-021 2x GN 1/4** HEATED BAINMARIE DISPENSER	400 x 390 x 510 mm (h)	0-90°C	110 v	900 W	12,00 kg	2 x 5,25 l	35 ml (± 5)

Heated Bainmarie
Gastronorm Dispenser 3x GN 1/4



530111
530112



Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Power	Weight	Capacity	Dosage
530111	**KD-021 3x GN 1/4** HEATED BAINMARIE DISPENSER	560 x 390 x 510 mm (h)	0-90°C	230 v	900 W	16,00 kg	3 x 5,25 l	35 ml (± 5)
530112	**KD-021 3x GN 1/4** HEATED BAINMARIE DISPENSER	560 x 390 x 510 mm (h)	0-90°C	110 v	900 W	16,00 kg	3 x 5,25 l	35 ml (± 5)

kalando

Cold Sauce Serving Unit Lever Dispensers

If you want to serve your sauces at the right temperatures and care about preserving their flavor, our refrigerated sauce dispensers will be the right choice for you.Since sauce dispensers are lockable, they can be used easily in open buffet counters and kitchens.



Supported Plug: EU

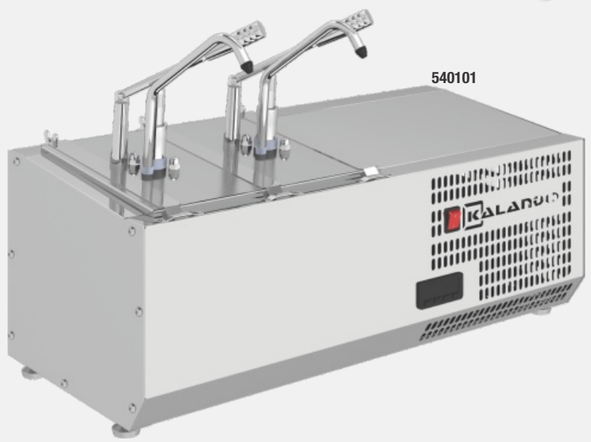
Viscosity Use: THICK, THICKER

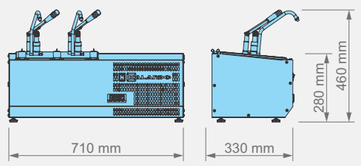
Application: REFRIGERATED, COLD

Cold Sauce Serving Unit
with 2x GN 1/4 200 Lever Dispensers

NEW!

- Holds temperature between 0.5 °C to 5°C
- Stainless steel construction
- Digital temperature control and display
- Compressor cooling system with continuous evaporator
- 2x GN 1/4 Size 200 deep containers
- Side mount compressor makes it easy to be serviced without being moved



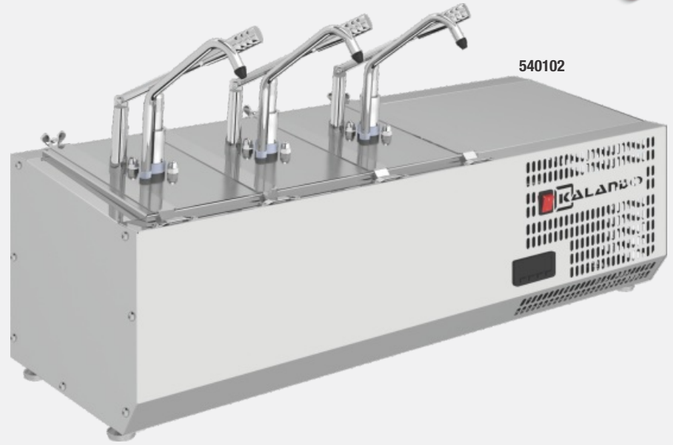


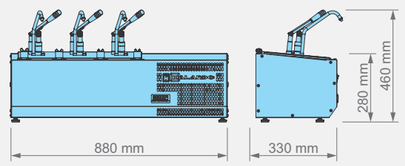
Item Nr / Code	Product Name	Dimensions	Voltage	Power	Gas Type	Weight	Capacity	Dosage
540101	**KD-COOLING** 2 x GN 1/4 200	710 x 330 x 460 mm (h)	230 v	640 W	R290	26,70 kg	2 x 5,25 l	35 ml (± 5)

Cold Sauce Serving Unit
with 3x GN 1/4 200 Lever Dispensers

NEW!

- Holds temperature between 0.5 °C to 5°C
- Stainless steel construction
- Digital temperature control and display
- Compressor cooling system with continuous evaporator
- 3x GN 1/4 Size 200 deep containers
- Side mount compressor makes it easy to be serviced without being moved





Item Nr / Code	Product Name	Dimensions	Voltage	Power	Gas Type	Weight	Capacity	Dosage
540102	**KD-COOLING** 3 x GN 1/4 200	880 x 330 x 460 mm (h)	230 v	640 W	R290	32,75 kg	3 x 5,25 l	35 ml (± 5)

kalando

Chocolate Tempering Machine

Our digital chocolate tempering machine is a specialized piece of equipment used in the process of tempering chocolate. Tempering is a critical step in chocolate preparation that involves carefully controlling the temperature of chocolate to ensure it has a glossy appearance, a smooth texture, and a crisp snap when it's set. Our Chocolate Tempering Machine features an advanced digital touchscreen interface, empowering you to set and maintain the ideal tempering temperature with ease.





