











<u>Aer</u>Voi

Beverage Dispensers

dispensers consistently provide superior performance, hot beverages are served hot, cold beverages are served cold.

The replaceable gasket on the cover insures years of superior performance with a guaranteed Arton Vacuum Seal.

High quality stainless steel construction guarantees that, with proper maintenance, not only will temperatures be kept but sanitary conditions as well.

High quality stainless steel faucets last years and provide reliable consistent service pour after pour. All of this is backed by the Arvoid 5 year warranty.



<u>AER</u>VOID

Food Carriers

Food Carriers consistently provide superior performance - hot foods stay hot, and cold foods are served cold.

The replaceable gasket on the cover insures years of superior performance with a guaranteed Arron Vacuum Seal.

High quality stainless steel construction guarantees that, with proper maintenance, not only will temperatures be kept but sanitary conditions as well.

Large neck openings make serving a snap and clean up easy.

Food Carriers





Beverage Dispensers

Carriers & Dispensers Features



Stainless Steel

AerVoid is made entirely of Food Service Quality 304 Stainless Steel. AerVoid containers do not retain taste or rust. Provides for easy clean up and disinfect. Stainless steel lasts for years of dependable service.

Vacuum Seal



Protect your food and beverages with the integrity of an **AerVoid** Vacuum Seal. **AerVoid** provides many hours of temperature retention to insure "hot beverages are served hot and cold beverages are served cold."



Welded Construction

AerVoid containers are made of Food Service Quality 304 Stainless Steel, hand welded for years of service. E-Z grip handles provide a secure comfortable grip.

Vacuum Release



Vented cap ensures quick, reliable and consistent pouring.



Surelock™ Cover

Sealed Surelock™ covers ensure maximum temperature retention. Opens and closes with ease. Replaceable gasket insures years of reliable service.

Stainless Steel Faucet



No drip, quick, even & reliable pours keep customers happy and your serving line moving. High quality stainless steel ensures reliability and durability.



Food Carriers





Beverage Dispensers



Carriers & Dispensers Testimonials

"We require units for on the course use."

N.Y. Country Club Buyer

"This is a great product. We have no complaints."

Michigan University Official

"AND units are quality products. They last, last, last and continue to last!"

Wisconsin University Official

"We are very happy with the product and we will continue to buy them as needed."

Chicago Convention Facility

"Keeps coffee hot and beverages cool. Always use for catering . . . the product lasts."

Indiana Caterer

" And units last forever and are easy to maintain. They hold heat really well. The units are expensive, but it's like buying a real house instead of a mobile home. It lasts."

Ft. Worth BBQ Columnist

"We primarily use the units to hold Sangria. They work really well for this application."

Miami Restaurant

"Temperature retention, no retained flavors, long term product quality. Products will not fail over time - that's AND"

Big Ten University Official

"We buy only would units and we accept no substitutes."

NY Corrections Official



Food Carriers





Beverage Dispensers



Carriers & Dispensers Testimonials

"Best units on the market."

Country Club Official

"Durability - Durability - Durability - Stainless comes clean when washed with can washer. It is hygienic."

Michigan University Official

"Keeps hot products hot and keeps cold products cold."

Maine University Official

"Dispensing. Fluid comes out quickly. People in line don't want to wait."

NC Caterer

"It is easier to maintain."

Beverly Hills Hotel

"The units are easy to clean, odor free, and easy to store. We use them for juices and coffee."

N.Y. Hotel

"The hot liquids stay hot and the cold liquids stay cold."

Florida Resort

"Cost, vendor service, quality"

Major Florida Amusement Park

" units are a high quality product."

Ohio Caterer

"There is no transfer of smell or aftertaste."

Canadian Restaurant

"And units hold up forever."

Texas Restaurant





Jet Can Washer

IT WASHES - SANITIZES - DEODORIZES - PRE-HEATS - PRE-RINSES

Garbage cans, refuse containers, waste receptacles, food and beverage containers in just seconds with Arthritis 5-B Jet Can Washer.

The heart of this unique and patented Arron Jet Can Washer is the jet spray rotary nozzle that propels in three directions, instantaneously blasting every interior surface with a centrifugal scouring action.

Completely corrosion resistant construction ensures years of successful operation and cost savings. The Arrow Jet Can Washer does not require electricity. It accommodates any can, drum, barrel or other receptacle that will fit in the table regardless of design. It performs the complete job of sanitizing and cleaning in one easy step and it does the job faster than any conventional cabinet washer.

