



CONVEYORIZED TARGET™ SAUCE APPLICATOR, MODEL # QTTS SERIES

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 (depending on size), our CONVEYORIZED TARGET™ sauce applicator is a simple, easy to use system. Products are precisely located under the applying head. Sauce is automatically applied as the product passes on the fly, or the conveyor can be indexed in a single lane configuration.

SPECIFICATIONS

PRODUCTS:

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

SAUCE:

Flowable product with all particulate able to pass thru
3/32 in. (2mm) diameter hole screen.

PRODUCTION RATES:

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

PORTION:

0.5 oz. (14g) - 10 oz. (284g)
+/- 0.2 oz. (5g)

HOPPER:

12 gallons (45 liters)

STANDARD PATTERNS:

0.5 in. (12.7mm) increments
Custom patterns also available

DRIVE SYSTEM:

Conveyor utilizes a precision electric drive motors.

ELECTRICAL:

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

PNEUMATIC:

80 PSIG @ 15 CFM.
Clean dry air.

CONTROL:

Touch screen Human Machine Interface provides user friendly, intuitive operation, including conveyor speed selection, rate indication, system diagnostics, and production data.

FEATURES:

User selectable multiple lane configurations
USDA compliant corrosion resistant stainless steel frame
Wash down capable
No tools necessary for disassembly and cleaning
Continuous smooth welds
Fully illustrated instruction manual included
Sanitary design



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Specifications subject to change without notice. Information contained in this document for reference use only.