



▲ **MODEL: 2400 ILS**

PIZZA SAUCE APPLICATOR

The Pizzamatic model 2400ILS 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. The 2400 ILS can be configured for multilane application. The complete system can be rolled into place over an existing conveyor system. The depositing head height is easily adjustable for a variety of sauce viscosities, products, and patterns.

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
- 25 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: 54"/136cm

Width: 77"/195cm

Height: 103"/261cm

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

Conveyor Height: 36"(±2") /91cm(±5cm)

Conveyor Length: 60"/152cm

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

Production Rate: 3000 (12") pizzas per hour

5400 (12") pizzas per hour per lane

Double Head System

Electrical Requirements: 110 volts,

10 amps 50/60 Hz

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

