

A SUPERIOR SENSE OF SAFETY

Introducing Touchless Express™ Dispensers. Safe And Simple.





ZERO CONTACT. TOTAL COMFORT.

NEW Touchless Express™ Dispensers

offer a better way to serve your sauces and condiments in a world where safety is everything.

- Same footprint as the trusted, reliable Express system
- · Stainless steel construction cleans easier and lasts longer
- Single countertop and drop-in units dispense patron favorites from 1 ½-gallon pouches with a 16-mm fitment for a sealed, sanitary, cost-effective system
- Single countertop direct pour unit allows your guests to safely enjoy signature house sauces
- All units are perfect for finishing, topping or filling ramekins with the sauces and condiments your patrons love, for take-out, delivery or curb-side.

Restaurants should look to **shift to a touch-free environment**. Eliminate as many contact points as possible.

Datassential: Fear & Response 2020

Single countertop units are available for use with pouches or direct pour for house sauces.





Single drop-in units dispense from pouches and drop into a counter cutout.



81% of patrons seek restaurants with a safe environment and strict safety precautions, as a deciding factor in where they eat.

Datassential: Fear & Response 2020

Touchless Perfection.

- PerfectSense[™] technology detects user's hand to dispense a 1-oz max portion
- Variable portions can be dispensed by removing hand before dispensing cycle is complete
- Precise dispensing field is approximately 1" to 6" from sensor eye which eliminates unintended dispensing from regular surface sanitizing and passby activity in a busy location, either front or back of house
- No calibration needed, just plug into a standard outlet and start dispensing

73% of restaurant operators agree that technology provides them a competitive advantage and helps increase profitability.

Modern Restaurant Management, 2019



 EXPLORE A SAFER FUTURE touchless-express-dispensing.com



NO PACKETS, JUST PROFITS.

In addition to fewer contact points, touchless pouched dispensing helps you manage portions and control food costs.

- · Eliminates tabletop condiments and to-go packets
- Sealed, sanitary system maintains quality and prevents tampering and cross-contamination
- Delivers up to 98% evacuation for more profits and less waste
- Recyclable pouches produce 97% less solid waste than other packaging

PUMP VS. PACKET	TOUCHLESS EXPRESS"	PACKETS		
Contact point far removed from food	~	NO - Results in closest contact point to food, nearly direct		
Safe source method of delivery	~	NO - 1000 ct. cases result in multiple touches, increasing the risk of cross-contamination		
Single point to clean and sanitize	/	NO - 1000 ct. cases result in many touch points, waste and labor and are inefficient to clean		

TOUCHLESS EXPRESS" SKUS AND SPECS

YEAR WARRANTY

Description	Part Number	Dispenses From	Capacity	Certifications
Touchless Express Single Countertop	100257	Pouch	1 1/2 gal/6 L	(NSF _o) C E
Touchless Express Single Drop-In	100258	Pouch	1 1/2 gal/6 L	(B
Touchless Express Single Countertop Direct Pour	100259	Jar	1 ¹/₃ gal/4.9 L	C UL US LISTED
Pump Replacement	100264	Pouch	NA	NSF
Pump Replacement	100265	Jar	NA	NSF

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