DRY INGREDIENT GRANULAR APPLICATOR

The QTGA5 is capable of evenly applying dry or granular ingredients to your product. Perfect for topping pizzas, bakery items, confections and more. Cantilevered design easily fits over existing line.

*Shown with Optional Side-Of Line Reclaim Conveyor

MODEL #QTGA5

SPECIFICATIONS

PRODUCT:

Dry Ingredients, Hard Cheeses, Granules, Spices, Seeds, Salt, and Similar Ingredients

AVAILABLE WIDTHS:

12" through 54"

PORTION: Fully Adjustable

DISPENSING ROTORS:

Low Flow to High Flow Grooved Knurled

MOUNTING OPTIONS:

Cantilevered Frame Fits Over an Existing Conveyor Conveyor Mounted Straddle Over Existing Conveyor

UTILITY REQUIREMENTS:

200 - 240 Volts, 1 Phase, 8 Amp Circuit, 50/60 Hz Other Voltages Optional

OPTIONS:

Side-Of Line Reclaim Conveying System Polycord Conveyor Section with Collection Tub Pneumatic Anti-Bridging System Manual Anti-Bridging Rake Photo Eye Start/Stop

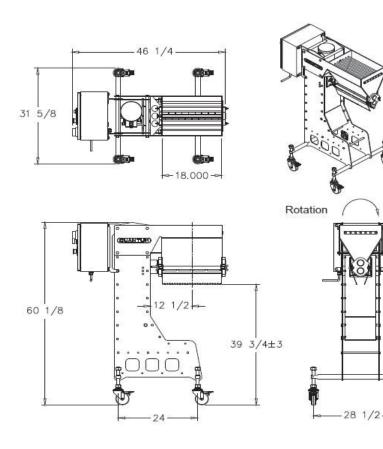
FEATURES:

- Cantilever or Straddle over Existing Conveyor
- Multiple Dispenser Rotors Available
- Product Containment Guides
- Guarded Hopper
- Heavy Duty Stainless Steel Construction
- USDA Compliant Construction
- Locking Swivel Casters with No Exposed Threads
- Sanitary Leveling Feet For Wider Widths
- Continuous Sanitary Welds
- Wash Down Capable
- No Tools Required for Sanitation
- Built In Diagnostics
- On Screen Help Menus
- Large Intuitive Color Touch Screen





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Optional Pneumatic Anti Bridging System



Guarded Hopper



Product Containment Guides







Various Dispenser Rotors

Heavy Duty Locking Casters with No Exposed Threads



Product Agitator

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QUANTUM®

PORTION & APPLY TOP IT | FILL IT | SLICE IT