

Breading Station ProSift DUO Breading station 2 modules with splashback

		 Main Features Breading system with high resis provided with lifting system. The easily removable from the wor integrated handles. The bottom has a rectangular hole, with co the flour into the intermediate into the sifting drum to be autor The cap is designed to avoid uni- during the breading phase. Patented automated dual action maximum sifting efficiency and h time after time. Dual action unwanted dough balls keeping frying oil lasting longer: interna helix profile expels the residual the dedicated dough balls cat to stop operations. Sifting cycle with zero downtim to bread product while the sifting batch is ongoing. 		
727975 (BRDST2MWBU)	Breading station 2 modules	 Construction Mainly construction in A304 everlasting operation in all wor All materials and plastic parts ir and food are in compliance v regulations and dishwasher saf No consumable plastic parts. Silent operations allows installa front of house. Equipped with 6 wheels, 2 with 		
Short Form Specif	ication	 Equipped with 4 lugs (2 white breading and 2 parked on th filtering compartment. 		
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		 For ergonomic purposes, the equipped by a mechanism that operator can have 2 different (0/+60 mm) from the work top. The unit is equipped with a 2r cord. IPX3 protected. Manufactures corresponds certification ISO 9001, ISO14001, 5001. CE approved (Machine Directive) 		

ITEM # MODEL # NAME # SIS # AIA

- stant plastic basins e plastic basins are rk top thanks to 2 part of the basins ap, for discharging hopper and finally omatically filtered. ntentional removal
- on sifting system for ighest food quality n drum removes flour cleaner and drum design with I dough balls into cher with no need
- ne allows operator g cycle of previous
- stainless steel for king environment.
- n contact with flour with Food Contact e.
- itions also close to
- brake.
- and 2 grey): 2 for ne bottom part of
- work top area is can lift the lugs: the adjustable levels
- m length electrical
- to international OHSAS 18001, ISO
- ve), CB extension.

APPROVAL:

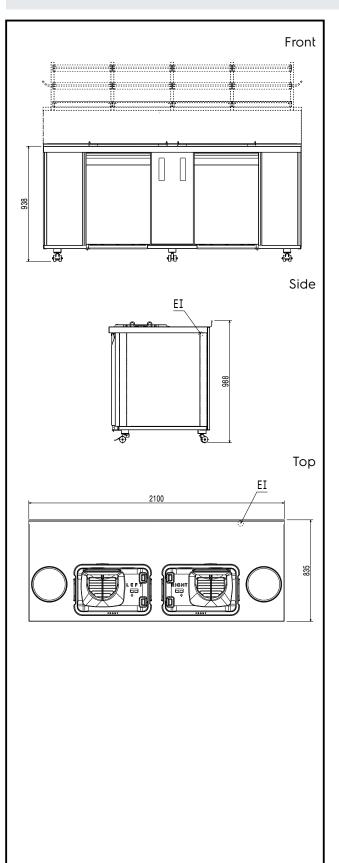


Included Accessories

Included Accessories			
• 2 of Lug cover for breading station	PNC	880533	
• 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	
 2 of Soaking basket 	PNC	881207	
• 1 of Cleaning kit for breading station	PNC	881219	
 1 of Kit back panel for breading station, double version 	PNC	881248	
• 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	



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Electric	
Supply voltage: Electrical power, max: Plug type:	220-240 V/1 ph/50/60 Hz 0.1 kW Cable without plug
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Weight: Shipping weight: Shipping volume:	2100 mm 866 mm 1625 mm 230 kg 270 kg 2.61 m ³
Sustainability	

Current consumption: Noise level: 0.8 Amps 42 dBA



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