

# 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**

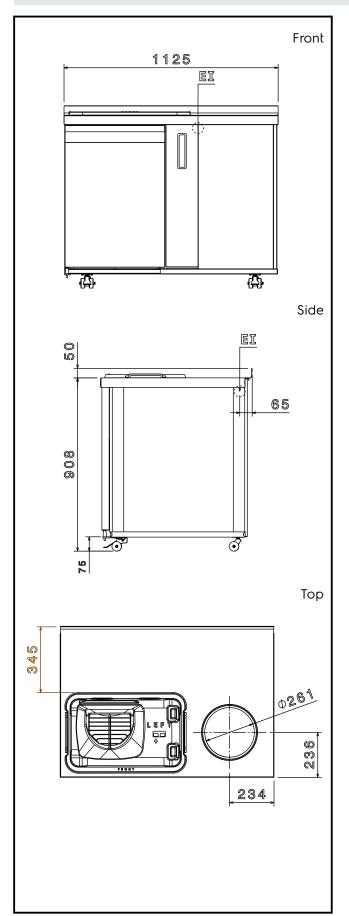
<ul> <li>1 of Lug cover for breading station</li> <li>1 of Lug collar</li> <li>1 of White lug with rubber plug for breading station</li> </ul>	PNC 880533 PNC 880540 PNC 881183
<ul> <li>1 of Grey lug with rubber plug for breading station</li> </ul>	PNC 881184
• 1 of Soaking basket	PNC 881207
• 1 of Plastic 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	
<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	
Soaking basket	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	
<ul> <li>Stainless steel water insert pan for breading station</li> </ul>	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 m<sup>3</sup>

Sustainability

Current consumption: 0.4 Amps 42 dBA Noise level:







