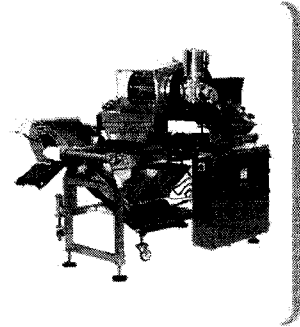


WATERFALL APPLICATOR WA-40

The WA-40 is Pizzamatic's best value in waterfall applicators. Designed to cover a wide range of production rates, this machine is the only one you will need to apply shredded cheese, and IQF vegetables and meats. When paired with the RC-500 return conveyor system, the portion precision is surpassed only by our precision applicators precision applicators. The WA-40 was designed for the most demanding food processing environments, with heavy-duty stainless steel construction, and special attention paid to wash-down resistance. The control system provides easy access to system parameters through a user-friendly touch screen. Recipe functionality allows the user to save settings in recipe files, so the machine can easily switch between products.

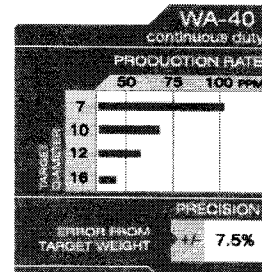


Features

- Multiple ingredient application
- Portion control
- Fully adjustable uniform pattern spread
- Heavy duty stainless steel construction
- Fully automatic controlled belt conveyor
- PLC controlled system with built in diagnostics
- USDA approved

Specifications

- length - 67"/170CM
- width - 39"/99CM
- height - 69"/175CM
- target crust size - 3" TO 16"/ 8CM TO 40CM
- conveyor height - 36" (+/-2") / 91CM (+/-5CM)
- conveyor length - 67"/170CM
- portion range - FULLY ADJUSTABLE
- production rate - 1500-3600 PIZZAS PER HOUR
 - Higher Speed Systems Available
 - Multi-Lane Systems Also Available
- shipping weight - 100



Electrical and safety

- 230 VAC
- 3-PHASE
- 50/60 Hz
- 15 AMPS