

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!



kalando



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Lever Dispensers with Locksafe Container

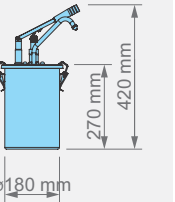
Lever dispensers, made of high quality stainless steel, provide convenience to the user, The lockable Containers.

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 maintenance

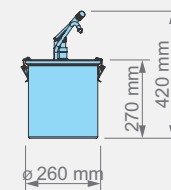


Lever Dispenser with 4,5 Ltr. Stainless Steel Locksafe Container



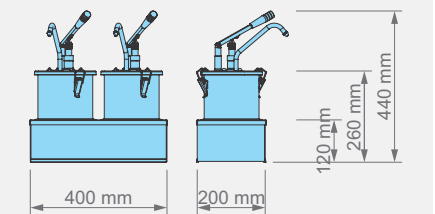
Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
120101	KD-001-4,5 LEVER DISPENSER	Ø 185 x 420 mm (h)	2,35 kg	4,5 l	35 ml (± 5)

Lever Dispenser with 10 Ltr. Stainless Steel Locksafe Container



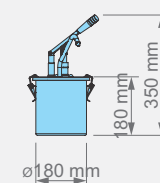
Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
130101	KD-0910 LEVER DISPENSER	Ø 265 x 420 mm (h)	3,00 kg	10 l	35 ml (± 5)

Lever Dispenser with Locksafe Container / Set 2 Holder



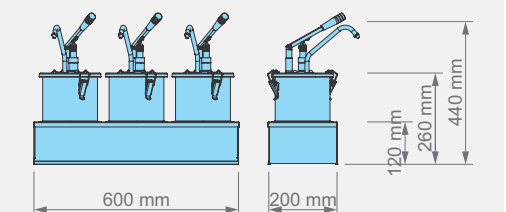
Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
140101	KD-001 LEVER DISPENSER SET 2	400 x 200 x 440 mm (h)	7,00 kg	2 x 4,5 l	35 ml (± 5)

Lever Dispenser with 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 Locksafe Container / Set 3 Holder

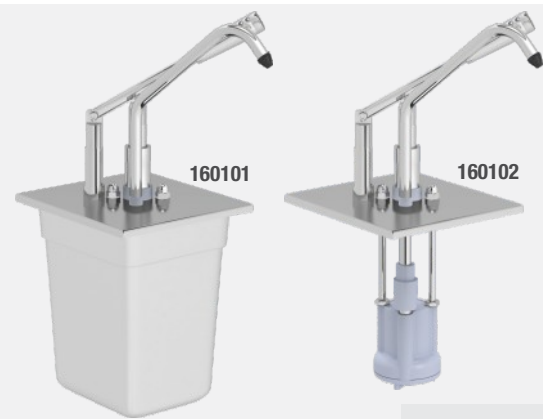


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
150101	KD-001 LEVER DISPENSER SET 3	600 x 200 x 440 mm (h)	10,50 kg	3 x 4,5 l	35 ml (± 5)

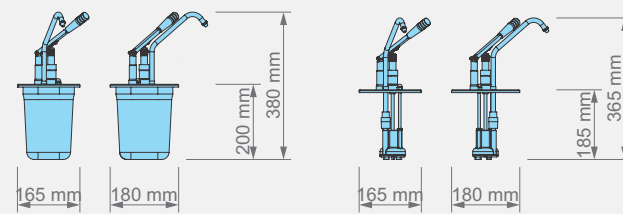
Gastronorm Lever Dispensers

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 Gastronorm containers
- Available with Set 1 / Set2 / Set 3 Holders



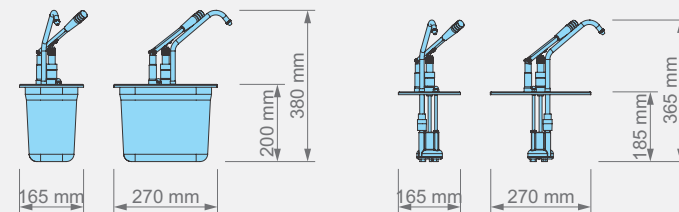
Gastronorm Lever Dispenser GN 1/6



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)

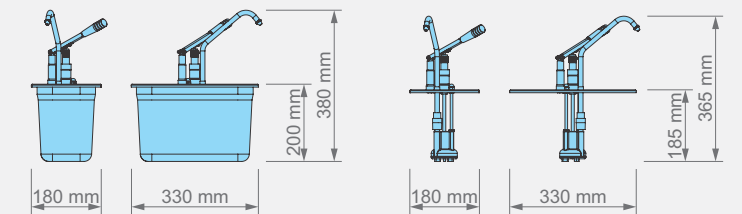
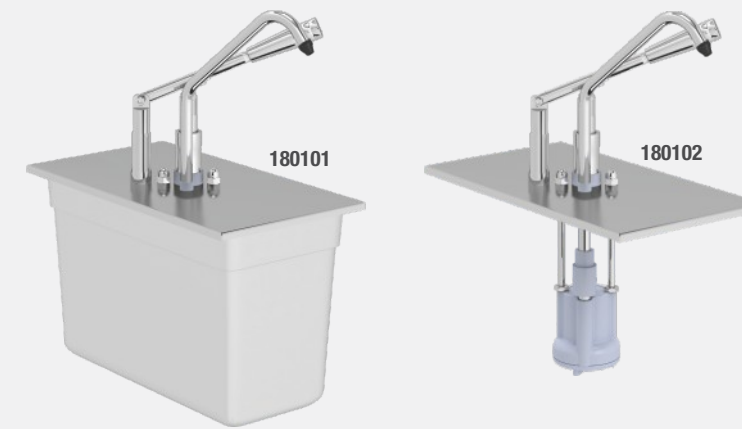


