

AUTOMATED READY-TO-MIX (RTM) ROTARY SAUCE DISPENSING SYSTEM

**FAST – ACCURATE –
CONSISTENT – SANITARY**

**LIST PRICE SCHEDULE
EFFECTIVE: January 1, 2010**



Ready-to-Mix (RTM) system with Vat assembly is shown above. Integrated turntable model is built for the convenience of the operator to slide the pizzas on to and off of the turntable improving operational efficiencies.

Wunder-Bar's RTM Rotary Sauce Dispenser significantly improves quality and consistency of applying your pizza sauce to your pizza dough. The System is connected to the water source at the restaurant during installation. Pizza concentrate is put into the vat container and pulled into the system where it is blended with the water creating the proper sauce mix as it dispenses onto the dough. Operators that use this system can save even more in labor as they no longer have to mix the sauce in the stores. System dispenses one sauce, up to five portion sizes and up to five different dough diameters. Linear arm dispenses an even and consistent amount of sauce across the dough. Sauce diameter start and stop points can be set for very accurate dosing. Sauce is pumped from 21-pound capacity Vat. Price includes dispensing system with linear arm dispenser and nozzle, electronics, power supply transformer, motors, product pump, (2) 21-pound capacity Vat & lid float, water pressure regulators, etc. for a complete, operational system. ONE-YEAR PARTS WARRANTY. "X" below indicates # of portion sizes or pizza types.

MODEL NO.	DESCRIPTION	LIST PRICE
RSD-1-RTM-"X"-CW-E	INTEGRATED TURN TABLE Ready-to-Mix (RTM) Rotary Sauce Dispenser, 1-sauce, 5-portion Sizes for 5 different dough types	\$11,450.00
RSD-SV-500	Extra Vat Assembly (Includes Stand, Vat, Vat lid float, strainer, seal & o-ring)	\$ 460.00

Prices are subject to change without notice.