



TABLE TOP TARGET SAUCE SYSTEM, MODEL QTTT2000

USDA approved patented sauce applicator, capable of evenly applying sauce to your product while maintaining a sauce free border. The QTTT2000 Table Top Target Sauce Applicator is a simple easy to use system. Your pizzas are precisely located under the applying head by means of our alignment pins. Sauce is then applied by depressing the foot pedal once.

SPECIFICATIONS

PRODUCT:

Rigid and supported products up to 18"

SAUCE:

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

PRODUCTION RATE:

Up to 30 pizzas per minute

PORTION:

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

HOPPER:

12 gallon hopper (45.4 liters) (approx.)

STANDARD PATTERNS:

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

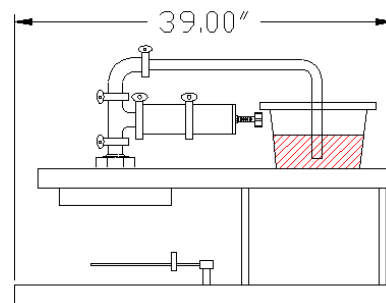
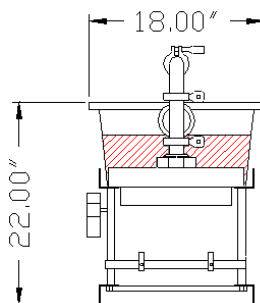
PNEUMATIC:

80 PSIG @ 6 SCFM.

Clean dry air.

FEATURES:

Heavy duty frame construction
Open, easy to clean, sanitary design
Corrosion resistant stainless steel frame



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