

## Sm<sup>^</sup>rt Saucer | SS



# REDEFINING QUALITY, ONE SLICE AT A TIME!

**The Sm<sup>^</sup>rt Saucer effortlessly dispenses sauce onto your pizza with just the push of a button. Reallocate labor while maintaining quality and consistency of pizzas with the Sm<sup>^</sup>rt Saucer.**

Through the power of collaboration, Antunes and Agápe Automation present the Sm<sup>^</sup>rt Saucer. Increase efficiency in your commercial kitchen with the Sm<sup>^</sup>rt Saucer and get your ROI in less than a year. Automating the sauce application process streamlines operations, improves quality and enhances the overall efficiency of pizza production.



### **Boost Efficiency**

Sauces a 14" pizza in 7.5 seconds



### **Customizable**

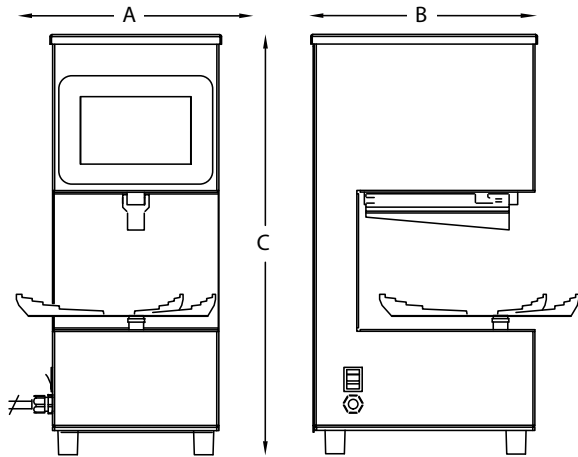
Set your desired sauce amount depending on the size of pizza being made for high-accuracy and even coverage



### **Compact Design**

Tabletop unit fits into any kitchen with 120 in<sup>2</sup> footprint – that's smaller than a shoe box

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## Features:

- Ability of handling multiple pizza sizes (7", 10", 12" & 14")
- Redirect labor to perform other tasks in the kitchen and customer-facing needs
- Improve food quality with consistent sauce amount on every pizza
- Minimizes food waste with the accurate dosing
- Easy-to-operate, maintain and requires minimal training
- Provides real-time data

## ACCESSORIES

- 18 qt. Sauce Reservoir and lid.

### Sm^rt Saucer

### Electrical Ratings

### Dimensions

Model	Phase	Plug	Volts	Hz.	Watts	Width (A)	Depth (B)	Height (C)	Unit Weight
Sm^rt Saucer	Single Phase	NEMA 5-15P	120V	50-60	216 W	14.25" (362 mm)	12.9" (328 mm)	24" (610 mm)	45 lbs. (20.41 kg)