



CONVEYORIZED TARGET™ SAUCE APPLICATOR, MODEL QTSA Series

USDA approved patented sauce applicator, capable of evenly applying sauce to your product while maintaining a sauce free border. Our CONVEYORIZED TARGET™ sauce applicator is a simple, easy to use system ideal for depositing sauce onto panini, sandwiches, and French bread products. Products are precisely located under the applying head by means of our continuous motion conveyor. Sauce is automatically applied to the product as it passes below

SPECIFICATIONS

PRODUCT:

Rigid 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 80 units per lane, depending on size

PORTION:

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

HOPPER:

40 gallons (150 liter) approx

STANDARD PATTERNS:

3 in. (76mm) through 18 in. (457mm) diameter
0.5 in. (12.7mm) increments
Custom patterns available

DRIVE SYSTEM:

Conveyor utilizes precision electric drive motors

ELECTRICAL:

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

PNEUMATIC:

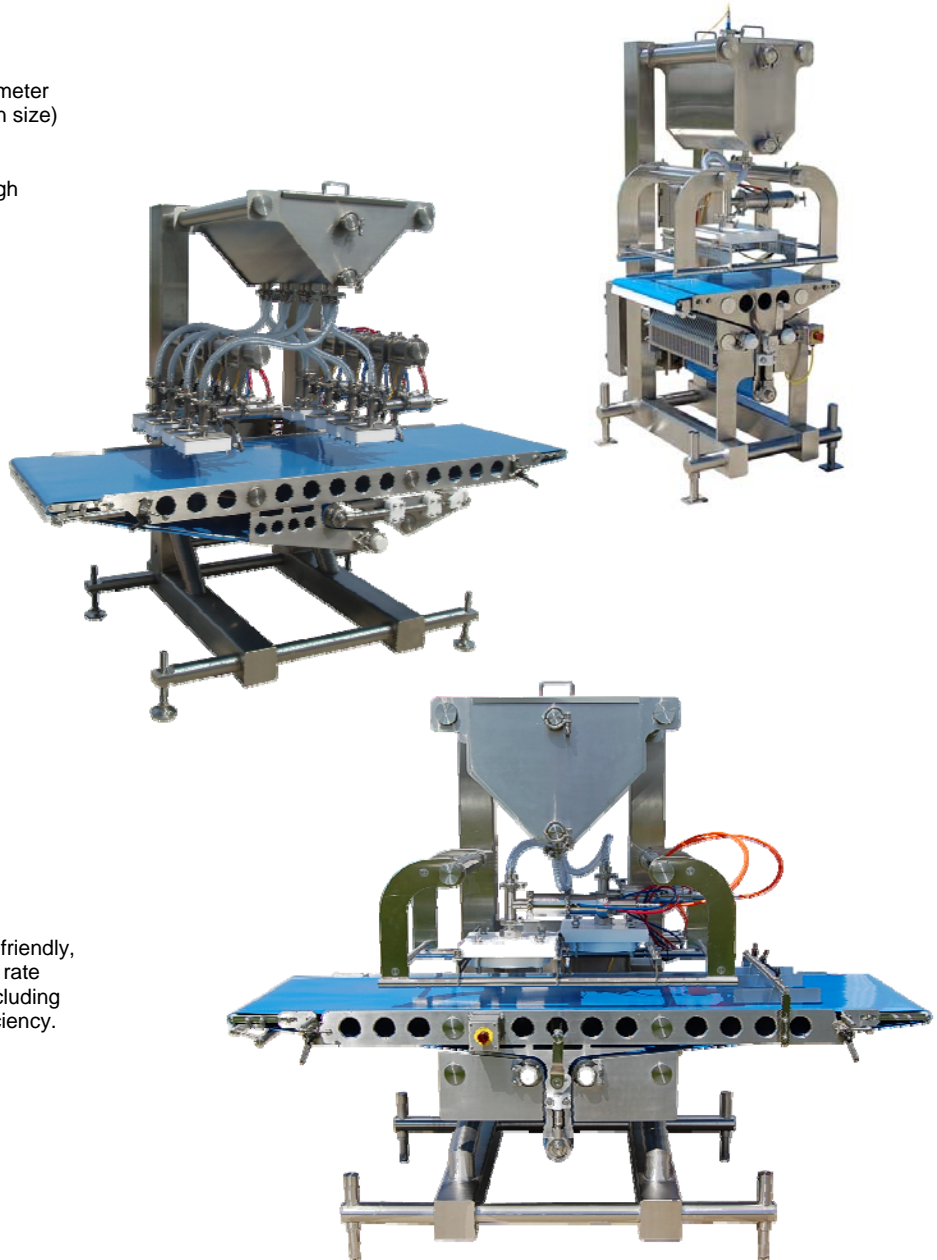
80 PSIG @ 15 SCFM
Clean dry air

CONTROL:

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

CONVEYOR:

Stainless steel construction
Continuous smooth welds
Polyurethane belting



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

QUANTUM TECHNICAL SERVICES, INC.

9524 W GULFSTREAM ROAD FRANKFORT IL 60423 PHONE (888) 464-1540 FAX (815) 464-1541

www.q-t-s.com