



## ▲ **MODEL: 2400A**

### PIZZA SAUCE APPLICATOR

The Pizzamatic model 2400A Pizza Sauce Applicator produces a superior quality product while maintaining high production rates. This machine automatically applies sauce to crusts in a target or border free pattern making this uniform depositing process ideal for both flat and raised –edge style crusts. This system can handle a variety of sauces including thin, thick, and sauces with particulates.

#### **FEATURES:**

- Pattern Plates Available Including Square, Rectangular, And Round Shapes Up To 16"
- Border Free Or Target Application
- Portion Controlled From 2 to 7oz
- Heavy Duty Stainless Steel Construction With Single Lane Conveyor
- 12 Gallon Sauce Reservoir
- Fully Automatic Motor Controlled Belt Conveyor
- PLC Controlled System With Built In Diagnostics
- Wash Down Capabilities
- USDA Compliant
- CE Approved
- Patented

#### **SPECIFICATIONS:**

**Length:** 29"/74cm

**Width:** 48"/122cm

**Height:** 64"/163cm

**Target Size:** 4" to 16"/10cm to 40cm

**Conveyor Height:** 36"(+/-2") /91cm(+/-5cm)

**Conveyor Length:** 36"/91cm

**Portion Range:** 1 oz to 7 oz/28g to 199g

**Production Rate:** 900-2400 pizzas per hour

Higher speed systems available

**Electrical Requirements:** 110 volts,

10 amps 50/60 Hz

**Air Requirements:** 80 p.s.i / 6 c.f.m

