

PRACTIC-350

AUTOMATIC BATTER-BREADING MACHINE

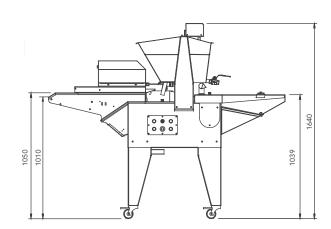
MACHINERY FOR FOOD INDUSTRY

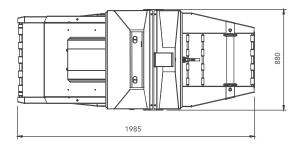


TECHNICAL FEATURES

- Automatic battering and breading.
- Useful width: 350mm.
- Variable speed from 9 to 15m per minute.
- Output: 5,000 to 12,000 pieces per hour depending on type of product.
- Power: 0,8 KW
- Electrical operation (Single-phase, 230V, 50/60Hz)
- Automatic bread feeding.
- Inverter for bread discharge.
- Blower for excess liquid (batter).
- Plain output at a height of 1010m.
- Mounted on 4 legs with stainless steel wheels with brakes.
- Fully dismantlable for easy cleaning.
- Totally made of stainless steel.
- 30L top-mounted batter tank.
- Batter agitator.
- 50Kg top-mounted breadcrumbs tank.
- Maximum robustness and durability.
- Easy maintenance.
- Machine weight: approx. 200 kg
- Dimensions of assembled machine: 1,985 x 880 x 1,640mm

Large industrial model, suitable for high production rate. This machine includes 1 hopper for breadcrumbs and 1 hopper for batter liquid in order to have a continuous load of both products in the machine, avoiding to stop for reloading. This model is specifically indicated for long-term production and in which more machines are involved.







RELATED MACHINES:

Fillers, Meatballs former S1500-P, Meatballs & croquettes former S1500-PC, DIAPHRAGM meatballs & croquettes former machine GM7000, Hamburger formers, Rotating tables, Continuous fryers.

Optional Accessories:

- -Breadcrumbs blowing turbine group
- -Batter waterfall pump
- -Breader 400mm width