



**AUTOMATED
READY-TO-USE (RTU)
ROTARY SAUCE
DISPENSING SYSTEM
FAST – ACCURATE –
CONSISTENT – SANITARY**



Ready-to-Use (RTU) systems shown above. Integrated turntable model on the left and Counter-Top model shown with optional table on the right.

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

Wunder-Bar's RTU Rotary Sauce Dispenser significantly improves quality and consistency of applying your pizza sauce to your pizza dough. 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 22-quart, NSF listed pail. Price includes dispensing system with linear arm dispenser and nozzle, electronics, power supply transformer, motors, product pump, 22-quart pail & lid, 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-RTU-"X"-CW-CE	Counter-Top Ready-to-use (RTU) Rotary Sauce Dispenser, 1-sauce, 5-portion Sizes for 5 different dough types (See optional table below)	\$9,200.00
SSTAB-2430	Stainless Steel Table 24" wide x 30" deep x 35" high	\$ 930.00
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RSD-1-RTU-"X"-CW-E	INTEGRATED TURN TABLE Ready-to-use (RTU) Rotary Sauce Dispenser, 1-sauce, 5-portion Sizes for 5 different dough types	\$10,130.00

Prices are subject to change without notice.