

Breading Station ProSift MINI Breading station 1 module

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



729286 (BRDSTIMS)

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

- · Improved productivity and flour quantity saving
- · Consistent food quality
- · Optimized staff workflow
- \cdot Functional use of space
- · 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.







Included Accessories

included Accessories		
• 1 of Lug cover for breading station	PNC 880533	
• 1 of Lug collar	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 Plastic scraper for breading station 	PNC 881215	
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	
 Kit of 4 nylon swabs Ø9mm for breading station 	PNC 881217	
 Multipurpose brush for breading station 	PNC 881218	
 Cleaning kit for breading station 	PNC 881219	
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PNC 881249 🔲

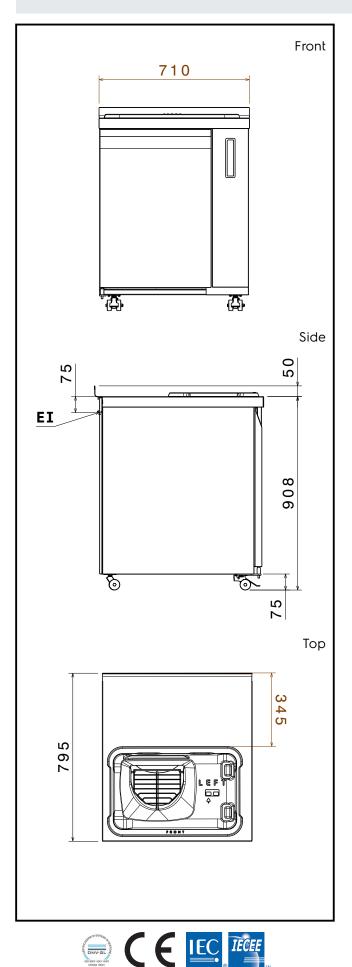
• Stainless steel water insert pan for

breading station





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Electric

Supply voltage:

729286 (BRDSTIMS) 220-240 V/1 ph/50/60 Hz

Electrical power max.: 0.05 kW

Key Information:

External dimensions, Width: 710 mm
External dimensions, Depth: 795 mm
Weight: 70 kg
Shipping weight: 89 kg
Shipping volume: 0.94 m³

Sustainability

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