

CONVEYORIZED TARGET SAUCE APPLICATOR

USDA approved patented sauce applicator, capable of evenly applying sauce to your product while maintaining a sauce free border. Our CONVEYORIZED TARGET sauce applicator is a simple, easy to use system ideal for depositing sauce onto panini, sandwiches, and French bread products. Products are precisely located under the applying head by means of our continuous motion conveyor. Sauce is automatically applied to the product as it passes below



MODEL #QTSA SERIES

SPECIFICATIONS

PRODUCT:

Pizza Sauce, BBQ Sauce, Cheese Sauce, Ranch Dressing

SAUCE HOPPER:

40 Gallons with Hinged Removable Lid

UTILITY REQUIREMENTS:

200-240 VAC., 3 Phase 5 Amp Circuit 50/60 Hz

380-480 VAC., 3 Phase 4 Amp Circuit 50/60 Hz

Other Voltages Optional

80 PSIG @ 15 SCFM Clean Dry Air

PRODUCTION RATES UP TO:

Up to 100 12" Pizzas Per Minute, Per Lane

OPTIONS:

High Capacity Hopper Transfer Pump

Circle Feeder

FEATURES:

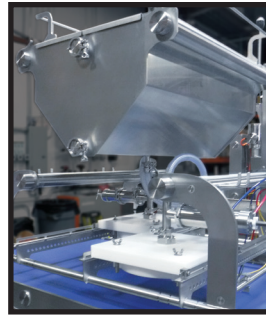
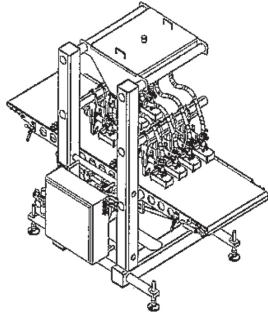
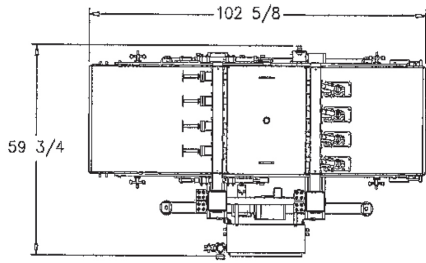
- ✓ Multiple Lane/Row Configurations
- ✓ USDA Compliant Construction
- ✓ Continuous Sanitary Welds
- ✓ Corrosion Resistant Stainless Steel Frame
- ✓ Sanitary Design
- ✓ Large Intuitive Color Touch Screen
- ✓ Precision Conveyor Servo Drive Motors
- ✓ Adjustable Stainless Steel Feet,
No Exposed Threads
- ✓ Large Capacity Overhead Hopper
- ✓ Cantilever Design for Easy Belt Removal
- ✓ No Tools Required for Sanitation
- ✓ One Set of Sauce Patterns Included
- ✓ Solid Round Bar Construction



MORE
INFO

QUANTUM®

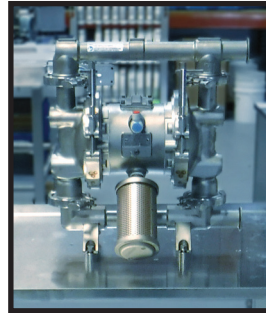
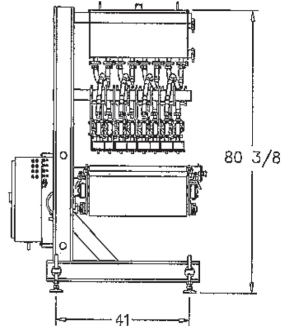
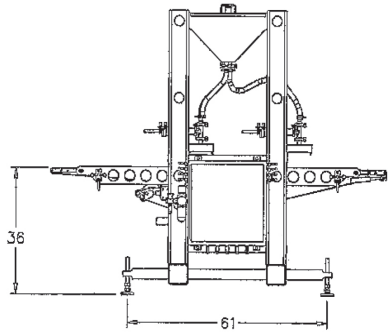
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40 Gallon Overhead
Sauce Hopper



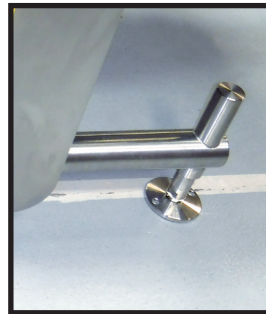
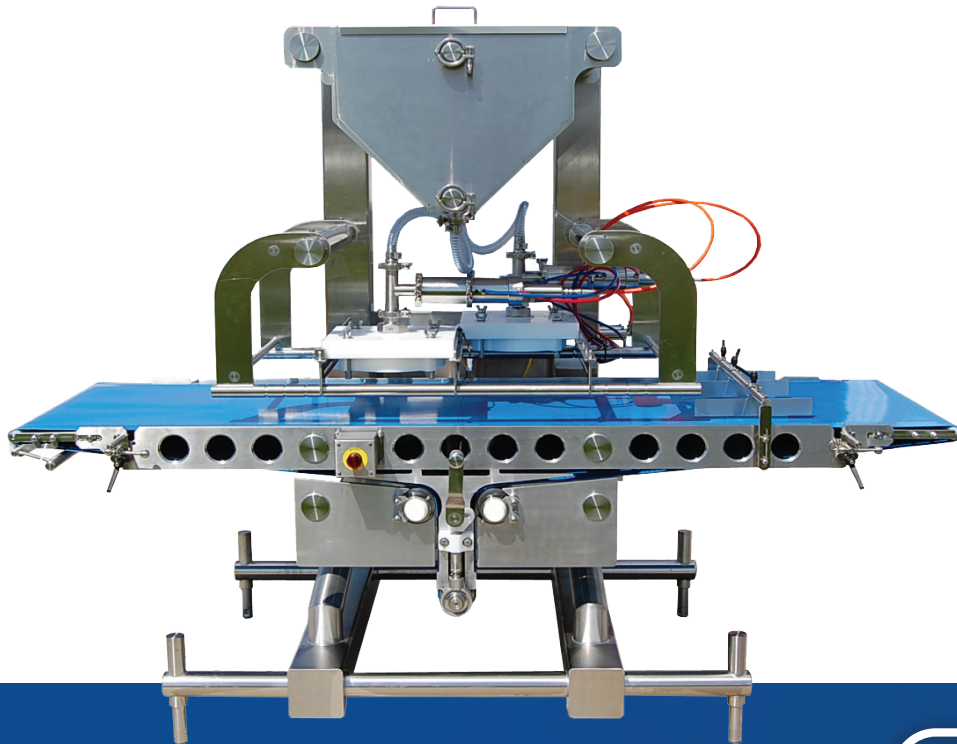
Hinged Removable Hopper Lid



Optional High Capacity
Hopper Transfer Pump



Large Intuitive Color
Touch Screen



Adjustable Stainless Steel Feet
No Exposed Threads



Multiple Lane/Rows
Configurations



Flat Polyurethane Belt With
UHMW Scraper

QUANTUM®

PORTION & APPLY

TOP IT | FILL IT | SLICE IT

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