**Product Name:** 

Breading and Battering Machine

Product Code: FOOD-MET0006



#### **Description:**

Breading and Battering Machine

#### **Technical Specification:**

That layer generally consists of beaten eggs or a dairy product of some kind. The last layer gives the food texture. It can consist of a plain ground grain (like the flour or cornmeal in a traditional fried chicken, ground nuts, or any number of dry ground bread or bread-like products, such as bread crumbs, crackers, or breakfast cereals.

### **Description:**

- Useful width: 350 mm (to order this can be 400 mm).
- Automatic bread feed.
- Inverter for discharging bread.
- Blower for excess liquid.
- Mounted on 4 legs with stainless steel wheels.
- Fully dismantlable for easy cleaning.
- Made in stainless steel and non-toxic plastics (suitable for the meat industry).
- 30-litre top-mounted batter tank.
- Batter agitator.
- 50-kilogramme top-mounted breadcrumbs tank.
- Maximum robustness and durability.
- Easy maintenance.
- Can optionally be fitted a turbine to blow the breadcrumbs on the top side.

## Specification:

Usable Width	Up to 350mm	
Speed	Variable: 9~15m / min	
Production Capacity	5000~12000 pcs / hour	
Motor Power	370watts	
Voltage	220V 50Hz	
Weight	200kg	
Dimensions (W x D x H) mm	1985*880*1640	

# FOOD PROCESSING MACHINES

## **Foodprocessing Machines**

Website: www.foodprocessing-machines.com