

## **Breading Station ProSift DUO Breading station 2** modules with splashback

		<ul> <li>Main Features</li> <li>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.</li> <li>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.</li> <li>Sifting cycle with zero downtim to bread product while the sifting batch is ongoing.</li> </ul>		
727975 (BRDST2MWBU)	Breading station 2 modules	<ul> <li>Construction</li> <li>Mainly construction in A304 everlasting operation in all wor</li> <li>All materials and plastic parts ir and food are in compliance v regulations and dishwasher saf</li> <li>No consumable plastic parts.</li> <li>Silent operations allows installa front of house.</li> <li>Equipped with 6 wheels, 2 with</li> </ul>		
Short Form Specif	ication	<ul> <li>Equipped with 4 lugs (2 white breading and 2 parked on th filtering compartment.</li> </ul>		
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		<ul> <li>For ergonomic purposes, the equipped by a mechanism that operator can have 2 different (0/+60 mm) from the work top.</li> <li>The unit is equipped with a 2r cord.</li> <li>IPX3 protected.</li> <li>Manufactures corresponds certification ISO 9001, ISO14001, 5001.</li> <li>CE approved (Machine Directive)</li> </ul>		

# 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	
<ul> <li>2 of White lug with rubber plug for breading station</li> </ul>	PNC	881183	
<ul> <li>2 of Grey lug with rubber plug for breading station</li> </ul>	PNC	881184	
<ul> <li>2 of Soaking basket</li> </ul>	PNC	881207	
• 1 of Cleaning kit for breading station	PNC	881219	
<ul> <li>1 of Kit back panel for breading station, double version</li> </ul>	PNC	881248	
• 2 of Stainless steel water insert pan for breading station	PNC	881249	
Optional Accessories			
<ul> <li>Lug cover for breading station</li> </ul>	PNC	880533	
• Horizontal tray support for breading station	PNC	880535	
<ul> <li>Inclined tray support for breading station</li> </ul>	PNC	880536	
• Lug collar	PNC	880540	
<ul> <li>White lug with rubber plug for breading station</li> </ul>	PNC	881183	
<ul> <li>Grey lug with rubber plug for breading station</li> </ul>	PNC	881184	
• Rubber plug for Breading Station lug	PNC	881185	
<ul> <li>Soaking basket</li> </ul>	PNC	881207	
• Plastic scraper for breading station	PNC	881215	
<ul> <li>Cleaning brush Ø110mm for breading station</li> </ul>	PNC	881216	
<ul> <li>Multipurpose brush for breading station</li> </ul>	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 <sup>3</sup>
Sustainability	

Current consumption: Noise level: 0.8 Amps 42 dBA



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