



Breading Station SmartSift MONO Breading station, 1 module with neutral base



727814 (BRDSINPA)

Breading Station 1 module
with neutral base
220-240/1ph/50Hz

Short Form Specification

Item No.

The breading station is an optimized multifunctional workstation (blender-breader-sifter) designed to improve the hand breading phase reducing the operative costs. It is provided by a new automatic breading sifting mechanism.

The benefits are:

- Improved taste and consistent food results thanks to integrated automatic processes.
- Improved productivity and flour quantity saving
- Consistent food quality
- Optimized staff workflow
- Functional use of space
- Advanced ergonomics
- Guaranteed safety and hygiene
- Environment-friendly solution

APPROVAL:

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____

Main Features

- Breading system with high resistant plastic basins provided with lifting system. The plastic basins are easily removable from the work top thanks to 2 integrated handles. The bottom part of the basins has a rectangular hole, with cap, for discharging the flour into the intermediate hopper and finally into the sifting drum to be automatically filtered. The cap is designed to avoid unintentional removal during the breading phase.
- Automatic soaking system/dipping well with automatic cleaning, water refilling and water discharge; the soaking/dipping well area is made by a well welded on the work top with a collar that protects from water infiltration from the top. The particular shape of the dipping well and the water spray nozzles have been developed to have an optimized and automatic cleaning of the area.

1 - The automatic cycle is organized in 4 steps:
a) Drainage water valve opening
b) Rinse by fresh water through spray injectors
c) Drainage valve closing
d) Refill fresh water by spray injectors

2 - The cycle of water discharge is structured as:
a) Drainage valve opening
b) Valve holding in opening position
c) Drainage valve closing

3 - To discharge the water and to maintain the drainage valve permanently opened (this is to permit the cleaning (by brush) of the drainage internal part), push the button "start cycle" for more than 3 seconds (when the cycle is on-going the LED is blinking). The water valve will close by pushing the button "drain cycle" on the extreme right side of the control panel. In any case, when the button "AUTO" is pushed, the valve will close and refill the dipping well.

- Patented automated dual action sifting system for maximum sifting efficiency and highest food quality time after time. Dual action drum removes unwanted dough balls keeping flour cleaner and frying oil lasting longer: internal drum design with helix profile expels the residual dough balls into the dedicated dough balls catcher with no need to stop operations.
- Sifting cycle with zero downtime allows operator to bread product while the sifting cycle of previous batch is ongoing.

Construction

- Mainly construction in A304 stainless steel for everlasting operation in all working environment.
- All materials and plastic parts in contact with flour and food are in compliance with Food Contact regulations and dishwasher safe.
- No consumable plastic parts.
- Silent operations allows installations also close to front of house.
- Equipped with 6 wheels, 2 with brake.
- Equipped with 2 white breading lugs: 1 for breading and 1 parked on the bottom part of filtering compartment.