Gastronorm Lever Dispenser GN 1/4

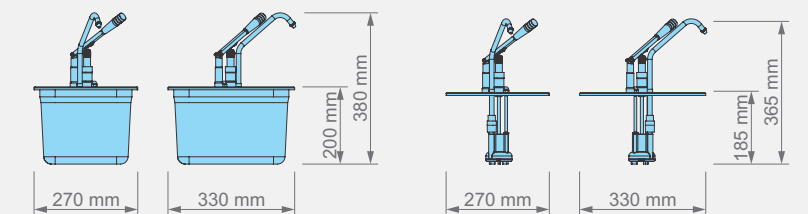
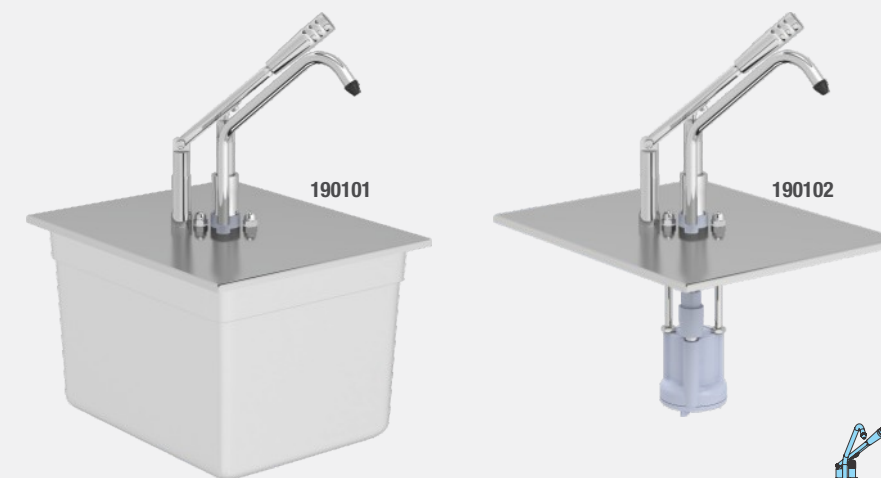


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
170101	KD-0214-200 LEVER DISPENSER	165 x 270 x 380 mm (h)	2,10 kg	5,25 l	35 ml (± 5)
170104	KD-0214-150 LEVER DISPENSER	165 x 270 x 330 mm (h)	1,70 kg	3,75 l	35 ml (± 5)
170102	KD-0214-200-A DISPENSER UNIT	165 x 270 x 365 mm (h)	1,40 kg	N/A	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)

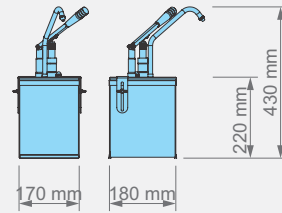


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
190101	KD-0212-200 LEVER DISPENSER	270 x 330 x 380 mm (h)	3,00 kg	11 l	35 ml (± 5)
190102	KD-0212-200-A DISPENSER UNIT	270 x 330 x 365 mm (h)	1,80 kg	N/A	35 ml (± 5)

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



200101

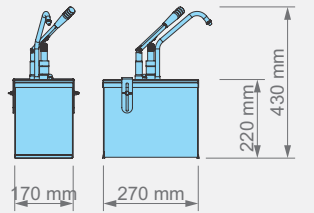


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
200101	KD-0216 LEVER DISPENSER SET 1	170 x 180 x 430 mm (h)	3,85 kg	3 l	35 ml (± 5)

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

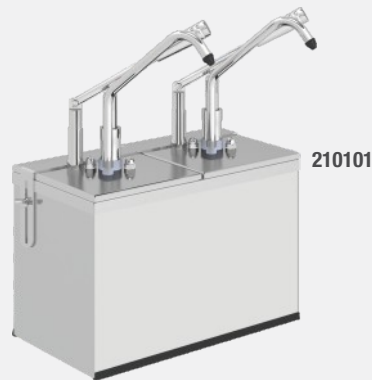


230101

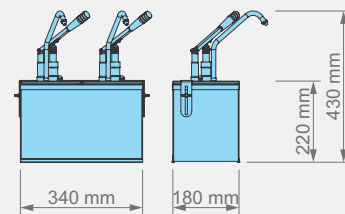


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
230101	KD-0214 LEVER DISPENSER SET 1	170 x 270 x 430 mm (h)	4,40 kg	5,25 l	35 ml (± 5)

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

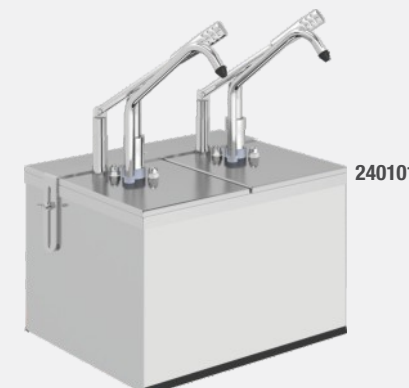


210101

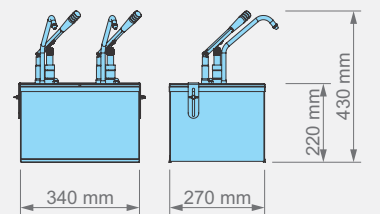


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
210101	KD-0216 LEVER DISPENSER SET 2	340 x 180 x 430 mm (h)	6,90 kg	2 x 3 l	35 ml (± 5)

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



240101

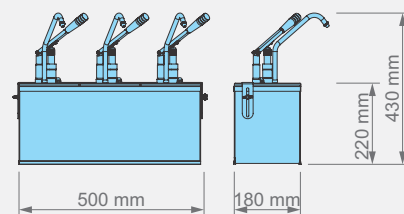


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
240101	KD-0214 LEVER DISPENSER SET 2	340 x 270 x 430 mm (h)	7,70 kg	2 x 5,25 l	35 ml (± 5)

