

Roll Salter / RSX

MASTERMATIC



Applications

- _ Potato chips
- _ Corn and tortilla chips
- _ Nuts
- _ Snack foods
- _ Baked foods

Ideal for high capacity applications; salt is consistently applied for superior product quality with minimal waste

Accurately apply salt to chips, nuts, and other products with salt seasoning. This precision-machined dispensing roll deposits salt evenly over products passing beneath it on fryer salting or transfer conveyors. Salt flows evenly from the V-shaped hopper without sticking or bridging.

Fully adjustable

Multi-point adjustments on the salt dispensing hopper ensure a uniform flow across the entire roll. Simply adjust the roll height to apply different grades of salt. A variable speed drive controls the roll speed for different application rates and its digital display allows operators to quickly repeat application rates for different products.

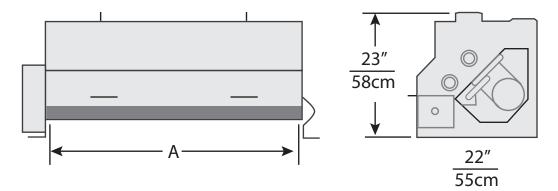
Compact size

Roll Salter easily mounts over new or existing conveyors, up to 78" wide. Compact design allows convenient manual filling or use with automatic salt feeders.

Easy cleaning

Rugged stainless-steel construction with few moving parts for quick cleanups and reliable, low maintenance operation. Roll Salters fit most conveyors and can be equipped with an optional automatic salt feeder





Models available in salting widths (A) from 24" to 78" (61cm to 198 cm)



Multi-point adjustments ensure a uniform flow of salt across the application roll and the product.



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