Uncompromising Quality

Crafted with unwavering dedication to quality and durability, our machine stands as a testament to exceptional engineering. Built to withstand the demands of your culinary creations, it's an investment that pays off in every exquisite chocolate treat.

Digital Touchscreen

Our Chocolate Tempering Machine features an advanced digital touchscreen interface, empowering you to set and maintain the ideal tempering temperature with ease.

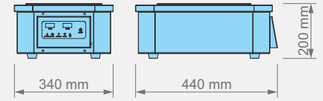
External Probe

Equipped with an external probe, our machine ensures that you achieve the exact temperature required for perfect tempering results, leaving no room for compromise.

Chocolate Tempering Machine GN 1/2 - 100



600110

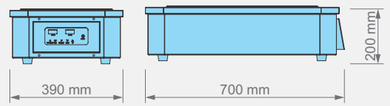


Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Watts	Weight	Capacity	Chocolate
600110	**CH2-100** CHOCOLATE TEMPERING MACHINE	440 x 340 x 200 mm (h)	0-60°C	230 v	800 W	8,00 kg	6,00 l	5,00 kg

Chocolate Tempering Machine GN 1/1 - 100



600120

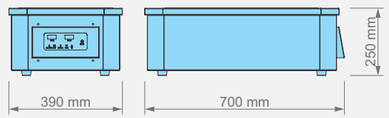


Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Watts	Weight	Capacity	Chocolate
600120	**CH1-100** CHOCOLATE TEMPERING MACHINE	700 x 390 x 200 mm (h)	0-60°C	230 v	1200 W	12,00 kg	13,00 l	12,00 kg

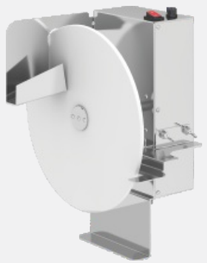
Chocolate Tempering Machine GN 1/1 - 150



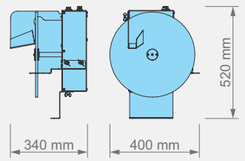
600130



Chocolate Wheel Tempering



600210



Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Watts	Weight	Capacity	Chocolate
600130	**CH1-150** CHOCOLATE TEMPERING MACHINE	700 x 390 x 250 mm (h)	0-60°C	230 v	1200 W	13,80 kg	17,00 l	15,00 kg
600210	**CHW1-150** WHEEL TEMPERING	400 x 340 x 520 mm (h)	N/A	24 v	120 W	7,50 kg	N/A	N/A

Chocolate Guitar Cutter

Achieve flawlessly cut chocolate sheets, strips, or blocks with unparalleled accuracy. Our Chocolate Guitar Cutter's adjustable cutting wires ensure consistent results every time, allowing you to create intricate patterns and shapes effortlessly.

- Precision Cutting
- Stainless steel construction
- Easy Maintenance
- Effortless Operation
- Durable Craftsmanship

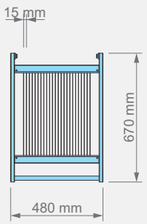




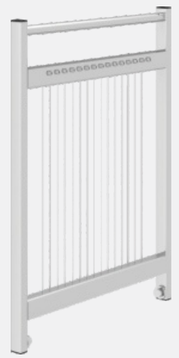
Item Nr / Code	Product Name	Dimensions	Weight	Cutting Pitch
600311	**CHC-410-S150** CHOCOLATE CUTTER	560 x 480 x 715 mm (h)	12,00 kg	15 mm
600312	**CHC-410-S225** CHOCOLATE CUTTER	560 x 480 x 715 mm (h)	12,00 kg	22,5 mm
600313	**CHC-410-S300** CHOCOLATE CUTTER	560 x 480 x 715 mm (h)	12,00 kg	30 mm

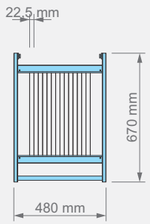
Chocolate Cutter Frame (15 mm)



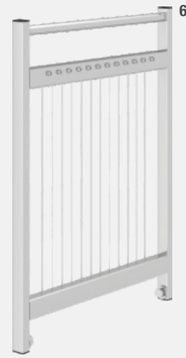


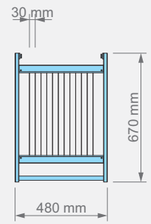
Chocolate Cutter Frame (22,5 mm)





Chocolate Cutter Frame (30 mm)





