

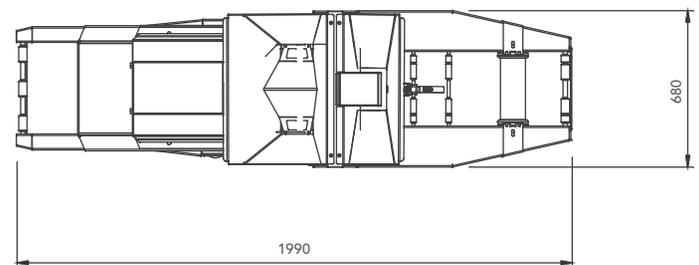
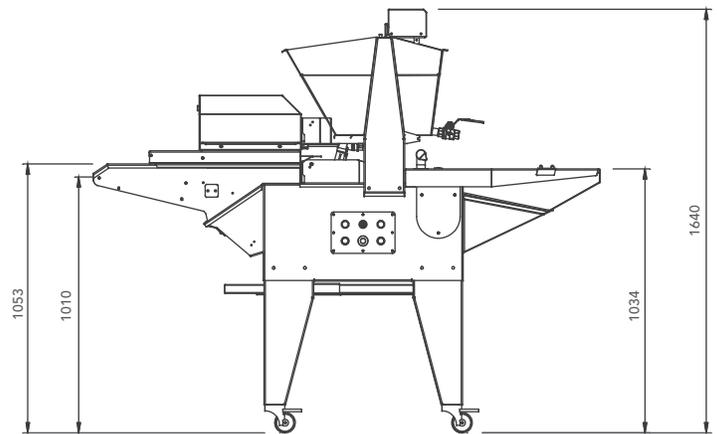
PRACTIC-240 AUTOMATIC BATTER-BREADING MACHINE



TECHNICAL FEATURES

- Automatic battering and breading.
- Useful width: 240mm.
- Variable speed from 9 to 15m per minute.
- Output: 3,000 to 4,000 pieces per hour depending on type of product.
- Power: 0,62 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.
- Fully dismantlable for easy cleaning.
- Totally made of stainless steel.
- 15L top-mounted batter tank.
- Batter agitator.
- 30Kg top-mounted breadcrumbs tank.
- Maximum robustness and durability.
- Easy maintenance.
- Machine weight: 150 kg
- Dimensions of assembled machine: 1,990 x 680 x 1,640mm

Medium industrial model, suitable for medium-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