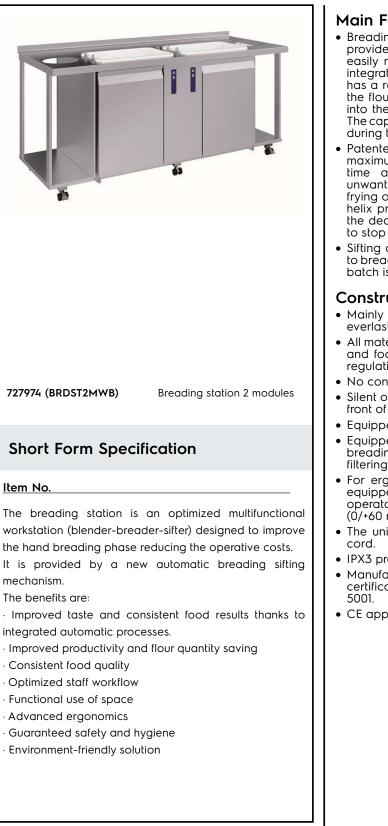
Electrolux

Breading Station ProSift DUO Breading station 2 modules



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.
- 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 4 lugs (2 white and 2 grey): 2 for breading and 2 parked on the bottom part of filtering compartment.
- 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 $(\dot{0}/+60 \text{ mm})$ from the work top.
- The unit is equipped with a 2m length electrical
- IPX3 protected.
- Manufactures corresponds to international certification ISO 9001, ISO14001, OHSAS 18001, ISO
- CE approved (Machine Directive), CB extension.

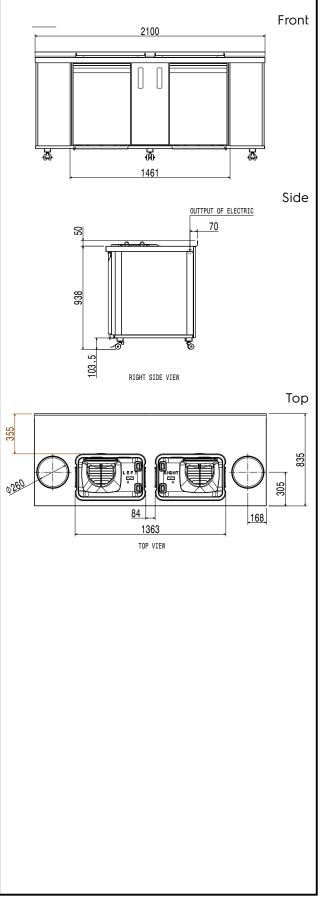
APPROVAL:



Included Accessories			
• 2 of Lug collar	PNC	880540	
 2 of White lug with rubber plug for breading station 	PNC	881183	
 2 of Grey lug with rubber plug for breading station 	PNC	881184	
 4 of Rubber plug for Breading Station lug 	PNC	881185	
• 2 of Soaking basket	PNC	881207	
• 1 of Cleaning kit for breading station	PNC	881219	
 2 of Stainless steel water insert pan for breading station 	PNC	881249	
Optional Accessories			
 Lug cover for breading station 	PNC	880533	
• Horizontal tray support for breading station	PNC	880535	
 Inclined tray support for breading station 	PNC	880536	
• Lug collar	PNC	880540	
 White lug with rubber plug for breading station 	PNC	881183	
 Grey lug with rubber plug for breading station 	PNC	881184	
• Rubber plug for Breading Station lug	PNC	881185	
 Soaking basket 	PNC	881207	
 Plastic scraper for breading station 	PNC	881215	
 Cleaning brush Ø110mm for breading station 	PNC	881216	
 Multipurpose brush for breading station 	PNC	881218	
 Kit back panel for breading station, double version 	PNC	881248	



Breading Station ProSift DUO Breading station 2 modules



Electric	
Supply voltage: Electrical power, max:	220-240 V/1 ph/50/60 Hz 0.1 kW
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Weight: Shipping weight: Shipping volume:	2100 mm 835 mm 988 mm 185 kg 235 kg 2.49 m ³
Sustainability	
Current consumption: Noise level:	0.8 Amps 42 dBA



Breading Station ProSift DUO Breading station 2 modules

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.