

HEAT AND CONTROL

®

Belt-Type Flavor Dispenser

Uniform side-to-side application of salt and dry seasonings for snacks, nuts, crackers and prepared foods.

Superior seasoning

Accurately adjust the dispensing rate and volume while maintaining uniform application across the conveyor width.

Eliminates lumps

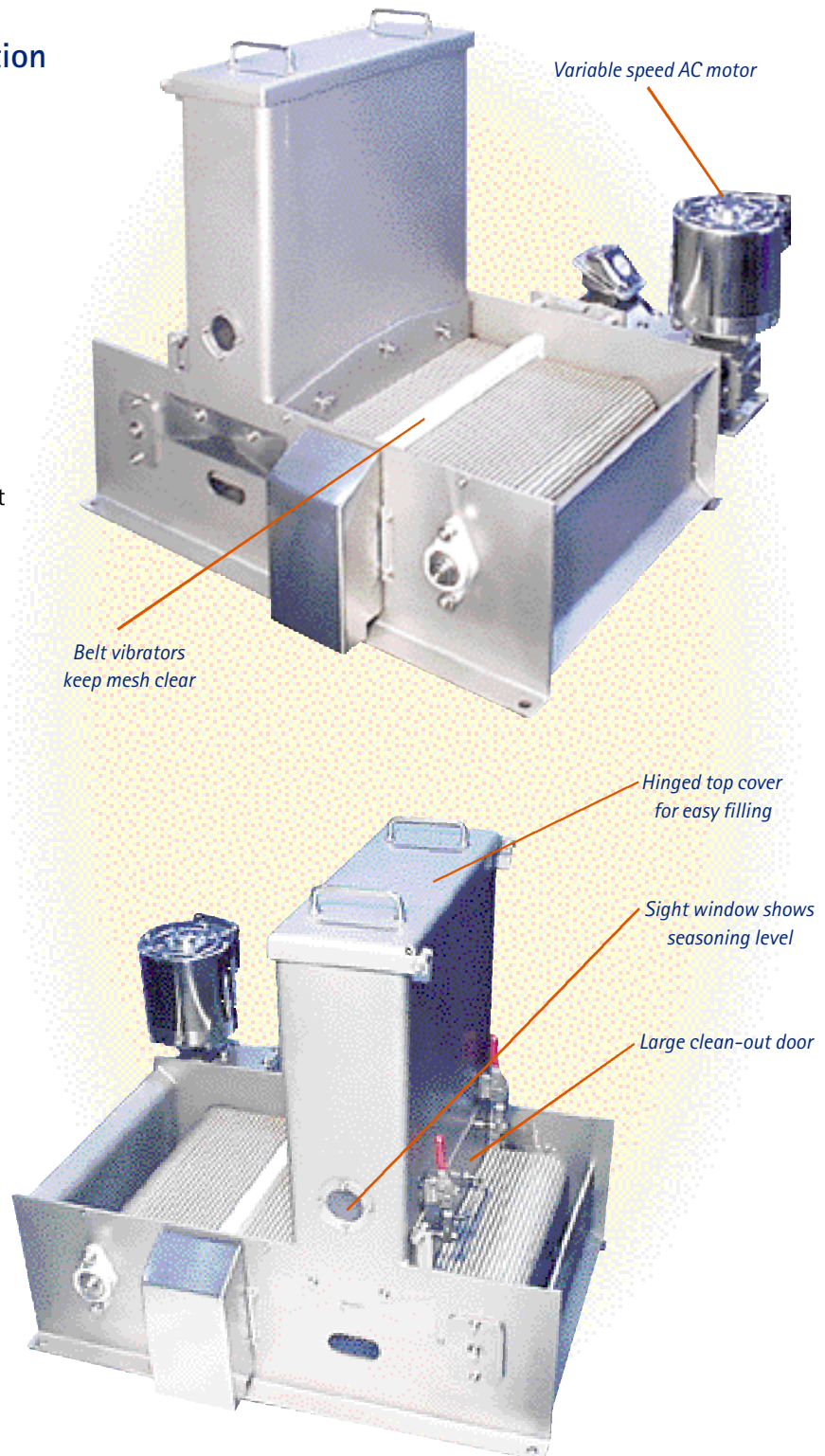
Seasoning sifts through the precision mesh metering belt to eliminate lumps. Constant speed belt vibrators clear the mesh to prevent clogging.

Easy cleaning & changeovers

Seasoning can be quickly changed using a large clean-out door. Durable stainless steel construction is built to USDA sanitation standards.

Fits existing systems

Dispensing widths up to 60" are available to fit most systems. Optional hopper and discharge configurations can be ordered for special applications.



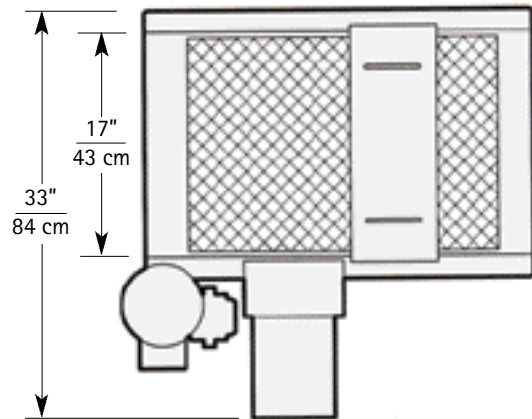
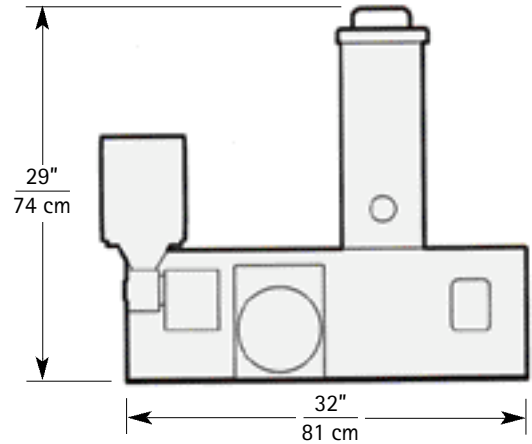
Belt-Type Flavor Dispenser

Model BTF

Apply seasonings uniformly across conveyors up to 60" wide.



Custom seasoning configurations are available for marinades, vitamin fortified salt and other dry coatings.



Dimensions are rounded to the nearest inch/centimeter.

Constant improvement and engineering innovations mean these specifications may change without notice.

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