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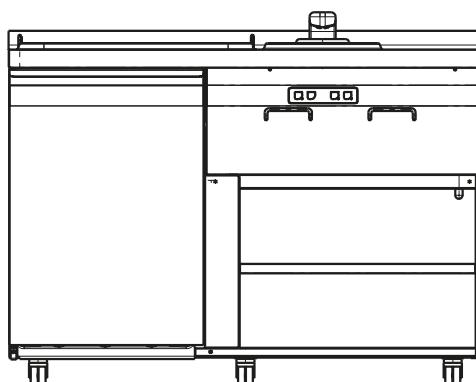
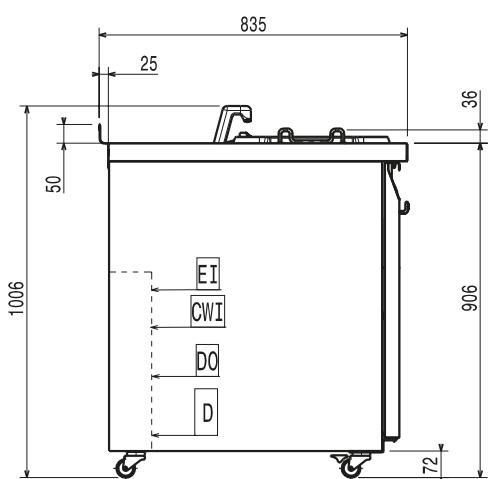
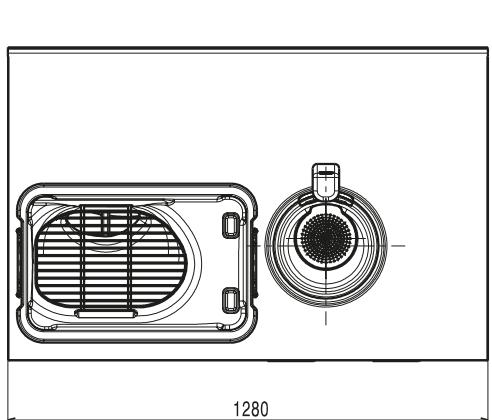
- For ergonomic purposes, the work top area is equipped by a mechanism that can lift the lugs: the operator can have 2 different adjustable levels (0/+60 mm) from the work top.
- IPX3 protected.
- The unit is equipped with a 2m length electrical cord and a plug (for European countries "EN60309").
- The unit is provided with a 2 m long pipe for water inlet (female UNI ISO 228/1 G 3/4"- 25,279 mm as pitch diameter).
- The unit is provided with a 1,6 m water drain pipe (diameter 20,5 mm) and overflow connected by a Y-fitting Di= 25 mm, De= 34.
- Integrated water drain pump to manage drain operation.
- Manufactures corresponds to international certification ISO 9001, ISO14001, OHSAS 18001, ISO 5001.
- CE approved (Machine Directive), CB extension.

Included Accessories

- 1 of Soaking basket PNC 880531
- 1 of Horizontal tray support for breading station PNC 880535

Optional Accessories

| | | |
|---|------------|--------------------------|
| • Soaking basket | PNC 880531 | <input type="checkbox"/> |
| • Lug cover for breading station | PNC 880533 | <input type="checkbox"/> |
| • Horizontal tray support for breading station | PNC 880535 | <input type="checkbox"/> |
| • Inclined tray support for breading station | PNC 880536 | <input type="checkbox"/> |
| • Accessory kit for Breading Station: 2 racks, 4 lugs (3 grey and 1 white), 4 white lids, 4 plugs for lug | PNC 880537 | <input type="checkbox"/> |
| • Lug collar | PNC 880540 | <input type="checkbox"/> |
| • Soaking collar | PNC 880541 | <input type="checkbox"/> |
| • Plastic scraper for breading station | PNC 881215 | <input type="checkbox"/> |
| • Cleaning brush Ø110mm for breading station | PNC 881216 | <input type="checkbox"/> |
| • Kit of 4 nylon swabs Ø9mm for breading station | PNC 881217 | <input type="checkbox"/> |
| • Multipurpose brush for breading station | PNC 881218 | <input type="checkbox"/> |
| • Cleaning kit for breading station | PNC 881219 | <input type="checkbox"/> |


Front

Side

Top
Electric

Supply voltage: 220-240 V/1 ph/50 Hz
Electrical power, max: 0.08 kW
Plug type: IEC/EN 60309-1/2

Water:

Water cold size: 3/4" female
Pressure, min-max: 2-10 bar
Water drain outlet size: 25mm

Key Information:

External dimensions, Width: 1280 mm
External dimensions, Depth: 835 mm
External dimensions, Height: 1006 mm
Weight: 160 kg
Shipping weight: 160 kg
Shipping volume: 1.47 m³
External side panels: Stainless Steel
External top panels: 304 AISI
Internal panels material: Stainless Steel
Back panel: Stainless Steel

Sustainability

Current consumption: 0.6 Amps
Noise level: 57 dBA