**Breading Station
ProSift MINI Breading station 1
module**

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:

· 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

· 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.

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   ❏
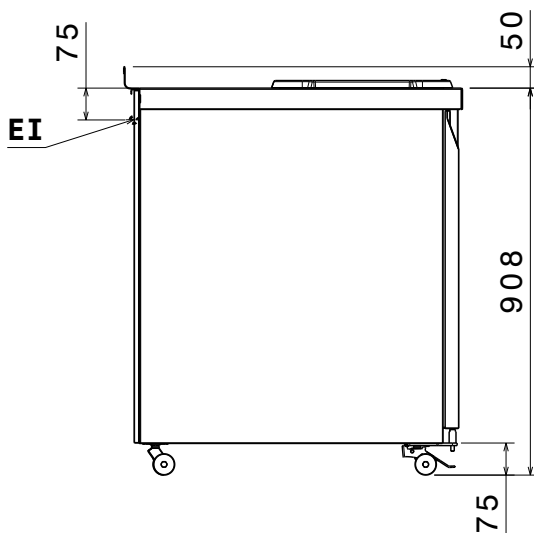- Stainless steel water insert pan for breading station   PNC 881249   ❏

2025.04.24

Front

710

Side

75

50

EI

806

75

Top

345

795
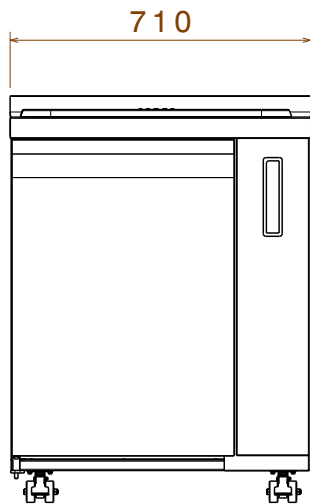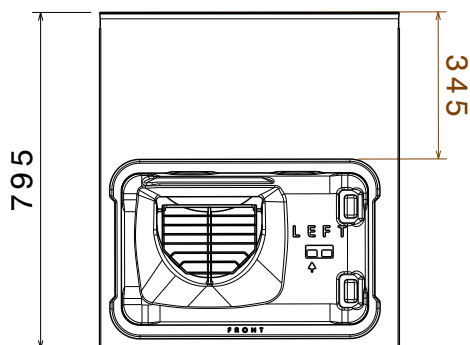
Electric

Supply voltage:	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
External dimensions, Height:	958 mm
Weight:	70 kg
Shipping weight:	89 kg
Shipping volume:	0.94 m³

Sustainability

Current consumption:	0.4 Amps
Noise level:	42 dBA