

# Autosaucer

## The Innovator of Sauce Portion Control

Introducing our next generation of rotary sauce dispensing systems for pizza sauce applications. Our heavy-duty roto-molded pizza sauce dispenser is a low cost, fast and efficient system that consistently and accurately applies the precise amount of sauce you want while spreading it proportionally onto the dough.



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Now pizza operators have a solution to improve quality and consistency while increasing profits.

- Features a linear arm that dispenses an even and consistent amount of sauce across the dough each and every time
- Sauces accurately up to 1/10th of an ounce
- Handles up to 5 different dough types and 5 different sizes, from 6" to 18" pizzas
- Customize your saucer by programming your unique pizza specifications
- NSF, ETL, ROHS and CE Certified
- City of Los Angeles Approved (RTM)

**Manufactured under one or more Patents and Patents Pending:**

**U.S. Pat. Nos.** 6,892,901; 6,892,629; 6,969,015; 7,074,277; 7,993,049

**Canadian Patents:** CA2740766\_C; CA2912970

**Japanese. Patent No.:** 6062970

- System saves approximately 7 to 10 hours of labor per week, or 400 hours per year



RTU



RTM

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