

Breading Station ProSift DUO Breading station 2 modules with splashback

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



727975 (BRDST2MWBU)

Breading station 2 modules

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:

- \cdot 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
- $\cdot \ \text{Advanced ergonomics}$
- · Guaranteed safety and hygiene
- · Environment-friendly solution

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 (0/+60 mm) from the work top.
- The unit is equipped with a 2m length electrical cord.
- IPX3 protected.
- Manufactures corresponds to international certification ISO 9001, ISO14001, OHSAS 18001, ISO 5001.
- CE approved (Machine Directive), CB extension.





Breading Station ProSift DUO Breading station 2 modules with splashback

Included Accessories

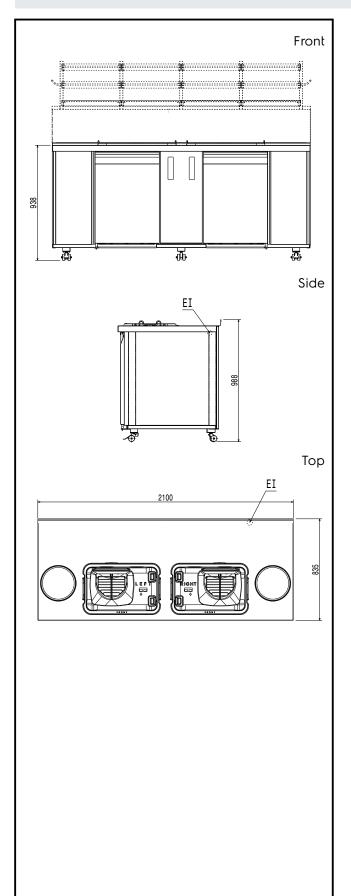
•	2 of Lug cover for breading station	PNC	880533
•	2 of Lug collar	PNC	880540
•	2 of White lug with rubber plug for breading station	PNC	881183
•	2 of Grey lug with rubber plug for breading station	PNC	881184
•	2 of Soaking basket	PNC	881207
•	1 of Cleaning kit for breading station	PNC	881219
•	1 of Kit back panel for breading station, double version	PNC	881248
•	2 of Stainless steel water insert pan for breading station	PNC	881249

Optional Accessories

PNC	880533	
PNC	880535	
PNC	880536	
PNC	880540	
PNC	881183	
PNC	881184	
PNC	881185	
PNC	881207	
PNC	881215	
PNC	881216	
PNC	881218	
PNC	881248	
	PNC	PNC 880533 PNC 880535 PNC 880536 PNC 880540 PNC 881183 PNC 881184 PNC 881207 PNC 881215 PNC 881216 PNC 881218 PNC 881248



Breading Station ProSift DUO Breading station 2 modules with splashback



Electric

Supply voltage: 220-240 V/1 ph/50/60 Hz

Electrical power, max: 0.1 kW

Cable without plug Plug type:

Key Information:

External dimensions, Width: 2100 mm External dimensions, Depth: 866 mm External dimensions, Height: 1625 mm Weight: 230 kg Shipping weight: 270 kg Shipping volume: 2.61 m³

Sustainability

Current consumption: 0.8 Amps Noise level: 42 dBA









