



▲ **MODEL: 500B**

TABLETOP SAUSAGE DEPOSITOR

Pizzamatic Tabletop Sausage Depositor Model 500B is a semi-automatic fresh sausage depositor, producing a consistent quality product. This equipment is capable of slicing and depositing precise portion control of fresh bulk sausage. The hopper is designed to accommodate up to 55 pounds of fresh bulk sausage. The machine is made for tabletop use; however, can be constructed with its own freestanding frame. The depositing technique used allows for a handmade appearance to the pizza

FEATURES:

- Precise Portion Control
- Consistent Product Quality
- Semi-Automatic Depositor
- Compact – Tabletop Design
- Stainless Steel - Aluminum
- Solid State Controls
- Hands-Free Operation
- Disassembles for Easy Cleaning
- Rugged F.D.A. Compliant Materials
- USDA Approved

SPECIFICATIONS:

Length: 27 5/8"

Width: 22"

Height: 44"

Performance: Six pizzas per minute (single operator)

Adjustable portions: 2 oz. To 20 oz.

Easy-change size selector: Large (14"-15") 60 pieces,
Med. (11"-13") 44 pieces, Small (9"-10") 28 pieces

Tank capacity: 55 lbs.

Electrical Requirements: 110 VAC, Single Phase, 15 amps.

