

MODEL: RSD-1-RTM-(1)-CW-SS
PIZZA SAUCE DISPENSER - COUNTERTOP
FOR ONE READY-TO-MIX SAUCE, AND UP TO 15 PIZZA SIZES/TYPES
(1)=1 TO 15

DWG NO:
RSD-RTMM24044

REV:
A

APPROVED/DATE:
Feb 16, 2024



PRODUCT SPECIFICATIONS:

DISPENSER: LINEAR ARM FOR SAUCE DISPENSING, ONE PRODUCT, PROGRAMABLE PORTION SIZES AND DISPENSE DIAMETERS. UP TO 15 PRESET PIZZA SIZES/TYPES.

CONSTRUCTION: TOP ENCLOSURE: STAINLESS STEEL
 BOTTOM ENCLOSURE: SEAMLESS DARK GRAY UL RATED POLYETHYLENE
 TURNTABLES: ABS OR POLYETHYLENE

CAPACITY: ONE VAT-CAPACITY: 21 LBS. PIZZA SAUCE CONCENTRATE

WEIGHT: 150 LBS. (WITH 1 EMPTY VAT)



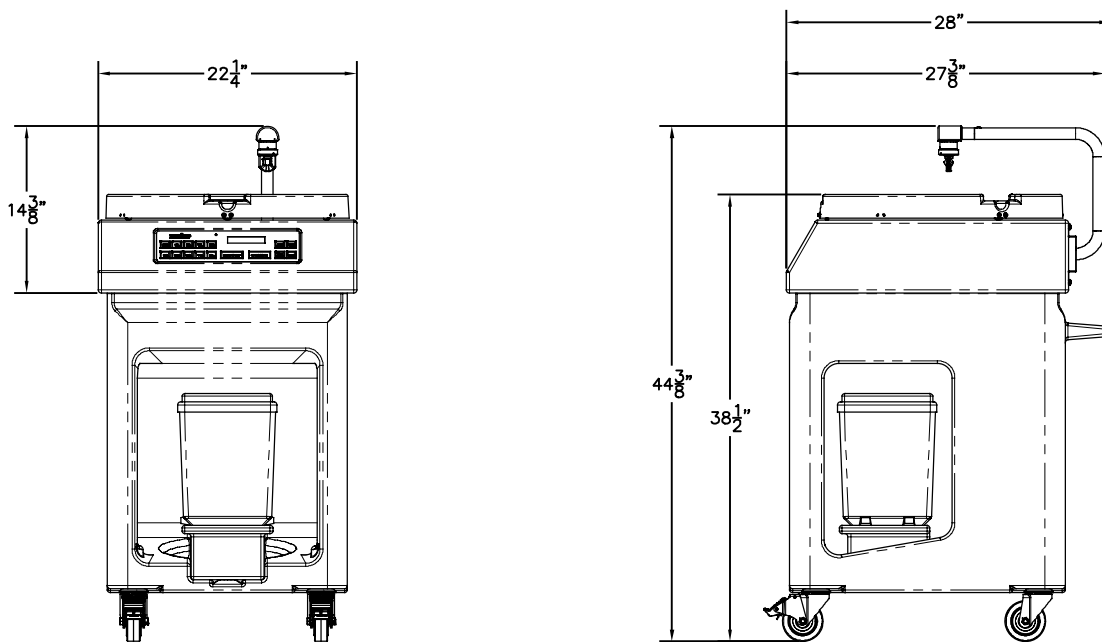
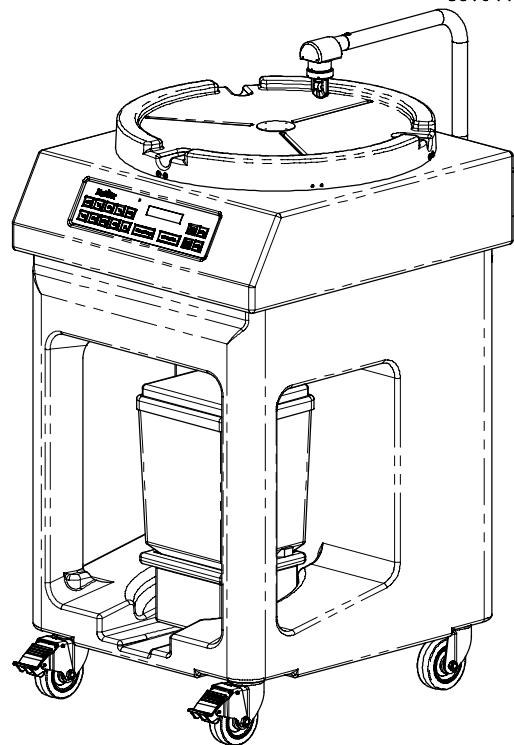
INSTALLATION REQUIREMENTS:

ELECTRICAL: 100-240 VAC, 50/60 Hz, 1 Phase
 110VAC, 2.5A / 220VAC, 1.5A
 - GROUNDED OUTLET REQUIRED
 WITHIN 3 FEET OF SAUCER.

COLD WATER: 3/8" FNPT WITH SHUT OFF WITH 3/8" BARBED OUTLET FITTING WITHIN 4 FEET OF SAUCER - WATER PIPE CONNECTIONS AND FIXTURES DIRECTLY CONNECTED TO A POTABLE WATER SUPPLY SHALL BE SIZED, INSTALLED AND MAINTAINED IN ACCORDANCE WITH FEDERAL, STATE, AND LOCAL CODES.

DISPENSER FEATURES:

- AUTOMATIC POST-MIX SYSTEM
- MOLDED VAT, FLOAT AND LID WITH MOLDED STAND
- EACH VAT HOLDS 21 LBS. OF PIZZA SAUCE CONCENTRATE
- ROTATING PAN HOLDER
- FITS THROUGH A 26" MINIMUM DOOR OPENING
- OPTIONAL:
 LESS & MORE BUTTONS, DECREASE OR INCREASE PORTION BY PROGRAMMED AMOUNT
- AUTOMATIC SANITIZING ROUTINE AND PRIME FUNCTIONS.
 1 SANITIZER ADAPTER WITH 5' HOSE
- FULLY FACTORY WET-CHECKED



Wunder-Bar

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