



CONVEYORIZED SAUCE SYSTEM™

MODEL # C1202120

Utilizes two (2) USDA approved patented sauce applicators, capable of evenly applying sauce to your product while maintaining a sauce free border. Dual lane continuous motion conveyor uses state of the art motor drive technology to precisely position your product under the target depositor. Conveyor output section reliably transfers products to your down-line equipment.

SPECIFICATIONS

PRODUCT:

Rigid and supported products

SAUCE:

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

PRODUCTION RATE:

Continuous Motion up to 150 pies per minute (75 per minute per lane).

PORTION:

0.5 oz. (14g) - 10 oz. (284g)

+/- 0.2 oz. (5g).

HOPPER:

40 gallons (150 liters) (approx.)

STANDARD PATTERNS:

0.5 in. (12.7mm) increments.

Custom patterns available.

DRIVE SYSTEM:

Conveyor and moving head use precision servo drive motors.

ELECTRICAL:

240 vac., 30 amp circuit. 50-60 Hz

Other voltages optional

Stainless steel control enclosure.

Stainless steel enclosed motors and gear boxes.

PNEUMATIC:

80 PSIG @ 30 SCFM

Clean dry air.

CONVEYOR:

Stainless steel construction.

Continuous smooth welds.

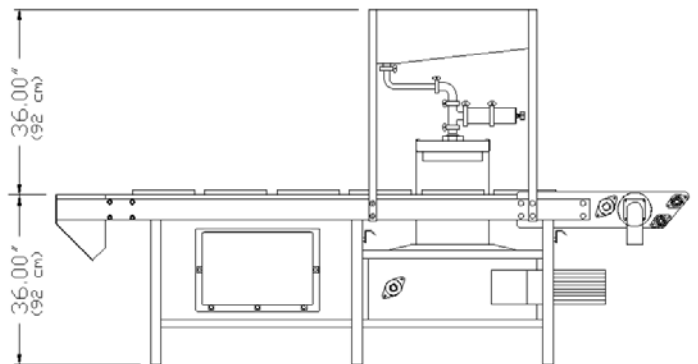
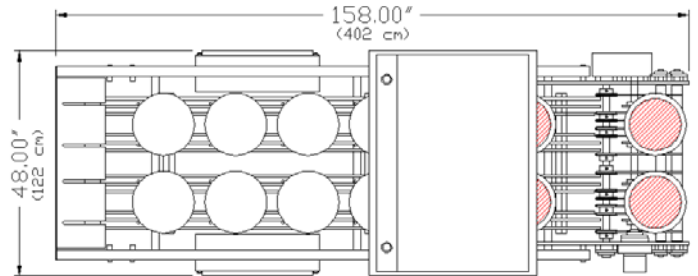
Flighted stainless steel conveyor chain.

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.

CIRCLE LOADER (optional):

Automatically feeds corrugated cardboard circles



*C1202120-12 Shown

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

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