

# CONVEYORIZED TARGET SAUCE APPLICATOR

USDA approved patented sauce applicator, capable of evenly applying sauce to your product while maintaining a sauce free border. Available in custom conveyor widths, the QTTS Series sauce applicator is capable of running 1, 2, 3, 4, or more lanes of product



QTTS

## SPECIFICATIONS

### PRODUCT:

Pizza crust, bread, bagels, and other products  
Up to 18" diameter  
Products must be rigid or supported.

### PRODUCTION RATE:

Multiple lane configurations  
Up to 80 deposits per minute, per lane

### HOPPER:

12 gallons (45 liters)

### ELECTRICAL:

240 vac., 1 phase 20 amp circuit 50/60 Hz.  
Stainless steel control enclosures

### PNEUMATIC:

80 PSIG @ 15 CFM Clean Dry Air

### DRIVE SYSTEM:

Conveyor utilizes a precision electric drive motors.

### FEATURES:

- ✓ Stainless Steel Construction
- ✓ USDA Compliant Corrosion Resistant  
Stainless Steel Frame
- ✓ Large Intuitive Touch Screen
- ✓ Adjustable Casters
- ✓ One Set of Sauce Patterns Included
- ✓ User Selectable Multiple Lane  
Configurations
- ✓ Wash Down Capable
- ✓ No Tools Necessary for Disassembly  
and Cleaning
- ✓ Continuous Smooth Welds
- ✓ Sanitary Design



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