Heinz Condiment Equipment Guide

Heinz—The Leader in Foodservice Condiments
**SERVICE EXCELLENCE**

Heinz Dispensing Solutions (HDS) exists to serve Heinz customers. HDS also provides the following:

- Information on dispensing options
- Instructional support on installation
- Answers to dispensing questions
- Support on Heinz branded dispensers
- Replacement parts for Heinz branded dispensers
- Heinz branding labels for dispensers
- Brochures and information on Heinz products

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**To order Heinz branded dispensers** and other Heinz supported dispensing solutions, contact:

Heinz Dispensing Solutions
2293 Sweeney Dr.
Clinton, PA 15026
Phone: 1-855-57HEINZ (1-855-574-3469)
Fax: 724-899-1341
Email: dispensingsolutions@us.hjheinz.com

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<table>
<thead>
<tr>
<th>Package Format</th>
<th>Product Varieties</th>
<th>Type of Dispenser</th>
<th>HDS Equipment Product Number</th>
<th>Differentiating Benefit</th>
<th>Cost of Equipment*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Keystone Dispenser</td>
<td>All Dispenser Pack products</td>
<td>Found on page 3</td>
<td>FOH</td>
<td>Found on page 3</td>
<td>• Compact design requires limited space • Multiple units can be linked together</td>
</tr>
<tr>
<td>Jug Pump</td>
<td>#10 Pour, Store &amp; Pump Jug</td>
<td>Jug Ketchup, Jug Mustard (51491) (65220)</td>
<td>FOH or BOH dispenser</td>
<td>HDS #101 HDS #354 HDS #420</td>
<td>• Individual Jug Pump • 4-pack Jug Pump • Distributor Pack Jug Pump (40)</td>
</tr>
<tr>
<td>Rack and Valve Set</td>
<td>3-gallon Vol-Pak® 1 case</td>
<td>Ketchup, Mustard, Mayonnaise Barbecue (5190) (59950) (54050) (53820)</td>
<td>BOH gravity dispense to fill pans or bottles</td>
<td>HDS #103</td>
<td>High volume, quick fill for BOH applications</td>
</tr>
</tbody>
</table>

*Price does not include shipping.
A. Heinz Branded Wire Caddy
9-HBWC  $13.00
Sleek design works with all Heinz tabletop condiments.

B. USD Tabletop 5 Sauce Station
Specially designed to fit Heinz Upside Down Ketchup, Upside Down Mustard, Heinz 57 Sauce 5 oz. Heinz Traditional Steak Sauce 5 oz. and Lea & Perrins® Worcestershire 5 oz.

C. USD Caddy
Specially designed to fit Heinz Upside Down Ketchup and Mustard

D. Heinz Pure Foods Vintage Caddy
• Reusable caddy organizes condiment bottles on table
• Specially designed to fit Heinz condiments

E. Romance Cardboard Caddy
Specially designed to fit Heinz condiments

F. Grown, Not Made.™ Cardboard Caddy
Specially designed to fit Heinz condiments

G. 3 Condiment Caddy
9-303  $8.00
Specially designed to fit Heinz Ketchup, Mustard and Heinz 57 Sauce

H. 4 Condiment Caddy
9-304  $8.00
Specially designed to fit Heinz condiments including Steak Sauce

I. Lea & Perrins® Caddy
9-562 $21.00
Specially designed to fit Heinz Ketchup, Heinz 57 Sauce and Lea & Perrins® Steak Sauce

Contact your Heinz Sales Representative for information.
SINGLE SERVE CADDIES

A. Single Serve Keystone Condiment Rack
   9-302 $19.00
   • Holds two varieties of packets
   • Attractive design matches Keystone Dispensers
   • Multiple units can be linked together

B. Heinz Condiment Carousel
   9-305 $43.10
   Holds up to 6 varieties of packets

C. Single Serve Salad Dressing Rack
   9-307 $22.15
   • Four compartments sized for salad dressings
   • Occupies minimum counter space
   • Organizes packets in a neat, attractive way
   • Non-skid pads prevent sliding