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

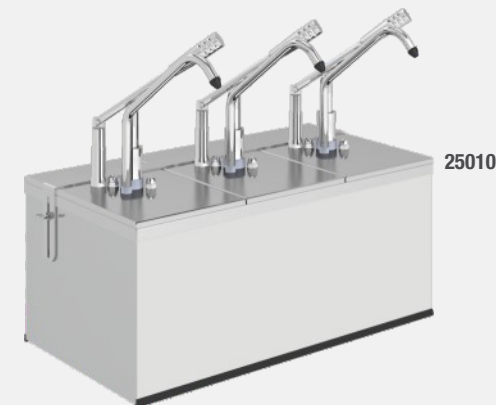


220101

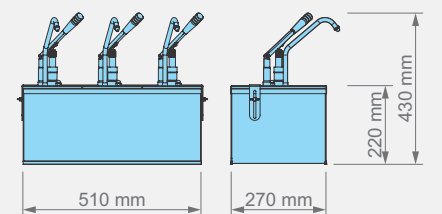


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
220101	KD-0216 LEVER DISPENSER SET 3	500 x 180 x 430 mm (h)	9,80 kg	3 x 3 l	35 ml (± 5)

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



250101

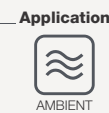
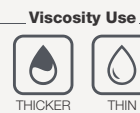


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
250101	KD-0214 LEVER DISPENSER SET 3	510 x 270 x 430 mm (h)	11,00 kg	3 x 5,25 l	35 ml (± 5)

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.

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



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 320 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)

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)

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 320 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)

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 1/3

Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
300105	KD-002-1/3 PUSH BUTTON DISPENSER	180 x 330 x 320 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)

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

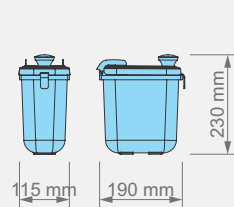


1,9 Ltr. Fountain Jar with Lid



310101

- 310101
- 310102
- 310103
- 310104

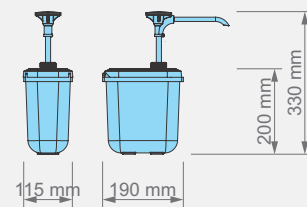


Stainless Steel Push Button Dispenser with 1,9 Ltr. Fountain Jar



320101

- 320101
- 320102
- 320103
- 320104

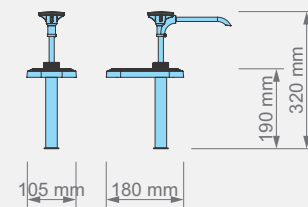


Stainless Steel Push Button Dispenser Unit



320105

- 320105
- 320106
- 320107
- 320108



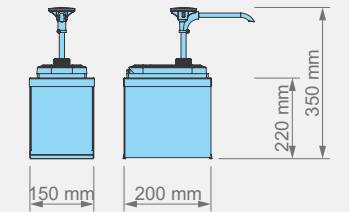
Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
310101 ●	KDS-003-N FOUNTAIN JAR WITH LID	115 x 190 x 230 mm (h)	0,47 kg	1,9 l	N/A
320101 ●	KDS-003 PUSH BUTTON DISPENSER	115 x 190 x 330 mm (h)	0,75 kg	1,9 l	30 ml (± 5)
320105 ●	KDS-003 PUSH BUTTON DISPENSER UNIT	105 x 180 x 320 mm (h)	0,50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

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



330101

- 330101
- 330102
- 330103
- 330104



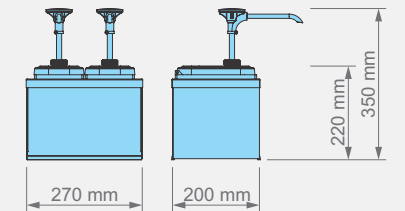
Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
330101 ●	KDS-003 PUSH BUTTON DISPENSER SET 1	150 x 200 x 350 mm (h)	2,20 kg	1,9 l	30 ml (± 5)

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



340101

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)

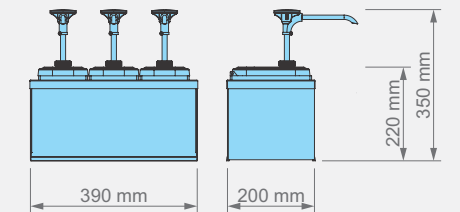


Push Button Dispenser with 1,9 Ltr. Fountain Jar / Set 3 Holder



350101

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)

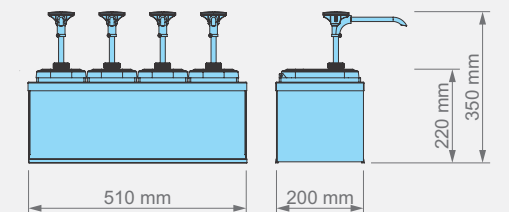


Push Button Dispenser with 1,9 Ltr. Fountain Jar / Set 4 Holder



360101

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)



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 areas.

