

Breading Station ProSift MONO Breading station 1 module

ITEM #	
MODEL #	
MODEL #	
NAME #	
616	
SIS #	
AIA#	



729273 (BRDSTIMB)

Breading station 1 module ProsSift

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

The benefits are:

mechanism.

- \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.
 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 4 wheels, 2 with brake.
- 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.

APPROVAL:





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Included Accessories

1 of Lug cover for breading station1 of Lug collar	PNC 880533 PNC 880540
 1 of White lug with rubber plug for breading station 	PNC 881183
 1 of Grey lug with rubber plug for breading station 	PNC 881184
• 1 of Soaking basket	PNC 881207
 1 of Plastic scraper for breading station 	PNC 881215
• 1 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	
 Stainless steel water insert pan for breading station 	PNC	881249	





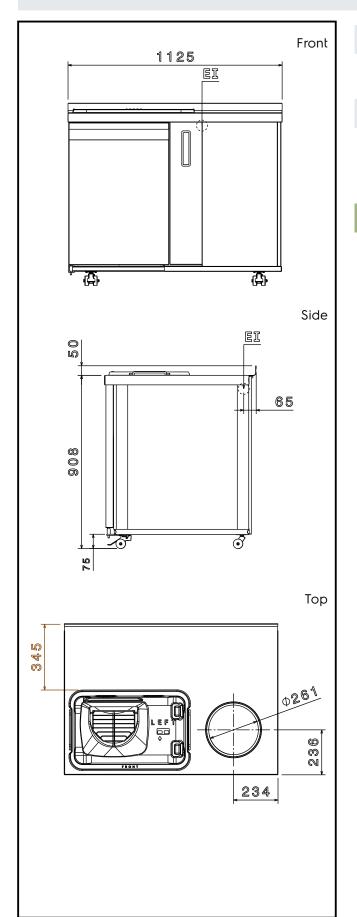








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Electric

Supply voltage:

729273 (BRDSTIMB) 220-240 V/1 ph/50/60 Hz

Electrical power max.: 0.05 kW

Key Information:

External dimensions, Width: 1125 mm External dimensions, Depth: 795 mm Weight: 90 kg Shipping weight: 112 kg Shipping volume: 1.39 m³

Sustainability

Current consumption: 0.4 Amps 42 dBA Noise level:









