

Tromp Target Applicator

High accuracy unit for strewing a smooth bed of a defined amount of material onto products.





FEATURES

- Specially designed manifold with same pattern as the product
- Designed for pulverized strewing materials, ie. cheese, frozen vegetables, cooked meat, crumbles, seeds, sugar, fruit, streusel, etc.
- Used for topping pizzas, breads, muffins, cupcakes, and more
- Available with a traveling hopper for higher capacities
- Optional automatic feeding conveyor
- Working Width: 600 mm 1200 mm (intervals of 200 mm)
- Capacity: Up to 30 strokes/minute for 10" (255 mm) product, equal to 10m/min
- Targeted topping reducing required amount of topping caused by over spray
- Modular concept with mobile frame design
- Toolless, fully washdown sanitation
- Operated by touchscreen
- Optional adjustment for each strewing material
- Adjustable speed drives



