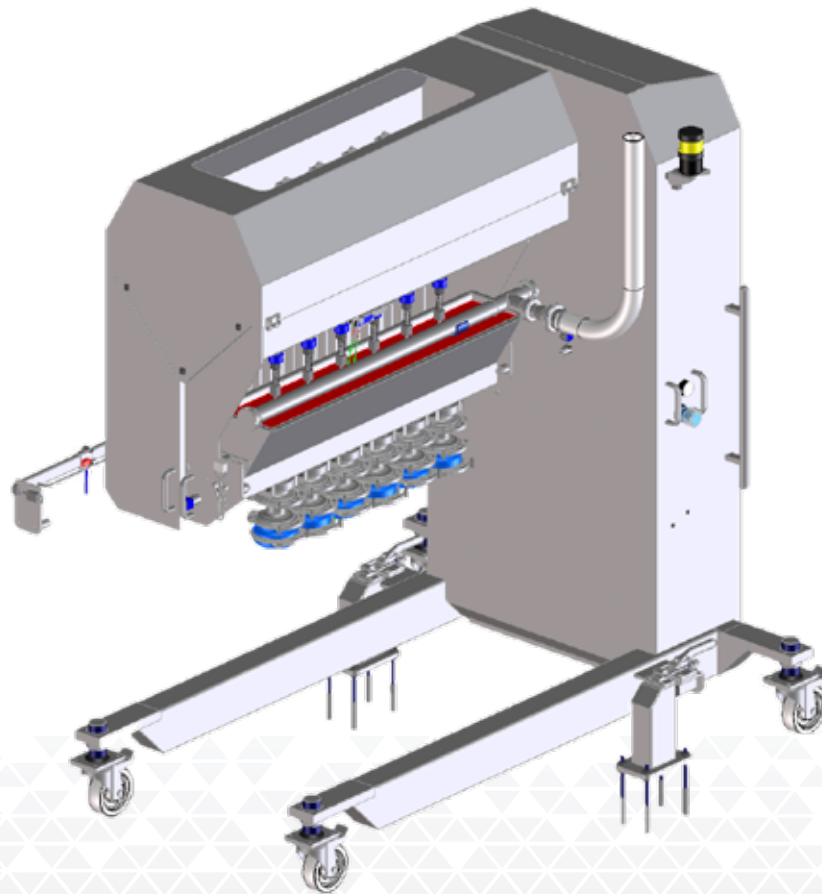


Tromp Powershot Depositor

Deposits targeted, smooth sauce on top of pizzas with volume individually controlled by lane with no product - no deposit detection for improved accuracy.



DESIGN INNOVATIONS



- ▼ Center Deposit Control Ensures Sauce Is Always Properly Centered On Dough
- ▼ Automatic Volume Control By Touchscreen Per Lane
- ▼ Suitable For Usage Pre or Post-Baking
- ▼ Mobile C-Frame Design With Toolless Sanitation Access
- ▼ Working Width: 600 mm - 1200 mm (intervals of 200 mm)
- ▼ Capacity: Up to 200 strokes/minute per lane with attention to:
 - Bostwick viscosity between 5 & 9 (Newtonic liquids)
 - Free of particles
 - Process temperature of 1 to 10°C
- ▼ High Speed Up to 200 Strokes/Minute
- ▼ Hygienic Design
- ▼ Servo Control
- ▼ Toolless Disassembly
- ▼ Storage Trolley For Different Change Parts