



CONVEYORIZED TARGET™ TOPPING APPLICATOR, MODEL # WFTS2000

Applicator, capable of evenly applying toppings to your product while maintaining a topping free border. Our CONVEYORIZED TARGET™ topping applicator is a simple easy to use system. Your pizzas are precisely located under the applying head by means of our indexing conveyor. A topping is then automatically applied when the conveyor stops.

SPECIFICATIONS

PRODUCT:

Rigid and supported products such as: bread, pies, cakes, or other rigid products

TOPPINGS:

Shredded cheese or Individually frozen meat or vegetables

PRODUCTION RATE:

Up to 25 / 12" pies per minute (depending on size)

PORTION:

Volumetric portion control
Optional check weigh portion
Accurate portion 0.5 oz. - 16 oz.

HOPPER:

25 pounds (approx.)

STANDARD PATTERNS:

5.375 in. (136mm)-18 in. (457mm) patterns
0.5 in. (12.7mm) increments
Custom patterns also available

DRIVE SYSTEM:

Conveyors and Rake utilize precision electric drive motors.

ELECTRICAL:

240 vac., 3 phase 20 amp circuit 60 Hz.
Other voltages optional
Stainless steel control enclosure.

PNEUMATIC:

80 PSIG @ 1 SCFM.
Clean dry air.

CONVEYOR:

Stainless steel construction
Polyurethane belting

CONTROL:

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

FEATURES:

Continuous smooth welds.
Eliminates recirculation conveyors
Corrosion resistant stainless steel frame
Sanitary design



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