D. Heinz Dip Cup Rack
   9-311 $29.55

E. 4 Compartment Jelly Caddy (Heinz)
   9-348 $4.50
   Holds 24 1/2 oz. cups

F. 4 Compartment Jelly Caddy (Welch’s)
   9-312 $4.50
   Holds 24 1/2 oz. cups

G. All Natural Welch’s Base Wire Rack
   9-11320 $6.77

H. Welch’s Base Wire Rack
   9-11321 $8.00

I. Heinz Base Wire Rack
   9-11322 $8.00

J. 5-Slot Dip & Squeeze Caddy
   9-12244 $22.00
   Designed for Heinz Dip & Squeeze®
   (3-slot also available)

To Order Call 1-855-57HEINZ (574-3469).
Introducing an affordable and attractive new solution for all of your front-of-house dispensing needs – the new Heinz Keystone Dispenser.

Your customers will love its sleek design and ease of use, while you’ll benefit from its high-quality construction, labor savings and maximum cost efficiency.

- **Branded Condiment Dispenser System Lets Customers Know You Serve High-Quality Heinz Condiments**
  - 96% of the top 400 restaurants in the U.S. use Heinz ketchup
  - Serving Heinz condiments shows you care about quality

- **Convenience**
  - Compact design requires limited space
  - Multiple units can be linked together

- **Product Safety**
  - Airtight system eliminates product degradation due to exposure
  - Snap-in lid resists tampering
  - NSF® (National Sanitation Foundation) listed

- **Includes 1 Year Warranty**

### Condiments available in dispenser packs

<table>
<thead>
<tr>
<th>Product</th>
<th>Product #</th>
<th>Unit #</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heinz Keystone Dispenser Tomato Ketchup</td>
<td>78000075</td>
<td>519</td>
</tr>
<tr>
<td>Heinz Keystone Dispenser Low Sodium Tomato Ketchup</td>
<td>76003605</td>
<td>1022</td>
</tr>
<tr>
<td>Heinz Keystone Dispenser Yellow Mustard</td>
<td>78002771</td>
<td>539</td>
</tr>
<tr>
<td>Heinz Keystone Dispenser Deli Mustard</td>
<td>78002919</td>
<td>543</td>
</tr>
<tr>
<td>Heinz Keystone Dispenser Honey Mustard</td>
<td>78000868</td>
<td>542</td>
</tr>
<tr>
<td>Heinz Keystone Dispenser Mayonnaise</td>
<td>78000691</td>
<td>541</td>
</tr>
<tr>
<td>Heinz Keystone Dispenser Light Mayonnaise</td>
<td>78004349</td>
<td>1015</td>
</tr>
<tr>
<td>Heinz Keystone Dispenser Ranch</td>
<td>78002927</td>
<td>544</td>
</tr>
<tr>
<td>Heinz Keystone Dispenser Light Ranch</td>
<td>78004350</td>
<td>1016</td>
</tr>
<tr>
<td>Heinz Keystone Dispenser Barbecue Sauce</td>
<td>78000686</td>
<td>540</td>
</tr>
<tr>
<td>Heinz Keystone Dispenser Relish</td>
<td>78002802</td>
<td>545</td>
</tr>
<tr>
<td>Heinz Keystone Dispenser Simply Heinz Tomato Ketchup</td>
<td>78004056</td>
<td>1018</td>
</tr>
<tr>
<td>Heinz Keystone Dispenser Simply Heinz Barbecue Sauce</td>
<td>78004234</td>
<td>1020</td>
</tr>
<tr>
<td>Heinz Keystone Dispenser Simply Heinz Honey Mustard</td>
<td>78004238</td>
<td>1021</td>
</tr>
</tbody>
</table>

Manufactured by ASEPT

Only use Heinz Dispenser Pack Products. All other products may damage the unit. Use of non-Heinz Dispenser Pack Products voids all warranties and Heinz is not liable for any resulting damages.

For instructional videos on how to assemble, clean and maintain this equipment, visit www.heinzdispensercare.com.