- 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



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 335 mm (h)	1,90 kg	2 x 1,9 l	30 ml (± 5)

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 320 mm (h)	0,15 kg	N/A	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 335 mm (h)	2,75 kg	3 x 1,9 l	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 335 mm (h)	1,20 kg	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 335 mm (h)	3,65 kg	4 x 1,9 l	30 ml (± 5)

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



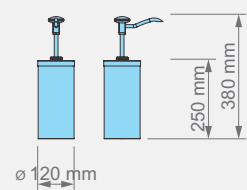
Push Button Dispenser with Viewing Window Container

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

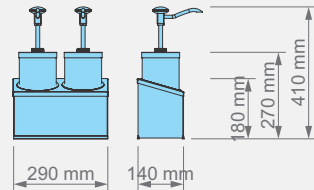
- Glass Container with Stainless Steel Cover
- Available with Set 2 / Set 3 Holders



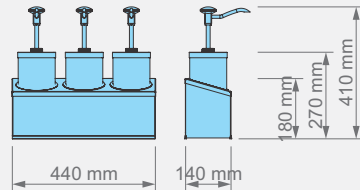
Push Button Dispenser with Cylindrical Container



Push Button Dispenser with Cylindrical Container Set 2 Holder

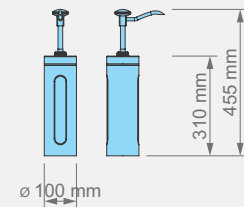


Push Button Dispenser with Cylindrical Container Set 3 Holder

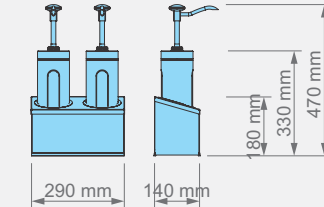


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
440101 ●	KD-004 PUSH BUTTON DISPENSER	Ø 120 x 380 mm (h)	1,85 kg	2,25 l	30 ml (± 5)
450101 ●○	KD-004 PUSH BUTTON DISPENSER SET 2	290 x 140 x 410 mm (h)	5,60 kg	2 x 2,25 l	30 ml (± 5)
460101 ●○●	KD-004 PUSH BUTTON DISPENSER SET 3	440 x 140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

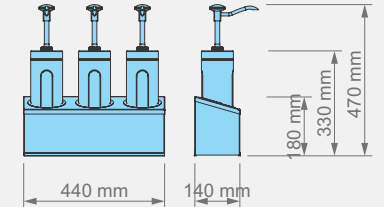
Push Button Dispenser with Viewing Window Container



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)

Lever Dispenser with Filling Nozzle

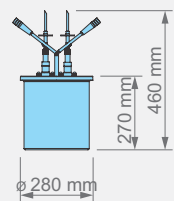
Lever dispenser with filling nozzles makes it easy for filling of custard donuts and croissants and pastry products.



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



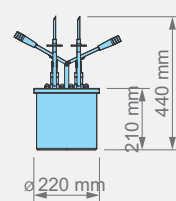
420101



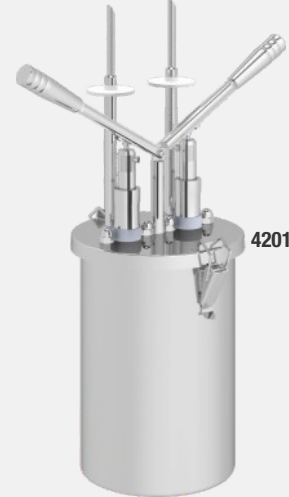
Lever Dispenser
Double Needle Nozzle
with 6 Ltr.
Stainless Steel Container



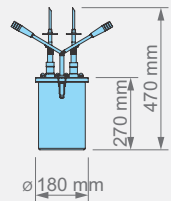
420104



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



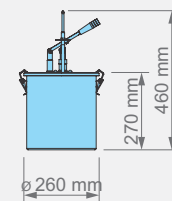
420107



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



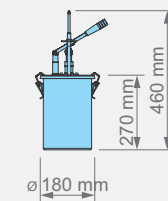
420109



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



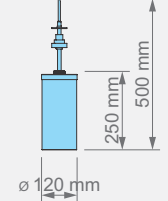
420110



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



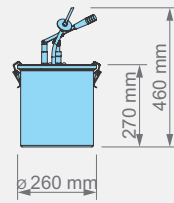
420111



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)

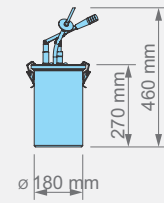
Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
420109	KD-1910 LEVER DISPENSER NEEDLE NOZZLE	Ø 265 x 460 mm (h)	3,00 kg	10 l	35 ml (± 5)
420110	KD-019 LEVER DISPENSER NEEDLE NOZZLE	Ø 185 x 460 mm (h)	2,30 kg	4,5 l	35 ml (± 5)
420111	KD-022 PUSH BUTTON DISPENSER NEEDLE NOZZLE	Ø 120 x 500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

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



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

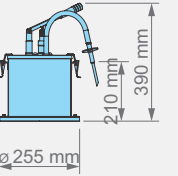


Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
420113	KD-020-10 LEVER DISPENSER NEEDLE NOZZLE	Ø 265 x 460 mm (h)	3,00 kg	10 l	35 ml (± 5)
420114	KD-020-4,5 LEVER DISPENSER NEEDLE NOZZLE	Ø 185 x 460 mm (h)	2,40 kg	4,5 l	35 ml (± 5)

