

Breading Station ProSift MINI Breading station 1 module

ITEM #	_
MODEL #	_
NAME #	
<u>SIS #</u>	_
<u>AIA #</u>	_



729286 (BRDST1MS)

Breading station 1 module ProSift mini

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.

- \cdot 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"

APPROVAL:

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.

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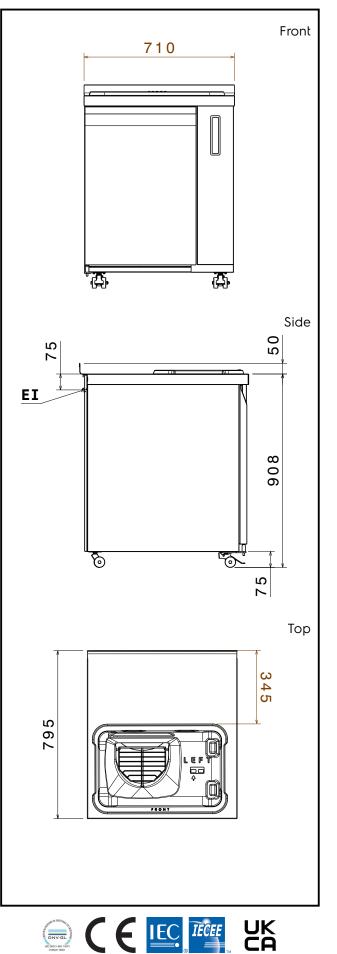
Included Accessories

PNC 880533	
PNC 880540	
PNC 881183	
PNC 881184	
PNC 881215	
PNC 880533	
PNC 880535	
PNC 880536	
PNC 880540	
PNC 881183	
PNC 881184	
PNC 881185	
PNC 881207	
PNC 881216	
PNC 881217	
PNC 881218	
PNC 881219	
PNC 881249	
	PNC 880540 PNC 881183 PNC 881184 PNC 881215 PNC 880533 PNC 880533 PNC 880536 PNC 880540 PNC 88183 PNC 881183 PNC 881183 PNC 881185 PNC 881207 PNC 881215 PNC 881216 PNC 881217 PNC 881218 PNC 881219



Electrolux PROFESSIONAL

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Electric	
Supply voltage: 729286 (BRDSTIMS) Electrical power max.:	220-240 V/1 ph/50/60 Hz 0.05 kW
Key Information:	
External dimensions, Width: External dimensions, Depth: Weight: Shipping weight: Shipping volume:	710 mm 795 mm 70 kg 89 kg 0.94 m³
Sustainability	
Current consumption: Noise level:	0.4 Amps 42 dBA

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