**To Order Call 1-855-57HEINZ (574-3469).**
<table>
<thead>
<tr>
<th>Part Number</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>559</td>
<td>Keystone Dispenser Lock Ring</td>
<td>$11.00</td>
</tr>
<tr>
<td>563</td>
<td>Keystone Dispenser Dome</td>
<td>$17.50</td>
</tr>
<tr>
<td>564</td>
<td>Keystone Dispenser Pump Housing</td>
<td>$17.00</td>
</tr>
<tr>
<td>565</td>
<td>Keystone Dispenser Nozzle</td>
<td>$12.00</td>
</tr>
<tr>
<td>566</td>
<td>Keystone Dispenser Inlet Valve</td>
<td>$11.00</td>
</tr>
<tr>
<td>567</td>
<td>Keystone Dispenser Lid</td>
<td>$36.50</td>
</tr>
<tr>
<td>570</td>
<td>Keystone Dispenser Pump Slider</td>
<td>$8.04</td>
</tr>
<tr>
<td>571</td>
<td>Keystone Dispenser Foot Plate</td>
<td>$12.06</td>
</tr>
<tr>
<td>572</td>
<td>Keystone Dispenser Cleaning Brush</td>
<td>$4.02</td>
</tr>
<tr>
<td>573</td>
<td>Keystone Dispenser Replacement Pump</td>
<td>$39.00</td>
</tr>
<tr>
<td>588</td>
<td>Keystone Dispenser Rubber Foot</td>
<td>$10.50 (set of 4)</td>
</tr>
<tr>
<td>599</td>
<td>Keystone Dispenser Dome (Relish)</td>
<td>$14.74</td>
</tr>
</tbody>
</table>

To Order Call 1-855-57HEINZ (574-3469).
### Check out the full line of Heinz 3/4 Gallon Dispenser Pack products

<table>
<thead>
<tr>
<th>Variety</th>
<th>Size</th>
<th>Variety#</th>
<th>Case Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Heinz Ketchup</strong></td>
<td>2-3/4 gal</td>
<td>78002820</td>
<td>12.375” x 9.375” x 4.75”</td>
</tr>
<tr>
<td>America’s Favorite Ketchup®</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Heinz Yellow Mustard</strong></td>
<td>2-3/4 gal</td>
<td>78002926</td>
<td>12.375” x 9.375” x 4.75”</td>
</tr>
<tr>
<td>This classic yellow mustard is the perfect compliment for any hamburger or hot dog.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Heinz Sweet Relish</strong></td>
<td>2-3/4 gal</td>
<td>78002923</td>
<td>12.375” x 9.375” x 4.75”</td>
</tr>
<tr>
<td>A classic pickle relish that adds the perfect blend of sweet and tanginess to your favorite food.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Heinz Mayonnaise</strong></td>
<td>2-3/4 gal</td>
<td>78002925</td>
<td>12.375” x 9.375” x 4.75”</td>
</tr>
<tr>
<td>A rich and creamy sauce with a hint of lemon. Ideal for sandwiches or dipping.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Heinz Barbecue Sauce</strong></td>
<td>2-3/4 gal</td>
<td>78002924</td>
<td>12.375” x 9.375” x 4.75”</td>
</tr>
<tr>
<td>An all-American favorite, the perfect balance of sweet and smoke with a kick of spice.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Heinz Ranch Dressing</strong></td>
<td>2-3/4 gal</td>
<td>78002927</td>
<td>12.375” x 9.375” x 4.75”</td>
</tr>
<tr>
<td>A creamy buttermilk Ranch with zesty onion and herb notes. Perfect for dipping or topping your food of choice.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Heinz Hot Sauce</strong></td>
<td>2-3/4 gal</td>
<td>78003204</td>
<td>12.375” x 9.375” x 4.75”</td>
</tr>
<tr>
<td>A pungent &amp; spicy hot sauce made from peppers, vinegar and salt. Great for spicing up tacos and burritos.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

For more information about the **HEINZ DISPENSER PACK SYSTEM**, Contact your Heinz Foodservice Representative. To order equipment, call Heinz Dispensing Solutions at 1-855-57HEINZ (1-855-574-3469).

