

GASER**MACHINERY
FOR THE FOOD INDUSTRY**

Practic 350 automatic batter - breading machine

TECHNICAL SPECIFICATIONS

- Automatic battering and breading.
- Useful width: 350 mm (to order this can be 400 mm).
- Speed variable from 9 to 15m per minute.
- Output: 5,000 to 12,000 pieces per hour.
- Motor power: 550 watts.
- Electrical operation (single-phase 220 volt).
- Automatic bread feed.
- Inverter for discharging bread.
- Blower for excess liquid.
- Plane output at a height of 960mm.
- 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.
- Machine weight: 200 kg approx.
- Measurements of the machine when assembled: 1,985 x 880 x 1,640 mm.
- Can optionally be fitted a turbine to blow the breadcrumbs on the top side.

THE EASIEST, MOST EFFECTIVE AND MOST ECONOMICAL SYSTEM



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