



CONVEYORIZED TARGET PEPPERONI SYSTEM MODEL # QTPS Series

Utilizes one (1) target pepperoni head. USDA compliant construction. Single lane continuous motion conveyor uses state of the art servo motor drive technology to precisely position your product under the target depositor. 14 in. wide, by 14 in. long product slicing area, consistent slice thickness and accurate pepperoni placement. Conveyor output section reliably transfers products to your down-line equipment.

SPECIFICATIONS

TOPPING:

Pepperoni and other stick type meats and cheeses

FEATURES:

Powered Drive Rollers
Hydraulic lifting of carriage

PRODUCT:

Rigid or supported products

PRODUCTION RATE:

Up to 50, 12 in. pizzas per minute
Conveyor Speeds up to 100 Feet Per Minute

PORTION:

.04 - .14 thick slices.

PATTERNS:

Standard patterns up to 16" diameter, 37 slices
Custom patterns available

DRIVE SYSTEM:

Conveyor uses precision drive motors.
Slicing head uses precision servo drive motors.

ELECTRICAL:

240 vac., 3 phase 30 amp circuit. 50-60 Hz.
Other voltages optional
Stainless steel control enclosure.

CONVEYOR:

Stainless steel construction.
Continuous smooth welds.
Washdown compatible.

OPERATOR INTERFACE:

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



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