Chocolate Lever Dispenser for 3 Ltr. Buckets

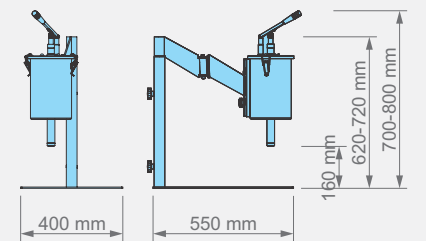
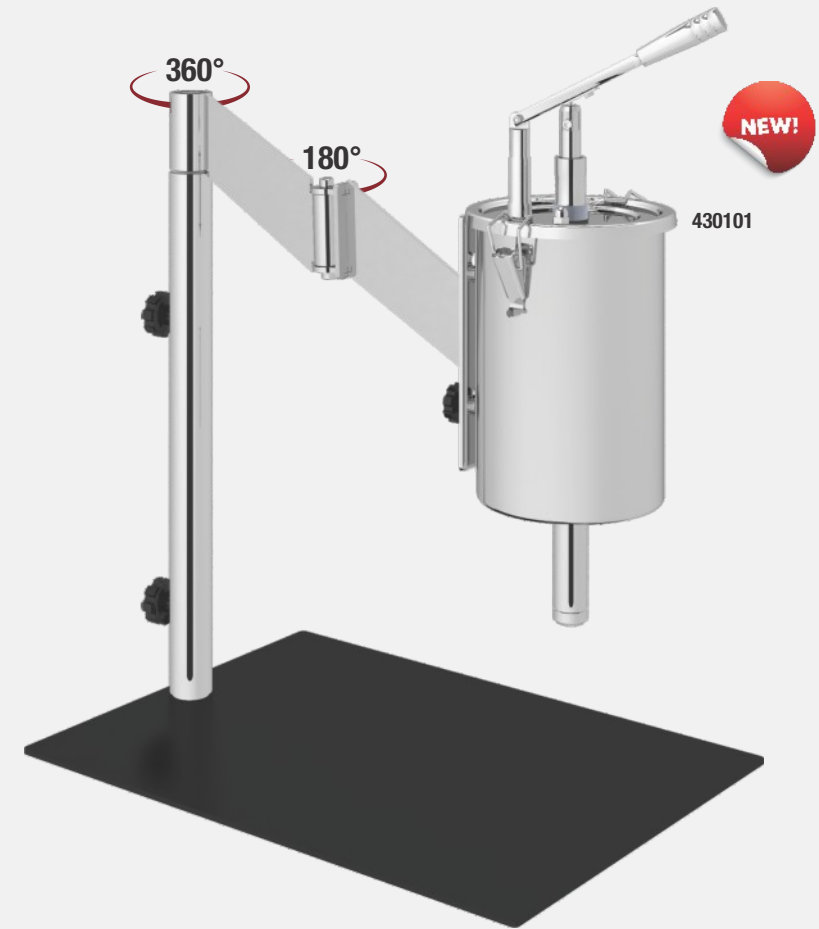


*Compatible for 3 Ltr. Nutella / Chocolate Buckets



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



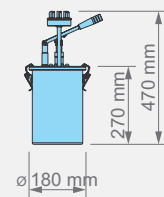
Item Nr / Code	Product Name	Dimensions	Weight	Capacity	Dosage
430101	KD-025 WAFFLE BATTER DISPENSER	400 x 550 x 700-800 mm (h)	16,90 kg	4,5 l	35 ml (± 5)

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

NEW!



Multi Needle Nozzle



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)

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.



Push Button Dispenser
with 10 Ltr. Stainless Steel Locksafe Container

510101 510111

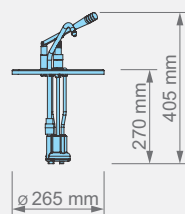
● 510101
○ 510102
● 510103
● 510104

● 510111
○ 510112
● 510113
● 510114

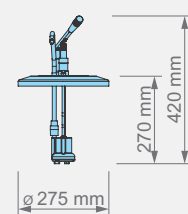
Dimensions: 270 mm, 400 mm, 260 mm (dia)
 250 mm, 380 mm, 265 mm (dia)

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)

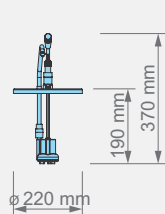
Lever Dispenser
for 9-10 Ltr. Buckets
(Ø265mm)



Lever Dispenser
for 9-10 Ltr. Buckets
(Ø275mm)



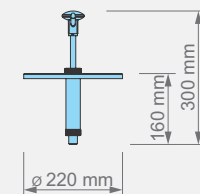
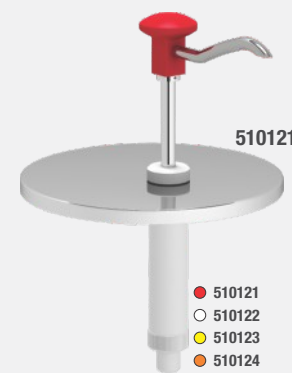
Lever Dispenser
for 5 Ltr. Buckets
(Ø220mm)



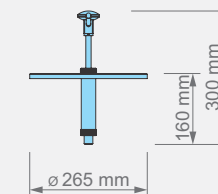
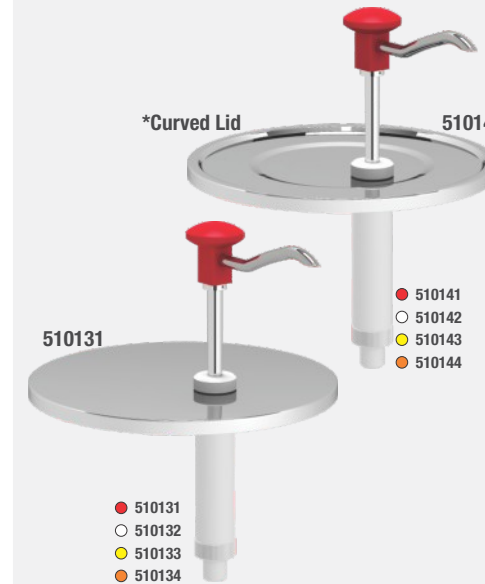
**Custom sizes can be produced upon request.

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)

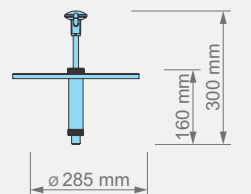
Push Button Dispenser
for 5 Ltr. Buckets
(Ø220mm)



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.