For instructional videos on how to assemble, clean and maintain this equipment, visit www.heinzdispensercare.com.

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KEYSTONE MINI REPLACEMENT PARTS

**KEYSTONE MINI PUMP COMPLETE ASSEMBLY**
HDS#630
$38.86

Keystone Mini Pump Housing
HDS#631
$12.06

Keystone Mini Pump Mechanism
HDS#632
$26.80

Keystone Mini Pump Nozzle
HDS#633
$6.70

Keystone Mini Pump Inlet Valve
HDS#634
$4.00

Keystone Mini Pump Key
HDS#635
$6.70

Keystone Mini Replacement Lid
HDS#636
$17.42

Keystone Mini Pump Clips Set of two
HDS#637
$2.01

Keystone Mini Rubber Foot
HDS#638
$4.69

Keystone Cleaning Brush
HDS#572
$4.02

To Order Call 1-855-57HEINZ (574-3469).
The Heinz Max-Evac offers an increase of 15 fl. oz. of product per #10 container dispensed. The system is durable at 1.5 million pumps before failure. That is 2,000 cases of product!

BULK DISPENSING

JUG PUMP, 4-PACK JUG PUMPS AND CADDY

A. #10 Jug Pump
Turn the revolutionary new #10 Pour, Store, & Pump Jug into a convenient dispenser. Just remove the lid and replace it with the pump. Dishwasher safe when valve is removed.
HDS #101 $10.00

B. 4-Pack Jug Pumps
We offer jug pumps at a lower price when purchasing a 4-pack.
HDS #354 $23.68

C. Jug Pump Counter-Top Fixture
- Holds two Heinz #10 Jug units side-by-side
- Black with textured finish
- In a commercial dishwasher, safe up to 250°F.
- Dimensions: 16” W, 5.5” H, 7.5” D
HDS #225 $30.00

Distributor Pack (not shown)
- Now packed in 40 pumps per case for greater cost savings
HDS #420 $180.00

MAX-EVAC PUMP

- The Heinz Max-Evac offers an increase of 15 fl. oz. of product per #10 container dispensed. The system is durable at 1.5 million pumps before failure.
- That is 2,000 cases of product!
HDS #375 $113.90

VOL-PAK® VALVE

- Used for gravity back-of-house dispensing
- Valve flow rate is 20.22 oz. per second
HDS #102 $9.00

VOL-PAK® RACK AND VALVE SET

- Rack and valve set used for gravity dispensing in the back-of-house
- Rack is mounted to a wall
- Valve is first threaded onto Vol-Pak® bag, then bag is placed in rack
- Kit includes one rack and one valve
- Rack dimensions are: 14.5” W, 13.75” H, 7.75” D
- Valve flow rate is 20.22 oz. per second
HDS #103 $26.00

VOL-PAK® CAP REMOVER

- Heavy-duty, made of reinforced plastic
- Allows easy removal of travel cap from Vol-Pak® products
- Increases ease of cap removal
- Dishwasher safe
HDS #107 $4.02

VOL-PAK® COUPLER KIT AND CAP SET

Coupler Kit
- Used to connect Vol-Pak® bags to powered and some manual dispensing systems
- The only connector in the market that can connect Heinz Vol-Pak® products to dispensing systems
HDS #104 $33.50

Coupler Cap
- A replacement coupler cap
HDS #106 $4.02

POUCH CLIP

- Clip is approximately 8” wide
- Used to close Heinz pouch package condiments after they are opened
HDS #227 $4.02

DISPENSER PACK ADAPTER KIT

- Adapter allows connection of Heinz Dispenser Pack Products to Heinz Smart Choice™ Pumps as well as powered dispensing systems
- Ideal for lower-volume usage—for example, when volume of mayonnaise or barbecue sauce is not as great as ketchup or mustard

Instructions
- Adapter with piercing mechanism threads into the back of the CPC connector cap. (Cap portion provides valve on bag side)
- Cap is then snapped into CPC body portion on pump. (Body portion provides valve on equipment side of connection)
- Wash daily along with CPC cap portion
HDS #228 $32.16

To Order Call 1-855-57HEINZ (574-3469).
GET UP TO AN EXTRA BOTTLEFUL OUT OF EVERY GALLON. ENOUGH FOR 12 EXTRA SANDWICHES.¹

The new Heinz® DispenSaver™ Condiment System helps you put more of the condiments you pay for onto the foods you serve, instead of throwing them away.

