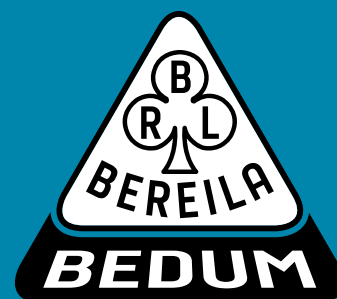


A Member of the
ASEPT Group



Bereila

dispenser specialist since 1971

Bereila, dispenser specialist since 1971

Apparatenfabriek Bereila B.V. is the leading specialist in sauce dispensing systems for the catering and food service sectors.

Bereila's sauce dispensers for portioning hot and cold sauces are of the highest quality, feature a long life cycle and are exceptionally user-friendly. The systems are easy to operate, clean and maintain. As well as its standard product range, Bereila specialises in the development and manufacture of customer-specific dispensing solutions, private label and OEM products.

Apparatenfabriek Bereila B.V. has been a member of the ASEPT Group since March 2017.



Heated sauce bar

The Bereila Sauce Bar is the au bain-marie system used for warming and dispensing hot sauces. The thermostatic temperature regulation keeps the sauce at precisely the right temperature without sticking to the pan. The sauce stays fresh and tasty for a long time. The heated sauce bar is available as a 2 or 3 part system.



Unheated sauce bar

The unheated sauce bar is equipped with 2, 3 or 4 sauce containers. The containers have a content of 3 litres and are made of high-grade plastic. The rounded corners at the bottom facilitate easy cleaning. The unheated sauce bar was designed to portion cold sauces and can be supplied with various pump types.



Lever dispensers

Bereila lever dispensers are designed to smoothly and hygienically dispense mayonnaise, ketchup, curry and other, similar sauces from pails. Bereila's lever dispensers stand out from other brands for their permanent ease of use, the exclusive solid plastic components and the stainless steel pump housing that is resistant to salt and acids. Supplied as standard for 5 and 10 litre pails. Also available in different sizes and designs on request.



First Class dispenser

The Bereila First Class dispenser is the king of the lever dispensers. This unique, protected model, was specifically designed for thick emulsified sauces such as mayonnaise, fish sauces and similar products. The special cover disc rests on the sauce and ensures that it goes down smoothly and evenly as the sauce is used. 98% of the pail is emptied. Supplied as standard for 5 and 10 litre pails. Also available in different sizes and designs on request.



Combi set

The Bereila Combi set was designed as a dispenser for the professional kitchen or for use on the counter and consists of a high-quality stainless steel container and a Bereila sauce pump. It is ideal for smoothly and hygienically dispensing your cold, possibly homemade sauces. The Bereila Combi set guarantees a long life cycle, maximum ease of use and optimal hygiene. The Combi set is available in the sizes 1½, 3, 4 and 6 litres.



Gastronorm dispensers

The Bereila Gastronorm dispensers are specifically designed for use in professional industrial kitchens for dispensing hot and cold sauces. The Bereila Gastronorm dispensers are light and easy to operate. The Bereila Gastronorm dispensers are available in the sizes GN 1/3, GN 1/4 and GN 1/6 and in the depths of 150mm and 200mm.



Plastic dispensers

The Bereila plastic dispensers are designed as affordable quality dispensers for quickly serving cold sauces. This is a high quality product made of food-standard plastics and stainless steel. It features a long life cycle, outstanding ease of use and maximum efficiency. The Bereila plastic dispensers are available for existing Bereila solutions such as the Combi set and Sauce Bar, and of course for all types of round and square pails, jars and pots.



Disp-o-Matic pneumatic dispensing system

The Bereila Disp-o-Matic is the complete, pneumatic sauce dispensing system for snack bars, company restaurants, fish and buffet restaurants. The Disp-o-Matic dispenses with the greatest of ease, smoothly and efficiently, your cold sauces such as mayonnaise, curry, ketchup, as well as special sauces such as garlic, ravignote and tartar sauce. The Disp-o-Matic can be used on the counter or for self-service buffets. Various operating units are available for installation in industrial kitchens or container walls. An additional control unit for the same Disp-o-Matic system is available as an optional extra. Supplied as standard for 2 and 3 sauces. Customised on request.



Electric sauce dispensing system Disp-o-Electric

The Disp-o-Electric is Bereila's new, innovative and stylish sauce dispensing system for snack bars, fish restaurants, buffet restaurants, company restaurants and numerous other places where sauces are served. The Bereila Disp-o-Electric is a standalone dispenser for which no compressor is required. The system is fully electric, safe and economically operated on 24 Volt low voltage. The Disp-o-Electric smoothly and efficiently serves your cold sauces with the greatest of ease. Supplied as standard for 2 and 3 sauces.



Customer-specific dispenser solutions, private label and OEM

Apparatenfabriek Bereila B.V. has a clientele that includes a large number of renowned European food manufacturers. Bereila therefore specialises in the development and manufacture of customer-specific dispenser solutions, private label dispensers and OEM food service products.

Ultimate benefits

- *Excellent quality*
- *Long lifespan*
- *User-friendly*
- *Easy operation*
- *Easy cleaning and maintenance*
- *Private label and OEM*
- *Innovation*



A Member of the
ASEPT Group



Apparatenfabriek Bereila B.V.

Industrieweg 7a,
NL-9781 AC Bedum
The Netherlands

T +31 50 3012297
E info@bereila.nl
W www.bereila.nl