

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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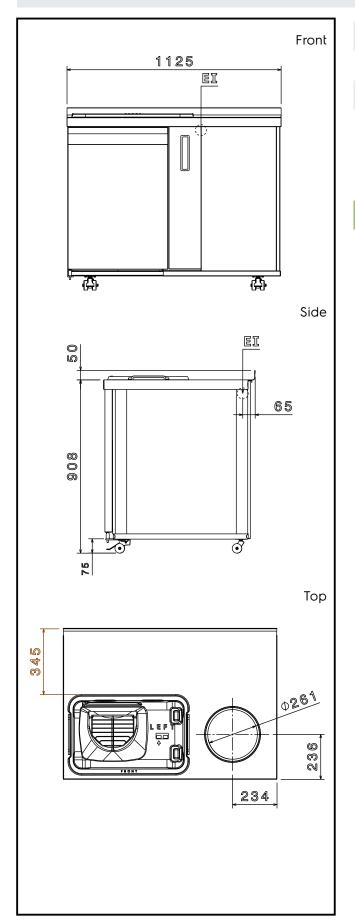
Included Accessories

	PNC 88053 PNC 88054	
9	PNC 881183	
 1 of Grey lug with rubber plug for breading station 	PNC 881184	4
• 1 of Soaking basket	PNC 88120 ⁻	7
-	PNC 881215	5
 1 of Stainless steel water insert pan for breading station 	PNC 88124	9
Optional Accessories		
Lug cover for breading station	PNC 8805	33 🗆
 Horizontal tray support for breading station 	PNC 8805	35 🗆
 Inclined tray support for breading station 	PNC 8805	36 🗆
Lug collar	PNC 8805	40 🗆
 White lug with rubber plug for breading station 	PNC 88118	3 🗖
 Grey lug with rubber plug for breading station 	PNC 88118	4 🗆
• Rubber plug for Breading Station lug	PNC 88118	5 🗖
Soaking basket	PNC 88120	7 🗖
Plastic scraper for breading station	PNC 88121	5 🗖
Cleaning brush Ø110mm for breading station	PNC 88121	6 🗖
 Multipurpose brush for breading station 	PNC 88121	8 🗖

Stainless steel water insert pan for PNC 881249 ☐ breading station



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ONVEL CE IEC IECE

Electric
Supply voltage:
Electrical power, max:

220-240 V/1 ph/50/60 Hz

nax: 0.05 kW

Key Information:

External dimensions, Width: 1125 mm
External dimensions, Depth: 795 mm
External dimensions, Height: 958 mm
Weight: 90 kg
Shipping weight: 112 kg
Shipping volume: 1.39 m³

Sustainability

Current consumption: 0.4 Amps **Noise level:** 42 dBA