



A SUPERIOR SENSE OF SAFETY

Introducing Touchless Express™ Dispensers. Safe And Simple.



ORDER TODAY
touchless-express-dispensing.com

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 pass-by 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

1 YEAR WARRANTY

| Description | Part Number | Dispenses From | Capacity | Certifications |
|---|-------------|----------------|-----------------|----------------|
| Touchless Express Single Countertop | 100257 | Pouch | 1 1/2 gal/6 L | NSF® |
| Touchless Express Single Drop-In | 100258 | Pouch | 1 1/2 gal/6 L | |
| Touchless Express Single Countertop Direct Pour | 100259 | Jar | 1 1/3 gal/4.9 L | |
| Pump Replacement | 100264 | Pouch | NA | NSF® |
| Pump Replacement | 100265 | Jar | NA | NSF® |

CONTACT SALES SUPPORT TO LEARN MORE AND ORDER TODAY
SALESSUPPORT@SERVER-PRODUCTS.COM, 800.558.8722 OR 262.628.5600