

# Autosaucer

## The Innovator of Sauce Portion Control

Introducing our next generation of rotary sauce dispensing systems for pizza sauce applications. Our heavy-duty roto-molded pizza sauce dispenser is a low cost, fast and efficient system that consistently and accurately applies the precise amount of sauce you want while spreading it proportionally onto the dough.



# Wunder-Bar

Now pizza operators have a solution to improve quality and consistency while increasing profits.

- Features a linear arm that dispenses an even and consistent amount of sauce across the dough each and every time
- Sauces accurately up to 1/10th of an ounce
- Handles up to 5 different dough types and 5 different sizes, from 6" to 18" pizzas
- Customize your saucer by programming your unique pizza specifications
- Draws the prepared sauce from a 5-gallon bucket located under the dispenser
- Optional ready-to-mix model uses state-of-the-art technology to automatically mix the sauce concentrate with water in-line, producing a consistent sauce and eliminating the labor and space required to manually mix and store premixed sauce
- Clean-in-Place sanitizing procedures make this system very easy to maintain
- Counter-top and integrated models available
- Sauce up to 350 pizzas per hour
- System saves approximately 7 to 10 hours of labor per week, or 400 hours per year
- NSF approved



RTU



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