

# **DISPENSER**

# SERVE UP THE PERFECT TOPPING FOR ANY DISH WITH OUR EASY-TO-RELOAD DISPENSER.

The Sierra<sup>™</sup> dispenser is the perfect way to offer delicious cheese sauces in a convenient, space-saving footprint. With only 10" of counter space required, the Sierra<sup>™</sup> features a peristaltic pump dispenser with preset portion control at 2 oz, 3 oz or manual settings. And with its temperature set point between 145–155° F (63–68° C), the Sierra<sup>™</sup> ensures optimum food safety, keeping sauce fresher longer with minimal cleaning and maintenance required.









#### **DESIGN**

Sierra™ Dispenser\* Available in Black or White with Customizable Machine Graphics

#### **BENEFITS**

Peristaltic Pump Dispenser **Exact Portion Control** 10% More Product Use Efficiency Over Leading Competition Easy to Reload Keeps Sauce Fresher Longer at 140°F (60°C) for up to 5 Days

Preheats Extra Bag for Instant Use Minimal Cleaning Required Maximum Operator Safety Optimum Food Safety Requires Only 10" (25.4 cm) of Counter Space

### **DIMENSIONS**

26" H x 10" W x 16" D (66.04 cm x 25.4 cm x 40.64 cm)

#### WEIGHT

26 lbs (11.79 kg)

#### **ELECTRICAL**

Uses Less Than 100 W of Energy to Maintain Temperature 120 V, 200 Watts, 60 Hz Rotor RPM 140 RPM 220-240 V, 200-240 Watts, 50-60 Hz

# **FACTORY SETTINGS**

#### PRESET PORTION CONTROL:

Manual

2 oz or 3 oz (56 g or 85 g)

(Customer pre-selects desired portion size)

# **TEMPERATURE**

Preset 145°F-155°F (63°C-68°C)

#### **FLAVORS**

Cheddar Nacho Jalapeño Chili

\*Distributor agrees to stock and sell AFP Pouch Sauce and maintain sales volume records. End user operator agrees to only use AFP chees sauces with this dispenser.





