

CONVEYORIZED TARGET SAUCE APPLICATOR

USDA approved patented sauce applicator, capable of evenly applying sauce to your product while maintaining a sauce free border. The QTIA Series machines feature user selectable, multiple lane configurations. Capable of running 2, 3, 4, or more lanes of product (depending on size), our CONVEYORIZED TARGET sauce applicator is a simple, easy to use system. Your pizzas are precisely located under the applying head by means of our indexing conveyor. Sauce is then automatically applied.



MODEL #QTIA SERIES

SPECIFICATIONS

PRODUCT:

Pizza Sauce, BBQ Sauce, Cheese Sauce, Ranch Dressing

SAUCE HOPPER:

40 Gallons with Hinged Removable Lid

UTILITY REQUIREMENTS:

200-240 VAC., 1 Phase 19 Amp Circuit 50/60 Hz
80 PSIG @ 15 SCFM Clean Dry Air

PRODUCTION RATES UP TO:

Up to 100 12" Pizzas Per Minute, Per Lane
Multiple Lane Configurations

OPTIONS:

Catch Trays
High Capacity Hopper Transfer Pump

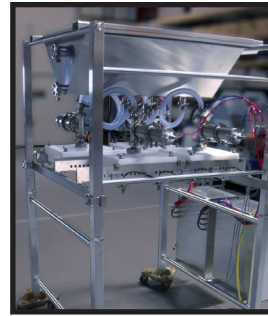
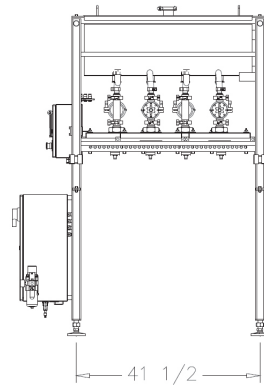
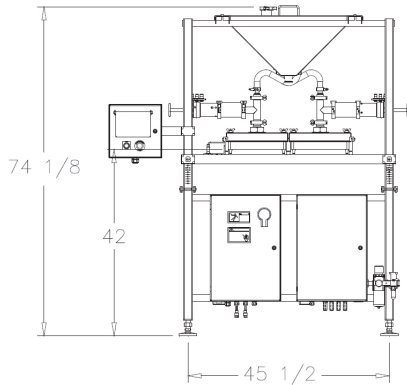
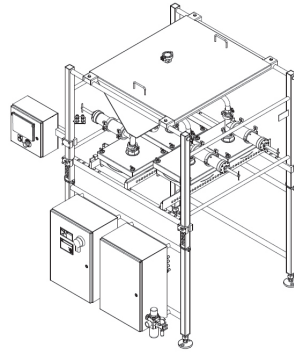
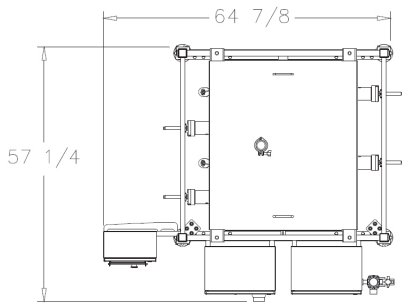
FEATURES:

- ✓ Multiple Lane/Row Configurations
- ✓ USDA Compliant Construction
- ✓ Continuous Sanitary Welds
- ✓ Heavy Duty Stainless Steel Frame
- ✓ Sanitary Design
- ✓ Polycord Conveyor with Lane Guides
- ✓ Adjustable Stainless Steel Feet, No Exposed Threads
- ✓ Large Intuitive Color Touch Screen
- ✓ Wash Down Capable
- ✓ No Tools Required for Sanitation
- ✓ One Set of Sauce Patterns Included
- ✓ Large Capacity Overhead Hopper



QUANTUM®

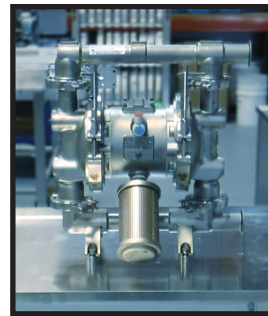
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40 Gallon Overhead Sauce Hopper



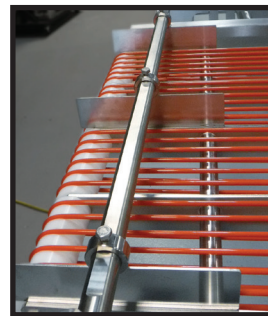
Hinged Removable Hopper Lid



Optional High Capacity Hopper Transfer Pump



Belt Drive Guarding



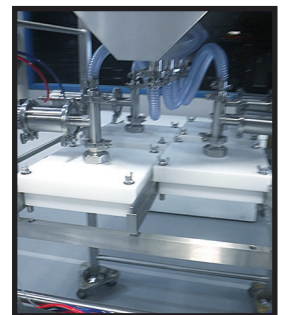
Polycord Product Conveyor With Lane Guides



Large Intuitive Color Touch Screen



Adjustable Stainless Steel Feet No Exposed Threads



Multiple Lane/Row Configurations

QUANTUM[®]

PORTION & APPLY

TOP IT | FILL IT | SLICE IT

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