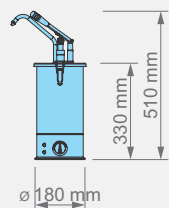


Heated Bainmarie Dispenser

520101
520102



Standart Nozzle

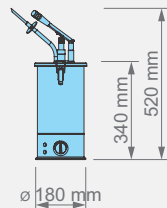


Heated Bainmarie Dispenser

520103
520104



Needle Nozzle

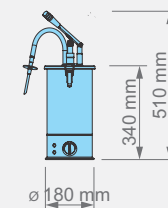


Heated Bainmarie Dispenser

520105
520106



Needle Nozzle Down

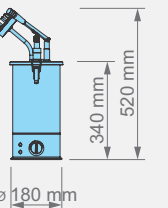


Heated Bainmarie Dispenser

520107
520108



Multi Needle Nozzle



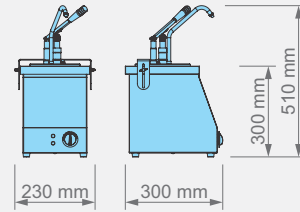
Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Power	Weight	Capacity	Dosage
520101	KD-017 HEATED BAINMARIE DISPENSER	Ø 185 x 510 mm (h)	0-90°C	230 v	900 W	3,60 kg	3 l	35 ml (± 5)
520102	KD-017 HEATED BAINMARIE DISPENSER	Ø 185 x 510 mm (h)	0-90°C	110 v	900 W	3,60 kg	3 l	35 ml (± 5)
520103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

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)

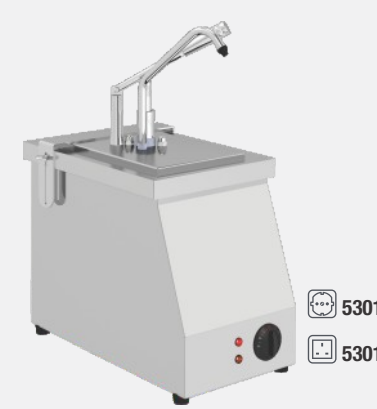


530101
530102

Heated Bainmarie Gastronorm Dispenser 1x GN 1/6

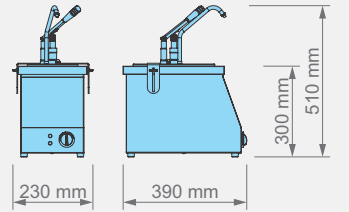


Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Watts	Weight	Capacity	Dosage
530101	KD-021 1x GN 1/6 HEATED BAINMARIE DISPENSER	230 x 300 x 510 mm (h)	0-90°C	230 v	900 W	6,70 kg	3 l	35 ml (± 5)
530102	KD-021 1x GN 1/6 HEATED BAINMARIE DISPENSER	230 x 300 x 510 mm (h)	0-90°C	110 v	900 W	6,70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



530107
530108

Heated Bainmarie Gastronorm Dispenser 1x GN 1/4

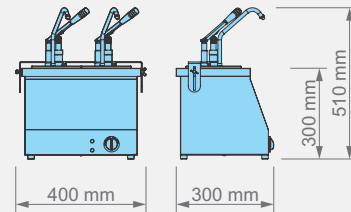


Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Watts	Weight	Capacity	Dosage
530107	KD-021 1x GN 1/4 HEATED BAINMARIE DISPENSER	230 x 390 x 510 mm (h)	0-90°C	230 v	900 W	7,70 kg	5,25 l	35 ml (± 5)
530108	KD-021 1x GN 1/4 HEATED BAINMARIE DISPENSER	230 x 390 x 510 mm (h)	0-90°C	110 v	900 W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

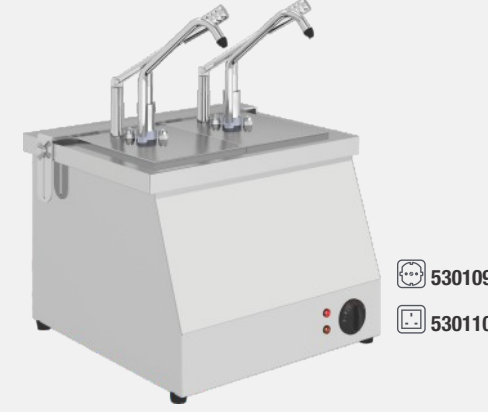


530103
530104

Heated Bainmarie Gastronorm Dispenser 2x GN 1/6

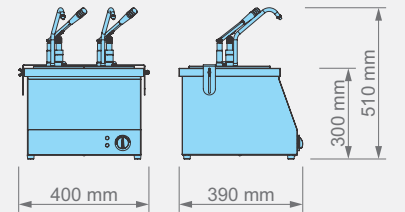


Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Watts	Weight	Capacity	Dosage
530103	KD-021 2x GN 1/6 HEATED BAINMARIE DISPENSER	400 x 300 x 510 mm (h)	0-90°C	230 v	900 W	10,60 kg	2 x 3 l	35 ml (± 5)
530104	KD-021 2x GN 1/6 HEATED BAINMARIE DISPENSER	400 x 300 x 510 mm (h)	0-90°C	110 v	900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



530109
530110

Heated Bainmarie Gastronorm Dispenser 2x GN 1/4

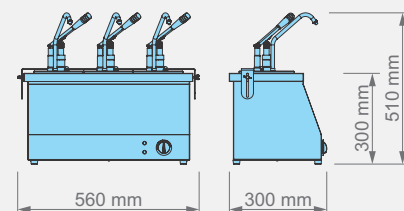


Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Power	Weight	Capacity	Dosage
530109	KD-021 2x GN 1/4 HEATED BAINMARIE DISPENSER	400 x 390 x 510 mm (h)	0-90°C	230 v	900 W	12,00 kg	2 x 5,25 l	35 ml (± 5)
530110	KD-021 2x GN 1/4 HEATED BAINMARIE DISPENSER	400 x 390 x 510 mm (h)	0-90°C	110 v	900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



