READY-TO-USE ROTARY SAUCE DISPENSER -COUNTERTOP CLOCKWISE ROTATION

(1) = 1 TO 15 PIZZA SIZES/TYPES

DWG NO: 0150377-

ITEM #

## **PRODUCT SPECIFICATIONS:**

DISPENSER:

LINEAR ARM FOR SAUCE DISPENSING, ONE PRODUCT, PROGRAMMABLE POUR SIZES AND DISPENSE DIAMETERS,

UP TO 15 PRESET PIZZA SIZES/TYPES

ENCLOSURES: SEAMLESS DARK GRAY UL RATED POLYETHYLENE CONSTRUCTION:

TURNTABLES: ABS OR POLYETHYLENE

22 QUARTS, 5-1/2 GALLONS OF READY-TO-USE VAT CAPACITY:

PIZZA SAUCE

MANUFACTURED UNDER ONE OR MORE PATENTS AND APPLICATIONS:

6,892,901; 6,892,629; 6,969,015; 7,074,277

## **INSTALLATION REQUIREMENTS:**

ELECTRICAL: 100-240 VAC, 50/60 Hz, 1 Phase

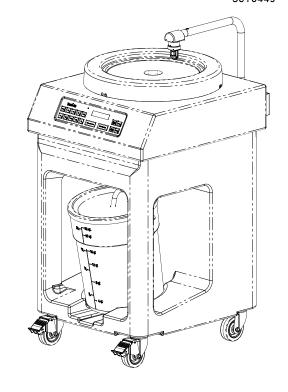
110VAC, 2.5A / 220VAC, 1.5A - GROUNDED OUTLET REQUIRED WITHIN 3 FEET OF SAUCER.

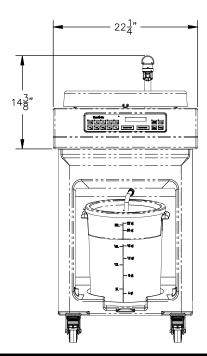
## **DISPENSER FEATURES:**

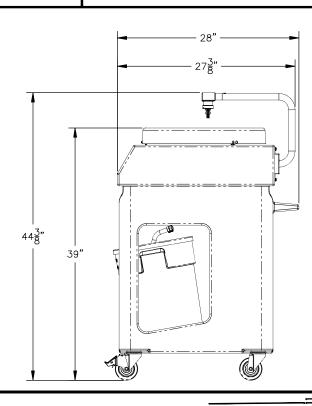
- DISPENSES SHELF-STABLE READY-TO-USE PIZZA SAUCE
- CLOCKWISE ROTATION
- CUP FEATURE FOR PROGRAMMABLE DIPPING SAUCE DISPENSE
- LESS & MORE BUTTONS. DECREASE OR INCREASE PORTION BY PROGRAMMED AMOUNT
- UL RATED POLYETHYLENE ENCLOSURE AND BASE, ABS OR POLYETHYLENE TURNTABLE
- ONE (1) 22 QUART, 5-1/2 GALLON NSF VAT WITH LID INCLUDED. ADDITÌONAL VATS AVAILABLE AT EXTRA COST
- AUTOMATIC SANITIZING ROUTINE. 1 NOZZLE SANITIZER ADAPTER WITH 5' HOSE INCLUDED
- FULLY FACTORY ASSEMBLED AND WET-CHECKED



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