• Efficiently dispenses up to 99% of dispersion pack contents, compared to about 90% yield from other bulk packaging options
• Clean system virtually eliminates all contact with contaminants
• 96% less trash and 76% less packaging than the leading rigid containers
• One machine satisfies all your bulk condiment needs
• Takes less than 5 seconds to fill squeeze bottles, ramekins and other containers

Only use Heinz Dispenser Pack Products. All other products may damage the unit. Use of non-Heinz Dispenser Pack Products voids all warranties and Heinz is not liable for any resulting damages.

For a video demonstration, visit www.heinzdispensaver.com.

¹90% yield from average 1-gallon jug equals 115.2 ounces; 99% yield from dispenser pack yields 126.7 ounces per gallon or enough to dress 12 extra sandwiches based on average 1-oz. portion.

To Order Call 1-855-57HEINZ (574-3469)
THE HEINZ® DISPENSAVER™ SYSTEM ACCEPTS ALL HEINZ® DISPENSER PACK CONDIMENTS AND SAUCES IN 1.5- AND 0.75-GALLON SIZES.

<table>
<thead>
<tr>
<th>PRODUCT CODE</th>
<th>DESCRIPTION</th>
<th>CASE PACK (GAL.)</th>
<th>CASE WEIGHT (LB.)</th>
<th>CASE DIMENSIONS</th>
<th>CASE CUBE</th>
</tr>
</thead>
<tbody>
<tr>
<td>78000075</td>
<td>1.5-gallon Heinz® Tomato Ketchup Dispenser Pack</td>
<td>2/1.5</td>
<td>30.00</td>
<td>13.0&quot; x 11.8&quot; x 5.8&quot;</td>
<td>0.515</td>
</tr>
<tr>
<td>78002820</td>
<td>0.75-gallon Heinz® Tomato Ketchup Dispenser Pack</td>
<td>2/0.75</td>
<td>15.00</td>
<td>12.3&quot; x 9.3&quot; x 4.5&quot;</td>
<td>0.298</td>
</tr>
<tr>
<td>76003605</td>
<td>1.5-gallon Heinz® Low Sodium Tomato Ketchup Dispenser Pack</td>
<td>2/1.5</td>
<td>29.5</td>
<td>15.3&quot; x 9.375&quot; x 5.9&quot;</td>
<td>0.515</td>
</tr>
<tr>
<td>78002771</td>
<td>1.5-gallon Heinz® Yellow Mustard Dispenser Pack</td>
<td>2/1.5</td>
<td>28.20</td>
<td>13.2&quot; x 9.9&quot; x 7.2&quot;</td>
<td>0.58</td>
</tr>
<tr>
<td>78002926</td>
<td>0.75-gallon Heinz® Yellow Mustard Dispenser Pack</td>
<td>2/0.75</td>
<td>9.95</td>
<td>12.3&quot; x 9.2&quot; x 4.6&quot;</td>
<td>0.301</td>
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<tr>
<td>78000691</td>
<td>1.5-gallon Heinz® Mayonnaise Dispenser Pack</td>
<td>2/1.5</td>
<td>25.00</td>
<td>13.0&quot; x 9.9&quot; x 7.5&quot;</td>
<td>0.559</td>
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<tr>
<td>78002925</td>
<td>0.75-gallon Heinz® Mayonnaise Dispenser Pack</td>
<td>2/0.75</td>
<td>12.50</td>
<td>12.3&quot; x 9.2&quot; x 4.7&quot;</td>
<td>0.308</td>
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<tr>
<td>78004349</td>
<td>1.5-gallon Heinz® Light Mayonnaise Dispenser Pack</td>
<td>2/1.5</td>
<td>27.5</td>
<td>10.0&quot; x 8.0&quot; x 7.5&quot;</td>
<td>0.613</td>
</tr>
