

Breading Station Blending, breading and sifting solutions

Crunchy and tasty time after time

Combining soaking, blending, breading and sifting, the Electrolux Professional Breading Stations make fried food preparation easy, safe and efficient.





SmartSift

Ergonomics and smooth operations



ProSift

Compact and Plug & Play



Extra silent 42 dBA designed for kitchens but ready for libraries



100% food quality in a reduced footprint

Do you know how to make the most out of your secret recipe? Obtain a crunchy and tasty fried food time after time thanks to the gentle sifting.



Non-stop business

allowing to bread the next batch, while sifting is ongoing



High reliability and low cost of ownership

is guaranteed thanks to the absence of no consumable plastic parts to reduce operational costs



Great ergonomics and facilitated handling operations

thanks to the integrated automatic water filling and draining, which increase the efficiency without the need for a dedicated tap





Average Productivity

30% more efficiency thanks to non-stop working sifting operations.*



Zero down-time

thanks to robusteness of key components and Hero Drum.



Consistent food quality

100% food quality time after time.



Safe and easy-to-use

Safety protections to avoid operator access to moving mechanical parts.

The secret is in the gentle and efficient sifting

The sifting process is very important for the result of high quality fried foods. Keep lasting longer oil thanks to a consistent quality of the flour, guaranteed by the **automatic dual-action sifting system**.

The Hero Drum will avoid unwanted dough balls dropping in your frying oil



Hero Drum

Worry-free working activities

thanks to the resistant and highly efficient aHero Drum which is your best ally for sifting accuracy.



Constant food results and Zero down-time

Continuous sifting during operations, load after load, thanks to the **Hero Drum**.

PLASTIC FREE

Food safety

Leave the bristles were they belong!

Customer's safety is guaranteed with the **Hero Drum**, as no plastic parts are released in the food or in the frying oil. Plastic free! Electrolux Professional Breading Stations do not use plastic bristles or microplastics. **Environmentally friendly** with no consumable parts.



A sustainable and profitable solution guaranteed by the automatic dual-action sifting system



Reduce costs





Total of micro dough-balls in the sifted flour (4 kg).

and more...



Food quality

time after time thanks to the patented dual-action sifting that guarantees excellent quality flour mix.



Sustainable working station

Silent operation to guarantee the usage of the appliance also close to customer pickup stations/windows.



Safe working conditions

thanks to the **ergonomic** design and the safety protection to avoid contact while moving parts by the operators.

up to

of reduced flour waste



* Compared to other solutions in the market, in which dough balls stuck in the mechanical filtering system. Test made in the Electrolux Professional R&D laboratory. The Electrolux Professional lab test can be consulted upon request.

Accessories

Get the most out of your breading station with **dedicated accessories**.



White and grey plastic lug with rubber plug White 881183; Grey 881184



Stainless steel water pan (for ProSift only) 881249



Plastic breading lug lid 880533



Soaking basket 881207



Stainless steel lug collar 880540



Stainless steel collar for soaking area (for SmartSift only) 880541



Horizontal tray rack - 30mm length 880535



4 x Pipe cleaner - Ø 9mm 881217



Inclined tray rack



Multipurpose brush 881218



Plastic scraper 881215



Rubber plug for breading lug 881185



Round brush - Ø 110mm 881216

Range

SmartSift



	_
100000000000000000000000000000000000000	
	-

DESCRIPTION	Mono	Duo
Integrated automatic dip well	•	•
Water connection (automatic water filling and draining)	•	•
Automatic sifting with patented Hero Drum technology (zero down-time)	•	•
Breading lugs	•	•
Removable dough-balls catcher	•	•
Dimensions mm (hxwxd)	908 (958) x 1280 x 835	908 (958) x 2055 x 835
Mounted on castors	•	•

ProSift





DESCRIPTION	Mini	Mono	Duo
Integrated automatic dip well	/	/	/
Water connection (automatic water filling and draining)	/	/	/
Automatic sifting with patented Hero Drum technology (zero down-time)	•	•	•
Breading lugs	•	•	•
Removable dough-balls catcher	•	•	•
Dimensions mm (hxwxd)	908 (958) x 710 x 795	908 (958) x 1125 x 795	938 (988) x 2100 x 835
Mounted on castors	•	•	•



Excellence is central to everything we do. By anticipating our customers' needs, we strive for Excellence with our people, innovations, solutions and services. To be the OnE making our customers' work-life easier, more profitable – and truly sustainable every day.



www.electroluxprofessional.com

Excellence with the environment in mind

- ► All our factories are ISO 14001-certified
- ► All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ► In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- Our technology is RoHS and REACH compliant and over 95% recyclable



► Our products are 100% quality tested by experts