530105
530106

Heated Bainmarie Gastronorm Dispenser 3x GN 1/6

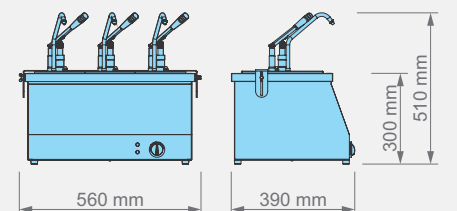


Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Power	Weight	Capacity	Dosage
530105	KD-021 3x GN 1/6 HEATED BAINMARIE DISPENSER	560 x 300 x 510 mm (h)	0-90°C	230 v	900 W	14,50 kg	3 x 3 l	35 ml (± 5)
530106	KD-021 3x GN 1/6 HEATED BAINMARIE DISPENSER	560 x 300 x 510 mm (h)	0-90°C	110 v	900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



530111
530112

Heated Bainmarie Gastronorm Dispenser 3x GN 1/4



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)

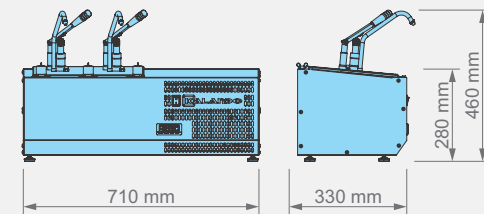
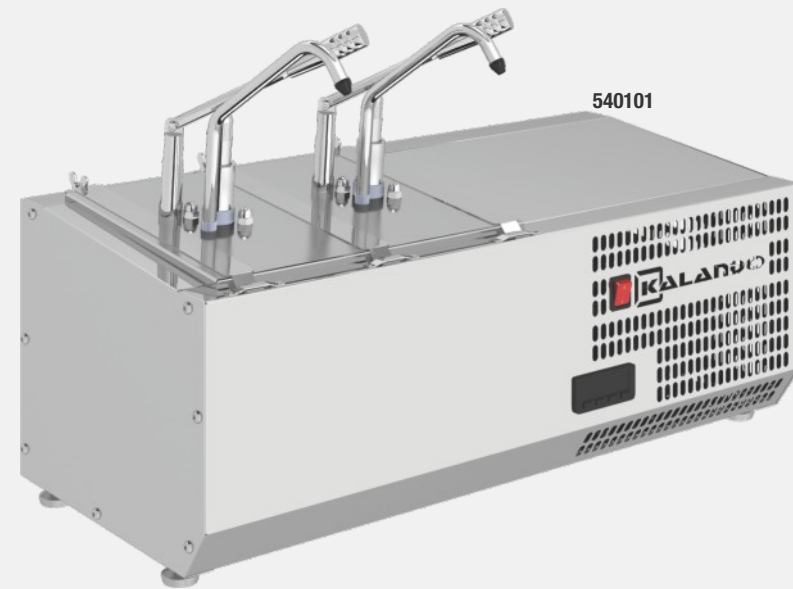
Cold Sauce Serving Unit Lever Dispensers

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.



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

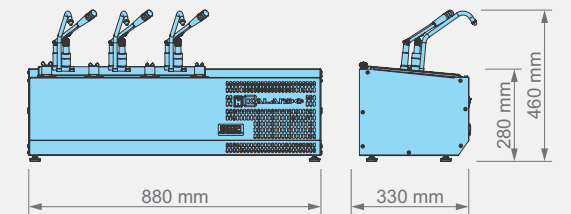
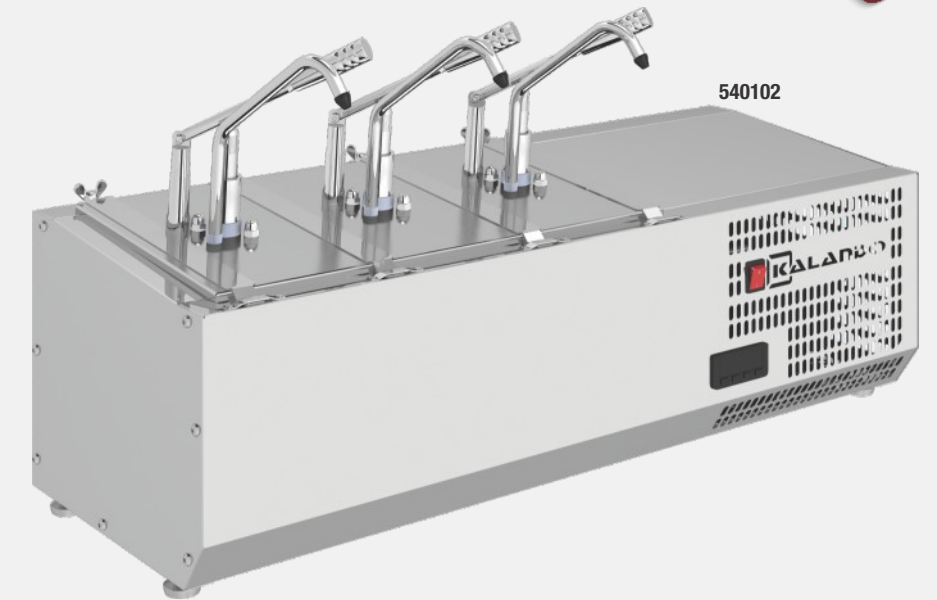
- Holds temperature between 0.5 °C to 5°C
- Stainless steel construction
- Digital temperature control and display
- Compressor cooling system with continuous evaporator
- 2x GN 1/4 Size 200 deep containers
- Side mount compressor makes it easy to be serviced without being moved



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

- 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)

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.

