



WATERFALL SAUCE APPLICATOR

WS1000 SERIES

USDA compliant sauce applicator is capable of evenly applying sauce in a continuous curtain onto products as they pass below. Our Waterfall Sauce Applicator is a simple, easy to use system ideal for depositing sauce where positioning products in lanes is not possible, or targeted application is not required. Sauce is automatically applied over the entire product as it passes below. Excess sauce is recirculated and reused.

SPECIFICATIONS

PRODUCT:

Rigid or supported products
4 in. (76mm) through 18 in. (457mm) diameter
18" to 42" Wide Topping Zone

SAUCE:

Flow-able product with some particulates

PRODUCTION RATES:

5 to 100 units per minute, per lane, depending on size
Conveyor speeds up to 80 feet per minute

PORTION:

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

HOPPER:

19 Gallon Stainless Steel

CONVEYOR:

Stainless mesh infeed conveyor
Stainless Roller Section in depositing zone

ELECTRICAL:

240 vac., 3 phase 5 amp circuit 60 Hz.
Other voltages optional
Stainless steel control enclosure

CONTROL:

Color Touch screen Human Machine Interface provides user friendly, intuitive operation and system diagnostics..

FRAME:

Stainless steel construction
Continuous smooth welds
Washdown Capable



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

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