CANTILEVERED TARGET

SAUCE APPLICATOR

USDA approved patented sauce applicator, capable of evenly applying sauce to your product while maintaining a sauce free border. Our CANTILEVERED TARGET Sauce Applicator is a simple, easy to use system ideal for depositing sauce onto pizza crusts, panini sandwiches, french bread products, bagels, and more. The applicator is easily positioned over an existing conveyor. Sauce is automatically applied to the product as it passes below.



SPECIFICATIONS

PRODUCT:

Pizza Sauce, BBQ Sauce, Cheese Sauce, Ranch Dressing

SAUCE HOPPER:

12 Gallon Plastic Tub

UTILITY REQUIREMENTS:

200-240 VAC., 1 Phase 5 Amp Circuit 50/60 Hz. Other Voltages Optional 80 PSIG @ 15 SCFM Clean Dry Air

PRODUCTION RATES UP TO:

Up to 100 Units Per Minute Per Lane, Depending on Size

OPTIONS:

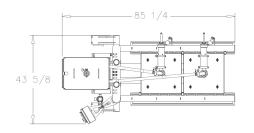
15 Gallon Stainless Steel Overhead Hopper Hopper Transfer Pump Rotary Valve For Large Particulates Hopper Level Sensor

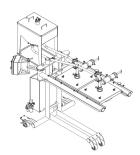
FEATURES:

- ✓ Multiple Lane/Row Configurations
- USDA Compliant Construction
- Continuous Sanitary Welds
- Corrosion Resistant Stainless Steel Frame
- Sanitary Design
- ✓ Large Intuitive Color Touch Screen
- Heavy Duty Locking Casters, No Exposed Threads
- Solid Round Bar Construction
- Cantilever Design
- No Tools Required for Sanitation
- Wash Down Capable
- One Set Of Patterns Included





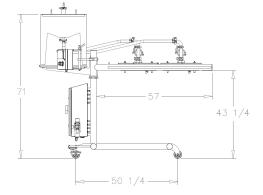


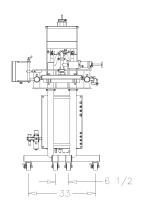




Large Intuitive Color Touch Screen

15 Gallon Stainless Steel Overhead Hopper







Heavy Duty Locking Casters
No Exposed Threads



Solid Round Bar Construction





Cantilevered For Easy
Placement Over Existing Line



Multiple Lane/Row Configurations



Optional Hopper Transfer Pump



Optional Rotary Valve Deposit Heads

CONTACT US: +1 815.464.1540 INFO@Q-T-S.COM | WWW.Q-T-S.COM U.S.A. **PORTION & APPLY**

TOP IT | FILL IT | SLICE IT