**Custom sizes can be produced upon request.

Item Nr / Code	Product Name	Dimensions	Weight	Cutting Pitch
600410	**CHC-S150** FRAME 15 mm	480 x 670 mm	3,60 kg	15 mm
600420	**CHC-S225** FRAME 22,5 mm	480 x 670 mm	3,60 kg	22,5 mm
600430	**CHC-S300** FRAME 30 mm	480 x 670 mm	3,60kg	30 mm

kalando

Tray Sealing Machine

Tray Sealing ensures that meat, fruit, vegetables, nuts, pattisserie and buffet products do not mix with each other, do not spill and maintain their temperature for a long time. Tray sealing machine seals packaging by sticking it to food containers made of PP materials with pp, pvc, pet foil.



Supported Plug

EU UK

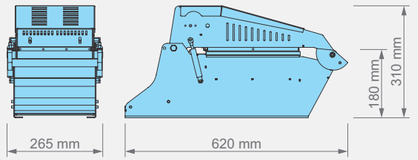
- Adjustable foil sealing temperature
- 3 second sealing time
- With 200 meter sealing foil 890 Pieces tray sealing
- 1200 Tray sealing capacity in a hour
- Alterable tray mould options
- One way sealing foil cut



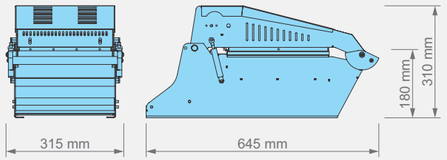




550101
550102



550103
550104



Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Power	Weight	Coil	Capacity
550101	**SM-S** TRAY SEALING MACHINE	620 x 265 x 310 mm (h)	50-300°C	230 v	1200 W	12,00 kg	200 m	1200 Tray / hour
550102	**SM-S** TRAY SEALING MACHINE	620 x 265 x 310 mm (h)	50-300°C	110 v	1200 W	12,00 kg	200 m	1200 Tray / hour
550103	**SM-L** TRAY SEALING MACHINE	645 x 315 x 310 mm (h)	50-300°C	230 v	1200 W	19,00 kg	200 m	1200 Tray / hour
550104	**SM-L** TRAY SEALING MACHINE	645 x 315 x 310 mm (h)	50-300°C	110 v	1200 W	19,00 kg	200 m	1200 Tray / hour

Revolutionize Your Sauce Brand with Customized Dispenser Solutions

If you're a brand or a sauce production company looking to make an indelible mark on the market, then look no further. Our cutting-edge company is here to offer you the ultimate solution: Customized Sauce Dispensers that don't just dispense sauce, but also dispense innovation, convenience, and brand distinction.

Perfection

At the heart of our offering lies the concept of customization. We understand that every sauce is unique, carrying its own flavor profile, consistency, and brand identity. Our team of seasoned experts works collaboratively with you to create a dispenser solution that harmoniously complements your sauce's distinct qualities. From elegant design elements to the most intricate technical specifications, we ensure that your dispenser reflects your brand's essence in every detail.



Elevate Your Brand Identity

Your brand's story deserves to be told with every interaction a consumer has with your product. Our custom dispensers serve as more than just vessels for your sauces – they are brand ambassadors. Imprint your logo, color palette, and tagline onto the dispenser's exterior, turning it into an unmistakable symbol of your brand. This visual consistency fosters brand recognition and loyalty, making your products an integral part of your customers' culinary experiences.

Quality Craftsmanship

When it comes to saucing up meals, consistency is key. Our dispensers are engineered to deliver uniform sauce distribution, maintaining the integrity of your recipes in every serving. Crafted from high-quality materials, these dispensers are built to withstand the demands of commercial use, ensuring durability that stands the test of time. When your customers receive a consistent and satisfying saucing experience, they keep coming back for more.

Unleash Creativity

Are you launching a limited-edition sauce for a special event or season? Our customizable dispenser solutions allow you to adapt and evolve with your customers' changing preferences. Whether it's a new nozzle design, a unique labeling concept, or even a dispenser size variation, our team is ready to transform your creative visions into tangible dispenser realities.

Partnering for Success

By choosing our customized dispenser solutions, you're not just investing in a product – you're investing in a partnership. Our dedicated team of professionals walks alongside you throughout the design, production, and implementation processes, ensuring that your vision is translated into reality seamlessly. Your success is our success, and we're committed to helping you achieve greatness in the sauce industry.

The Future of Saucemanship Starts Here

In a market saturated with options, innovation and uniqueness are what set you apart. With our customized dispenser solutions, you're not just providing a sauce – you're offering a complete sensory experience that resonates with your consumers. Elevate your brand, simplify user experiences, and redefine saucemanship as you know it. Join us in shaping the future of the culinary landscape, one customized dispenser at a time.

Contact us today to embark on a journey of innovation and distinction. Let your sauce stand out, one dispense at a time.

www.kalando.com

NOTES

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