<tr>
<td>78000686</td>
<td>1.5-gallon Heinz® BBQ Sauce Dispenser Pack</td>
<td>2/1.5</td>
<td>29.75</td>
<td>13.2&quot; x 9.8&quot; x 7.1&quot;</td>
<td>0.532</td>
</tr>
<tr>
<td>78002924</td>
<td>0.75-gallon Heinz® BBQ Sauce Dispenser Pack</td>
<td>2/0.75</td>
<td>15.2</td>
<td>12.5&quot; x 9.3&quot; x 4.8&quot;</td>
<td>0.323</td>
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<tr>
<td>78002919</td>
<td>1.5-gallon Heinz® Deli Mustard Dispenser Pack</td>
<td>2/1.5</td>
<td>27.25</td>
<td>13.0&quot; x 10.0&quot; x 7.4&quot;</td>
<td>0.557</td>
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<tr>
<td>78002927</td>
<td>1.5-gallon Heinz® Ranch Dressing Dispenser Pack</td>
<td>2/1.5</td>
<td>25.50</td>
<td>13.13&quot; x 9.88&quot; x 7.3&quot;</td>
<td>0.58</td>
</tr>
<tr>
<td>78002927</td>
<td>0.75-gallon Heinz® Ranch Dressing Dispenser Pack</td>
<td>2/0.75</td>
<td>12.5</td>
<td>12.3&quot; x 9.4&quot; x 4.7&quot;</td>
<td>0.314</td>
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<tr>
<td>78004350</td>
<td>1.5-gallon Heinz® Low-Fat Ranch Dressing Dispenser Pack</td>
<td>2/1.5</td>
<td>29.5</td>
<td>13.13&quot; x 9.88&quot; x 7.8&quot;</td>
<td>0.530</td>
</tr>
<tr>
<td>78000868</td>
<td>1.5-gallon Heinz® Honey Mustard Dispenser Pack</td>
<td>2/1.5</td>
<td>26.30</td>
<td>12.3&quot; x 9.2&quot; x 4.7&quot;</td>
<td>0.308</td>
</tr>
<tr>
<td>78002802</td>
<td>1.5-gallon Heinz® Sweet Relish Dispenser Pack</td>
<td>2/1.5</td>
<td>28.00</td>
<td>13.1&quot; x 11.7&quot; x 6.0&quot;</td>
<td>0.532</td>
</tr>
<tr>
<td>78002923</td>
<td>0.75-gallon Heinz® Sweet Relish Dispenser Pack</td>
<td>2/0.75</td>
<td>12.85</td>
<td>12.1&quot; x 9.3&quot; x 4.6&quot;</td>
<td>0.300</td>
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<tr>
<td>78003204</td>
<td>0.75-gallon Heinz® Salsa del Sol® Dispenser Pack</td>
<td>2/0.75</td>
<td>13.5</td>
<td>12.38&quot; x 9.38&quot; x 4.75&quot;</td>
<td>0.318</td>
</tr>
<tr>
<td>78004056</td>
<td>1.5-gallon Simply Heinz™ Ketchup Dispenser Pack</td>
<td>2/1.5</td>
<td>30.0</td>
<td>13.0&quot; x 11.75&quot; x 5.88&quot;</td>
<td>0.52</td>
</tr>
<tr>
<td>78004234</td>
<td>1.5-gallon Simply Heinz™ Barbecue Dispenser Pack</td>
<td>2/1.5</td>
<td>29.75</td>
<td>13.2&quot; x 9.8&quot; x 7.1&quot;</td>
<td>0.532</td>
</tr>
<tr>
<td>78004238</td>
<td>1.5-gallon Simply Heinz™ Honey Mustard Dispenser Pack</td>
<td>2/1.5</td>
<td>26.3</td>
<td>12.3&quot; x 9.2&quot; x 4.7&quot;</td>
<td>0.308</td>
</tr>
</tbody>
</table>
MANUAL DISPENSING SYSTEMS

Customers should contact manufacturers directly for a system consultation – contact information is provided for your convenience. The manufacturer will help you determine the best system components for your operation.