Optional Fountain Brush Attachment (FB-1) makes cleaning the outside of the can just as easy cleaning the interior.

With the Jet Can Washer you are able to use hot or cold water, hot & cold mix, cold, hot & steam mix, cold water and steam, and steam only, depending upon your needs.

<u>AER</u>VOID

Jet Can Washer



Jet Can Washer Features



Sturdy Construction

Cast aluminum legs provide a reliable sturdy base.

Durability

Stainless steel bowl for years of reliable use



Jet Spray Nozzle

Patented, high speed, Jet Can Spray Nozzle cleans and sanitizes in one step.

Easy to Use

Easily installed and requires no electricity, simply fasten to the floor and make the required plumbing connections.





Safety

Automatic safety locks protect against accidental operation.

Easy to Clean

Removable drain screen allows for easy clean up.





Jet Can Washer





Jet Can Washer Testimonials

"It saves time. It is a lot faster than washing by hand"

Connecticut Maintenance Company

"It gets the vessels clean"

Pennsylvania Corrections Official

"The major benefit is sanitation"

Florida School Official

"This unit does its job. They work great"

Massachusetts School Official

"It is a real time saver. We can cut down on man-hours"

Wyoming Hospital Official

"The bottom line is that it keeps the cans clean"

Massachusetts School Official

"This unit washes cans the easiest way I've seen and the most efficiently"

Pennsylvania School Official

"It is very efficient. It saves on space and is rugged and durable"

Massachusetts School Official

"We have two units. One is for garbage can washing and the other is for $\mathbf{A}^{\mathbf{n}}\mathbf{V}^{\mathbf{n}}\mathbf{D}$ beverage dispensers. They save on labor and reduce injuries to the workers"

Minnesota Convention Official







- Long Life
- No Taste Transfer
- Best Value Available
- Proven Over Decades



HEAT RETENTION*

Model #	Starting Temperature	One Hour	Two Hours	Three Hours	Four Hours	Six Hours	Eight Hours	
784 Dispenser	155°	145°	143°	140°	139°	137°	132° 126°	
804 Dispenser	155°	146°	142°	138°	136°	132°		
904 Dispenser	155°	144°	138° 131°	134°	132°	128°	122°	
954 Dispenser	155°	136°		129°	127°	123°	117°	
1 x 10 Carrier	155°	148°	145°	143°	139°	137°	132°	
3 x 10 Carrier	155°	140°	135°	132°	130°	128°	123°	

^{*} Tested in a room maintaining temperature of 72-75 degrees

COLD RETENTION*

Model #	Starting Temperature	One Hour	Two Hours	Three Hours	Four Hours	Six Hours	Eight Hours 44° 46°	
784 Dispenser	37°	37°	38°	38°	39°	42°		
804 Dispenser	37°	37°	38°	40°	41°	44°		
904 Dispenser	37°	37°	39°	41°	42°	45°	47°	
954 Dispenser	37°	38°	39°	41°	43°	46°	48°	
1 x 10 Carrier	37°	37°	38°	39°	40°	41°	42°	
3 x 10 Carrier	37°	39°	41°	42°	43°	46°	47°	

^{*} Tested in a room maintaining temperature of 72-75 degrees

DIMENSIONAL DATA & SHIPPING INFORMATION

Model #	Gallon Capacity	Height Overall	Diameter Overall	Diameter Base	Neck Opening	Net Wt Lbs.	Shipping Wt Lbs.	
1 x 10 Carrier	11	27 1/2"	15"	13 1/2"	12 1/4"	31 1/2"		
3 x 10 Carrier	4 3/4"	18 7/16"	13 3/16"	11 7/16"	10 1/16"	17 3/4"	23	

Model #	Gallon	Height Overall	Diameter w/o Guard	Extension of Guard	Diameter of Base	Neck Opening	Clearance under faucet	Net Wt Lbs.	Shipping Wt Lbs.	Serving Portions		
	Capacity									6 ozs.	8 ozs.	10 ozs.
784 Dispenser	10	32 3/4"	14 3/4"	43/8"	14"	6"	4 1/2"	32 3/4"	35	213	160	128
804 Dispenser	5	26 5/8"	12 3/4"	43/8"	12"	5"	4 1/2"	19"	25	107	80	64
904 Dispenser	3	20 3/4"	12 3/4"	43/8"	12"	5"	4 1/2"	14 1/2"	21	64	48	38
954 Dispenser	2	17 3/4"	12 3/4"	43/8"	12"	5"	4 1/2"	13"	20	42	32	25

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