



CONVEYORIZED TARGET™ SAUCE APPLICATOR, MODEL # QTJK1060

System utilizes one USDA approved patented sauce applicators, capable of evenly applying sauce to your product while maintaining a sauce free border. The single lane conveyor uses state of the art motor drive technology to precisely position your product under the target depositor. Conveyor output section reliably transfers products to your down-line equipment.

SPECIFICATIONS

PRODUCT:
Rigid and supported products

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

PRODUCTION RATE:
Continuous Motion up to 80 pies per minute
Intermittent motion up to 60 pies per minute

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

HOPPER:
20 gallons (75 liters) (approx.) with stainless steel cover.

STANDARD PATTERNS:
0.5 in. (12.7 mm) increments.
Custom patterns available.

DRIVE SYSTEM:
Conveyor uses precision servo drive motors.

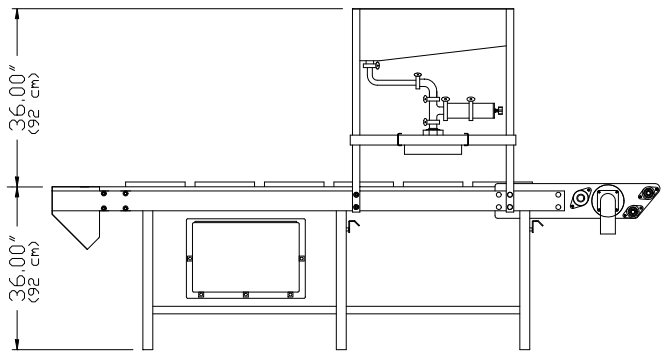
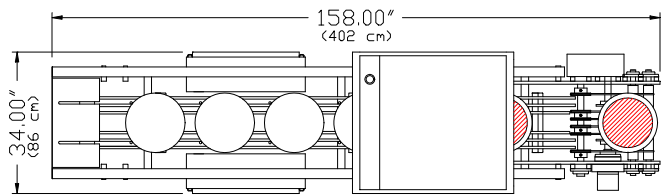
ELECTRICAL:
240 vac., 3 phase 10 amp circuit 50-60 Hz
Stainless steel control enclosure.
Stainless steel enclosed motors and gear boxes.

PNEUMATIC:
80 PSIG @ 10 SCFM Clean dry air.

CONVEYOR:
Stainless steel construction.
Continuous smooth welds.
Flighted stainless steel conveyor chain.

OPERATOR INTERFACE:
Touch screen Human Machine Interface provides user friendly, intuitive operation, including conveyor speed selection, rate indication, system diagnostics, and production data including pizzas made, opportunities missed and production efficiency.

CIRCLE LOADER (optional):
Automatically feeds corrugated cardboard circles.



*QTJK1060-12 Shown

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