



CANTILEVERED TARGET™

QTPP SERIES SAUCE APPLICATOR

USDA approved patented sauce applicator, capable of evenly applying sauce to your product while maintaining a sauce free border. Our CANTILEVERED TARGET™ Sauce Applicator is a simple, easy to use system ideal for depositing sauce onto pizza crusts, Panini sandwiches, French bread products, Bagels, and more. The applicator is easily positioned over an existing conveyor. Sauce is automatically applied to the product as it passes below

SPECIFICATIONS

PRODUCT:

3 in. (76mm) through 18 in. (457mm) diameter
Single to ten lane configuration available (depending on size)

SAUCE:

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

PRODUCTION RATES:

5 to 100 units per minute, per lane, depending on size

PORTION:

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

HOPPER:

15 Gallon Stainless Steel
12 Gallon Plastic Tub

STANDARD PATTERNS:

2 in. (50mm) through 18 in. (457mm) diameter
Custom patterns available

ELECTRICAL:

240 vac., 1 phase 5 amp circuit 60 Hz.
Other voltages optional
Stainless steel control enclosure

PNEUMATIC:

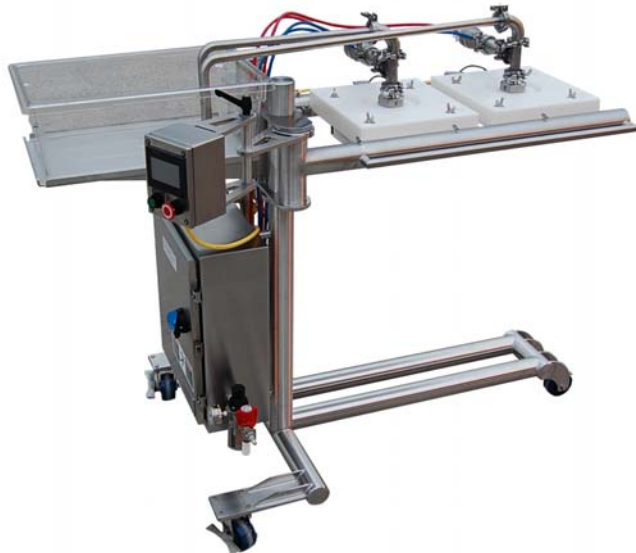
80 PSIG @ 15 SCFM
Clean dry air

CONTROL:

Touch screen Human Machine Interface provides user friendly,
intuitive operation, system diagnostics, and production data including
pizzas made, opportunities missed and production efficiency.

FRAME:

Stainless steel construction
Continuous smooth welds
Mounted on Casters



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

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