



CONVEYORIZED TARGET™ SAUCE APPLICATOR, MODEL # QTJK2080

Utilizes two (2) USDA approved patented sauce applicators, capable of evenly applying sauce to your product while maintaining a sauce free border. Dual 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. (2mm) diameter hole screen

PRODUCTION RATE:
Continuous Motion up to 160 pies per minute (80 per lane)
Intermittent motion up to 120 pies per minute (60 per lane)

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

HOPPER:
40 gallons (150 liters) (approx.) with stainless steel cover

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

DRIVE SYSTEM:
Conveyor uses precision servo drive motors.

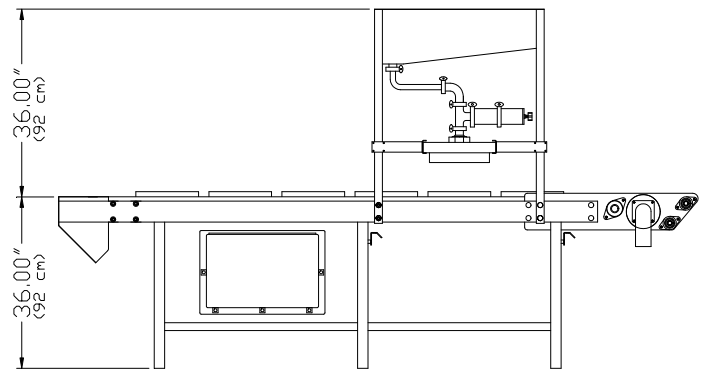
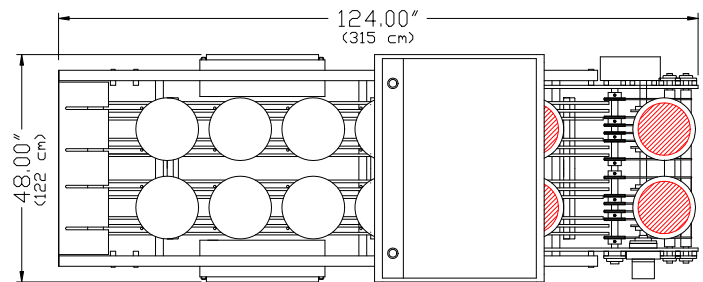
ELECTRICAL:
240 vac., 3 phase 10 amp circuit 60 Hz.
Stainless steel control enclosure
Stainless steel enclosed motor and gearbox

PNEUMATIC:
80 PSIG @ 16 SCFM
Clean dry air.

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

CONTROL:
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



*QTJK2080-12 Shown

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