Topping Dispenser

of up to 60 cycles per minute



FOOD SYSTEMS, LLC



- Compact machine size.
- All machines are approved for use in food-production facilities and conform to relevant European Community standards.
- Stand-alone unit that is quickly added and removed from production lines.
- Customized to your product specifications.

Topping Dispenser

Designed to service the ready-meal sector, the topping dispenser is used to dispensed any:

- i Shredded topping
- ï Diced topping
- ï Minced topping
- ï Ground topping

...onto traveling containers. Available for almost any volumetric topping need, the topping dispenser is a simple addition to any production line. The machine uses a simple hardwired control circuit controlled via a movable operator control station.

Sanitary Construction

For over 25 years, Raque Food Systems has served the frozen and ready-meal industries with high quality, extremely reliable machinery. Built of durable foodgrade material, Raque machines are truly designed to stand the test of time.

Additionally, Raque designs machines that are easy to clean. The Topping Dispenser can be cleaned a few simple steps. To clean the Topping Dispenser:



- ï Remove the hopper belt cleaning wire
- ï Remove the hopper
- ï Remove the hopper belt
- i Clean and sanitize the machine with a high pressure spray

Each of the above steps is performed without requiring tools. Just one more feature Raque applies to make the production run easier.

Optional Equipment

A full range of accessory equipment and options are available including:

- ï Hopper Level Control
- ï Custom Interfacing
- ï Ability to run multiple recipes
- ï Customized according to your product specifications



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Technical Data

Speed: Up to 60 Cycles Per Minute in

each of the lanes

Fill Canacity

Width: 47-3/4" (1213-mm) leight*: 62-5/8" (1590-mm)

enath" 46" (1168-mm)

Electrical Requirements:

460 VAC // 3 Phase // 60 Hz (415 VAC // 3 Phase // 50 Hz)

Pneumatic Requirements

NOTE: Fill weight is based on the product run in the machinery, however, the machine provides a large fill weight range.



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