

# The ButterSpender



Delight guests. Protect the environment. Save money.



## LOOK FAMILAR?

Butter served at a breakfast buffet is often an unappetizing sight. It's either too hard, too soft, in expensive single portion mini-packs that are bad for the environment, or floating in ice water. What's worse, it often fails to meet food safety and HACCP regulations. **NEVER AGAIN!**

## Butter in Perfection – at the push of a button!

Appetizing, spreadable, sensational in taste, and absolutely cost-effective. And you're also on the safe side when it comes to official controls by using the ButterSpender, since the central regulation of permanent cooling in particular is reliably adhered to. Nevertheless, you can spoil your guests with spreadable, delicious butter.

Whether it's a (luxury) hotel or youth hostel, canteen or dormitory, rehabilitation clinic, furniture store or cruise ship - wherever butter is offered at buffets and guest satisfaction and hygiene are top priorities, the ButterSpender is the ideal solution.

Lower costs for the purchase of butter, reduced consumption at the buffet, never again disposal of leftover butter as waste - so you save money with the ButterSpender day after day!

**Finally, butter as it should be!**

- food-safety compliant and hygienic
- big cost savings - no more expensive single portion mini-packs
- guests love the easy-to-spread and appetizingly fresh butter
- reduces waste and helps save the environment
- easy-to-use & clean



# Key benefits of the ButterSpender

			
<h3>Economic</h3>	<h3>Hygienic</h3>	<h3>Tasty</h3>	<h3>Less waste</h3>
<p>Quick ROI, thanks to lower purchase costs (no more expensive single portion mini-packs) and lower consumption.</p>	<p>Fully compliant with food-safety laws – thanks to constant cooling, easy cleaning, and a protective enclosure.</p>	<p>Delectably fresh butter portions served at the push of a button! Spreadable. Perfect temperature. Creamy taste.</p>	<p>No more wasted mini-pack wrappings. No leftover butter. Less consumption.</p>

## How does it work?

The ButterSpender's automated cooling system ensures compliance with relevant food safety and HACCP regulations.

The unit comes with three stainless steel canisters with a capacity of 1,500 g (52.8 oz.) or approx. 120 portions each. Fill the canisters with regular butter (e.g., 6 x 250 g/8.8 oz. bricks) and store at 4–8 °C (39–46 °F).

Insert a full canister into the ButterSpender and you're ready to go. Press the button to dispense a portion of appetizingly fresh butter directly onto a plate below – in a consistency perfect for spreading. Replenishing an empty canister is a snap.

Once the buffet is over, remove and refrigerate the canister and reuse the next day. Or utilize the remaining butter in the kitchen. This means no more wasted butter from your buffet. And you save costs and protect the environment too.

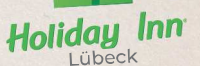


6x 250g /  
1,500g (52.8 oz.) =  
approx. 120 portions

Use any  
regular butter -  
No need for  
expensive brands!



## Happy Customers (selection):



Windorf Leipzig



Siegen



Düsseldorf Flughafen



Duisburg HBF



Lübeck SENATOR HOTEL



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[www.butterspender.com](http://www.butterspender.com)

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