CECILWARE CORPORATION

System Description
• 100% stainless steel, welded cabinet
• Countertop pump dispensers, bars and stations in 2, 3, 4, 5 well offerings
• 1 oz. portion control
• Handles viscous condiments
• Disassemblies for cleaning
• Use Heinz #10 can, #10 Pour, Store & Pump Jug or Pouch Pack products

Contact Info
Phone: 800-935-2211
Fax: 718-932-7860
www.cecilware.com

PRINCE CASTLE

System Description
• Portion control, hand-held funnel dispensers for back-of-house use
• Stainless steel construction
• Model available to dispense highly particulated product
• Use Heinz #10 can, #10 Pour, Store & Pump Jug or Pouch Pack products

Contact Info
Phone: 630-462-8800
Fax: 630-462-9056
www.princecastle.com

LAKESIDE MANUFACTURING, INC.

System Description
• Condi-Express™ manual pumps incorporated into mobile carts
• Stainless steel interior and exterior for ease of cleaning; nine exterior finishes available
• 7 quart round and 3 quart rectangular dispenser options
• Carts only
• Use Heinz bulk products

Contact Info
Phone: 800-558-8565
Fax: 414-902-6477
www.eLakeside.com

SAN JAMAR

System Description
• Frontline Condiment Dispensers are NSF approved for cleaning and sanitizing without disassembly
• Dispense 1-ounce portions, adjustable in 1/4-ounce increments
• Pump thick condiments with particulates up to 1/8”
• A variety of both in-counter and countertop systems available

Contact Info
Phone: 800-248-9826
Fax: 262-723-4204
www.sanjamar.com

PERFECTION EQUIPMENT

System Description
• Perfecta-Pump Model PP1000 is a one-piece manual pump designed to be cleaned and sanitized without disassembly
• Pump can be used with various Heinz package formats
• Adjustable portion size
• Drip-free spout

Contact Info
Phone: 800-356-6301
Fax: 847-244-7205
info@perfectequip.com
www.perfectequip.com

STERIL-SIL CORPORATION

System Description
• Counter-top condiment dispensers
• 30-ounce stainless steel containers lift out for cleaning
• “See-Thru” covers are hinged and removable for cleaning
• Use Heinz #10 can, #10 Pour, Store & Pump Jug or Pouch Pack products

Contact Info
Phone: 800-784-5537
Fax: 617-739-5063
Dispensing systems powered by CO₂ or electricity can be connected to Heinz 3 gallon Vol-Pak® products as well as 1.5 gallon Dispenser Pack products. They are ideal for high traffic locations or back-of-house applications. Most manufacturers are willing to build the components into a system to meet your unique needs.

Customers should contact manufacturers directly for a system consultation — contact information is provided for your convenience. The manufacturer will help you determine the best system components for your operation.

To connect Heinz Vol-Pak® products (3 gallon), use the Vol-Pak® Coupler Kit available through the equipment manufacturer, or by calling 1-855-57HEINZ (574-3469).

To connect Heinz Dispenser Pack products (1.5 gallon), use the Dispenser Pack Adapter Kit available through the manufacturer, or by calling 1-855-57HEINZ (574-3469).
Contact Heinz Dispensing Solutions

Phone: 1-855-57Heinz (574-3469)
Fax: 724-899-1341
Email: dispensingsolutions@us.hjheinz.com
Address: Heinz Dispensing Solutions
2293 Sweeney Dr.
Clinton, PA 15026

For tips on using and cleaning Heinz equipment, visit HeinzDispenserCare.com

FOR MENU IDEAS, RECIPES AND TIPS THAT WILL HELP YOU DAZZLE CUSTOMERS AND DRIVE YOUR BUSINESS — VISIT HEINZFOODSERVICE.COM