



▲ **MODEL: CA-25**

MULTI-PURPOSE APPLICATOR

The Pizzamatic Multi-Purpose Cheese Applicator Model CA-25 provides high versatility with its ability to deposit and apply a variety of cheeses, IQF vegetables, and IQF meats. This machine applies ingredients to crust in a target or border free pattern, making this uniform depositing process ideal for both flat and raised-edge style crust. The CA-25, VA-25, and the CM-25 are USDA compliant and are constructed with sanitation in mind.

FEATURES:

- Multiple Ingredient Applicator
- Border Free or Target Application
- Portion Control From 1-16oz
- Fully Adjustable Uniform Pattern Spread
- Stainless Steel Construction
- 60lb Hopper Capacity
- Servo Motor Controlled Product Belt Conveyor
- PLC Controlled With Built In System Diagnostics
- Wash Down Capabilities
- Patented Design
- USDA Compliant
- CE Approved

SPECIFICATIONS:

Length: 38"/97cm

Width: 75"/191cm

Height: 84"/213cm

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

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

Conveyor Length: 38"/97cm

Portion Range: 1 oz to 16 oz/28g to 454g

Production Rate: 900-2400 pizzas per hour

Higher speed systems available

Electrical Requirements: 110 volts,

20 amps 50/60 Hz

Air Requirements: 3 CFM – 30 PSI