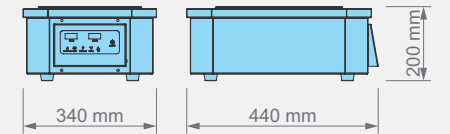
NEW!



Chocolate Tempering Machine GN 1/2 - 100



600110

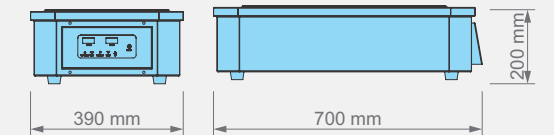


Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Watts	Weight	Capacity	Chocolate
600110	CH2-100 CHOCOLATE TEMPERING MACHINE	440 x 340 x 200 mm (h)	0-60°C	230 v	800 W	8,00 kg	6,00 l	5,00 kg

Chocolate Tempering Machine GN 1/1 - 100



600120

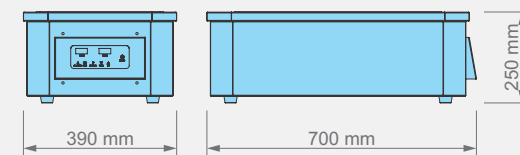


Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Watts	Weight	Capacity	Chocolate
600120	CH1-100 CHOCOLATE TEMPERING MACHINE	700 x 390 x 200 mm (h)	0-60°C	230 v	1200 W	12,00 kg	13,00 l	12,00 kg

Chocolate Tempering Machine GN 1/1 - 150

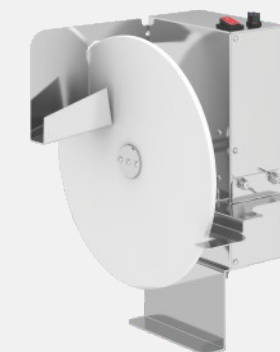


600130

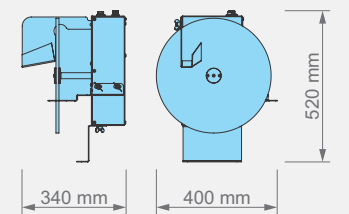


Item Nr / Code	Product Name	Dimensions	Temperature	Voltage	Watts	Weight	Capacity	Chocolate
600130	CH1-150 CHOCOLATE TEMPERING MACHINE	700 x 390 x 250 mm (h)	0-60°C	230 v	1200 W	13,80 kg	17,00 l	15,00 kg
600210	CHW1-150 WHEEL TEMPERING	400 x 340 x 520 mm (h)	N/A	24 v	120 W	7,50 kg	N/A	N/A

Chocolate Wheel Tempering



600210



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

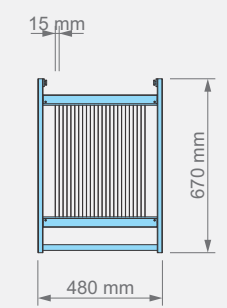


Item Nr / Code	Product Name	Dimensions	Weight	Cutting Pitch
600311	CHC-410 + S150 CHOCOLATE CUTTER	560 x 480 x 715 mm (h)	12,00 kg	15 mm
600312	CHC-410 + S225 CHOCOLATE CUTTER	560 x 480 x 715 mm (h)	12,00 kg	22,5 mm
600313	CHC-410 + S300 CHOCOLATE CUTTER	560 x 480 x 715 mm (h)	12,00 kg	30 mm

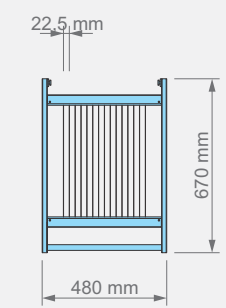
*Including three cutter frame 15 mm / 22,5 mm / 30 mm

610110	*CHC-410 + S150 / S225 / S300	560 x 480 x 715 mm (h)	19,20 kg	15 mm - 22,5 mm - 30 mm
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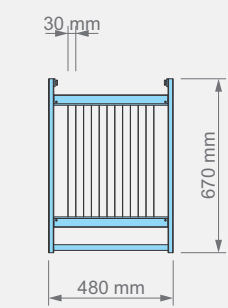
Chocolate Cutter Frame (15 mm)



Chocolate Cutter Frame (22,5 mm)



Chocolate Cutter Frame (30 mm)

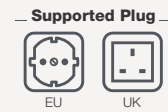


**Custom sizes can be produced upon request.

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	3,60 kg	30 mm

Tray Sealing Machine

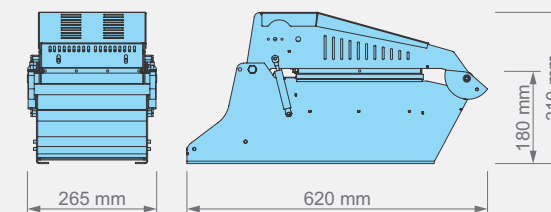
Tray Sealing ensures that meat, fruit, vegetables, nuts, patisserie and buffet products do not mix with each other, do not spill and maintain their temperature for a long time. Tray sealing machine seals packaging by sticking it to food containers made of PP materials with pp, pvc, pet foil.



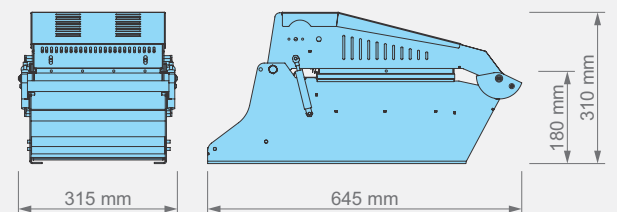
- Adjustable foil sealing temperature
- 3 second sealing time
- With 200 meter sealing foil 890 Pieces tray sealing
- 1200 Tray sealing capacity in a hour
- Alterable tray mould options
- One way sealing foil cut



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.



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