

**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

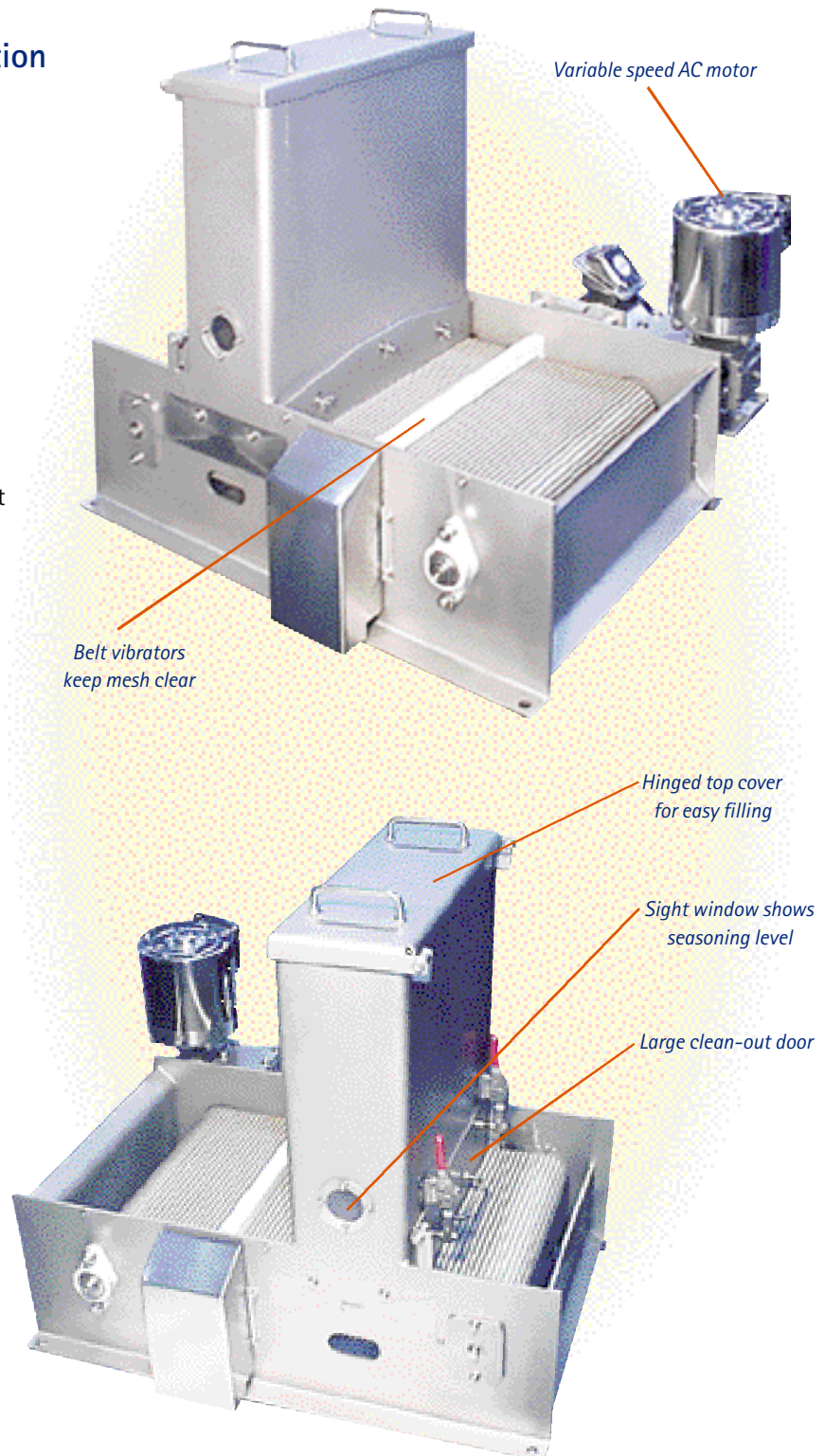
Seasoning sifts through the precision mesh metering belt to eliminate lumps. Constant speed belt vibrators clear the mesh to prevent clogging.

### 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.



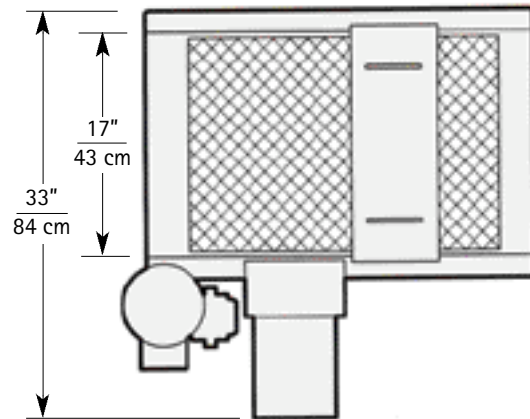
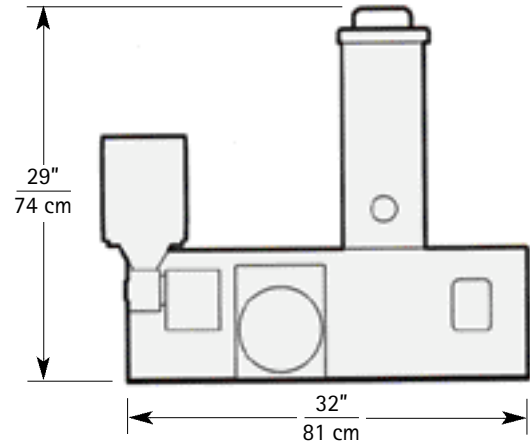
# Belt-Type Flavor Dispenser

Model BTF

Apply seasonings uniformly across conveyors up to 60" wide.



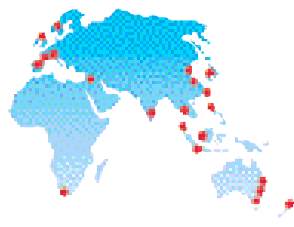
Custom seasoning configurations are available for marinades, vitamin fortified salt and other dry coatings.



*Dimensions are rounded to the nearest inch/centimeter.*

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

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