

MODEL: RSD-1-RTU-(1)-CW-SS

READY-TO-USE ROTARY SAUCE DISPENSER - COUNTERTOP
CLOCKWISE ROTATION
(1) = 1 TO 15 PIZZA SIZES/TYPES

DOC NO:
RSD-RTUM24031

REV:
A



DATE:
Feb 16, 2024

PRODUCT SPECIFICATIONS:

DISPENSER: LINEAR ARM FOR SAUCE DISPENSING, ONE PRODUCT, PROGRAMMABLE POUR 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

VAT CAPACITY: 22 QUARTS, 5-1/2 GALLONS OF READY-TO-USE PIZZA SAUCE

MANUFACTURED UNDER ONE OR MORE PATENTS AND APPLICATIONS:
6,892,901; 6,892,629; 6,969,015; 7,074,277



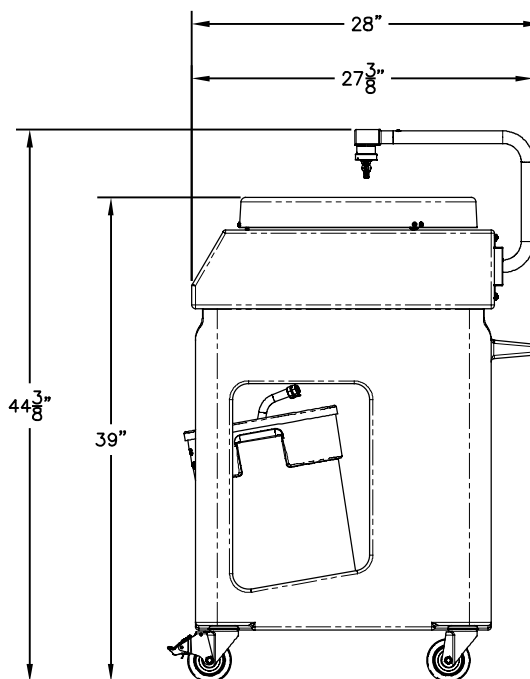
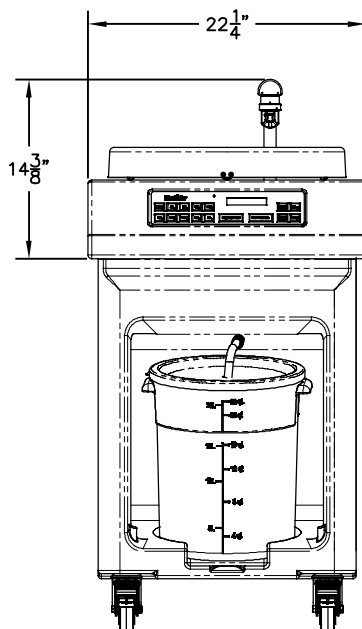
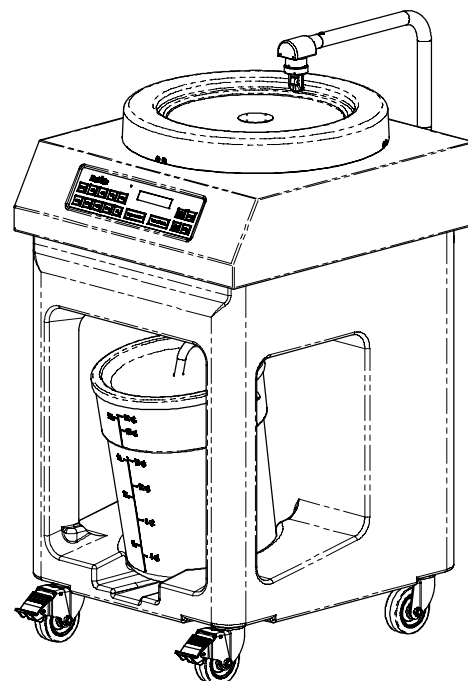
INSTALLATION REQUIREMENTS:

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

- PIZZA SAUCE DISPENSERS WILL FULLY FUNCTION AT ALTITUDES UP TO 1000m ABOVE SEA LEVEL
- PIZZA SAUCE DISPENSER TRANSPORTATION AND STORAGE TEMPERATURE RANGE IS AT LEAST -25°C TO +55°C

DISPENSER FEATURES:

- DISPENSES SHELF-STABLE READY-TO-USE PIZZA SAUCE
- CLOCKWISE ROTATION
- CUP FEATURE FOR PROGRAMMABLE DIPPING SAUCE DISPENSER
- LESS & MORE BUTTONS. DECREASE OR INCREASE PORTION BY PROGRAMMED AMOUNT
- UL RATED POLYETHYLENE ENCLOSURE AND BASE, ABS OR POLYETHYLENE TURNTABLE
- ONE (1) 22 QUART, 5-1/2 GALLON NSF VAT WITH LID INCLUDED. ADDITIONAL VATS AVAILABLE AT EXTRA COST
- AUTOMATIC SANITIZING ROUTINE. 1 NOZZLE SANITIZER ADAPTER WITH 5' HOSE INCLUDED
- FULLY FACTORY ASSEMBLED AND WET-CHECKED



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