

Condiment Dispensers

Designed to ensure product integrity, freshness, and sanitation, playing a pivotal role in cost management through waste reduction and eco-friendly solutions. Our range features three Dispenser Systems: manual, electrical, or pressurized gas source.

Ideal for dispensing standard condiments like ketchup, mustard, and mayonnaise, as well as a variety of sauces and dressings, our Condiment Dispensers have a compact footprint that streamlines your countertop space while enhancing aesthetics.

At Wunder-Bar, we specialize in customization. If you can't find exactly what you need, let us know—we have the capability to bring your ideal dispenser to life!

Key Features & Benefits

Ensure product integrity, freshness, and sanitation supporting cost management through waste reduction (lost product from over-serving individual packets)

User-friendly design tailored for both FOH and BOH

Durable stainless-steel construction

Conserve time and labor while filling to-go containers

Clean-and-Sanitize-in-Place: no dismantling required

Easy removal and attachment of standard 1.5 or 3-gallon condiment BIB volume packaging refill product

Enhance countertop aesthetics by streamlining the small footprint



WB-CD-1-3-SS-CT



WB-CD-1-3-SSRCT



WB-RT-1-CDS-1E
WB-RT-1-CDS-1G



WB-ST-1-CDS-1E
WB-ST-1-CDS-1G



WB-ST-2-CDS-1E
WB-ST-2-CDS-1G



Wunder-Bar™

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