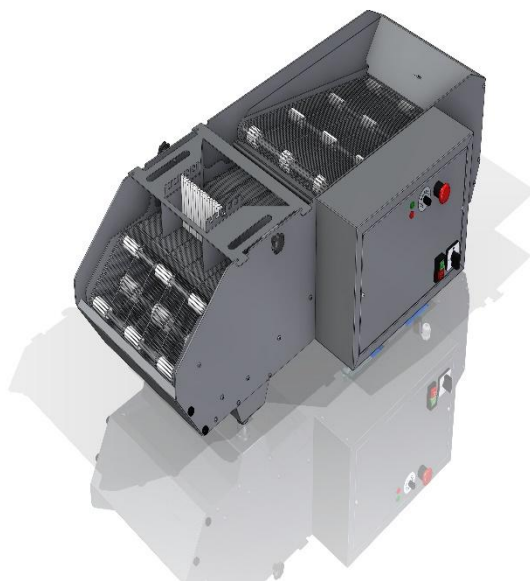


DATA SHEET

AUTOMATIC BREADER 200 mm

EAUT200

Ideal for the automatic battering and breading of a wide variety of products. It is designed to automatically apply liquid egg and breadcrumbs, making it perfect for the production of croquettes, meatballs, flamenquines, cachopos, turnovers, fillets, meats, bites, and steaks, among others. In addition, its versatility allows it to operate with sugar and other sweet ingredients for coating confectionery or dessert products.



TECHNICAL CHARACTERISTICS:

- Manufactured in satin-finished AISI304 stainless steel.
- Designed for breading products with a maximum width of 110 mm.
- Reversing switch for automatic breadcrumb discharge (optional).
- Fully detachable design for easy cleaning.
- Variable speed control for different products.
- Tabletop machine (optional stand available).
- Optional special ramps and additional conveyor belts.
- Constructed in compliance with CE standards.

MODEL: EAUT200

DIMENSIONS: LENGTH 870 mm. / WIDTH 426 mm. / HEIGHT 400 mm.

CHAIN, WIDTH: 200 mm.

POWER: 180 W.

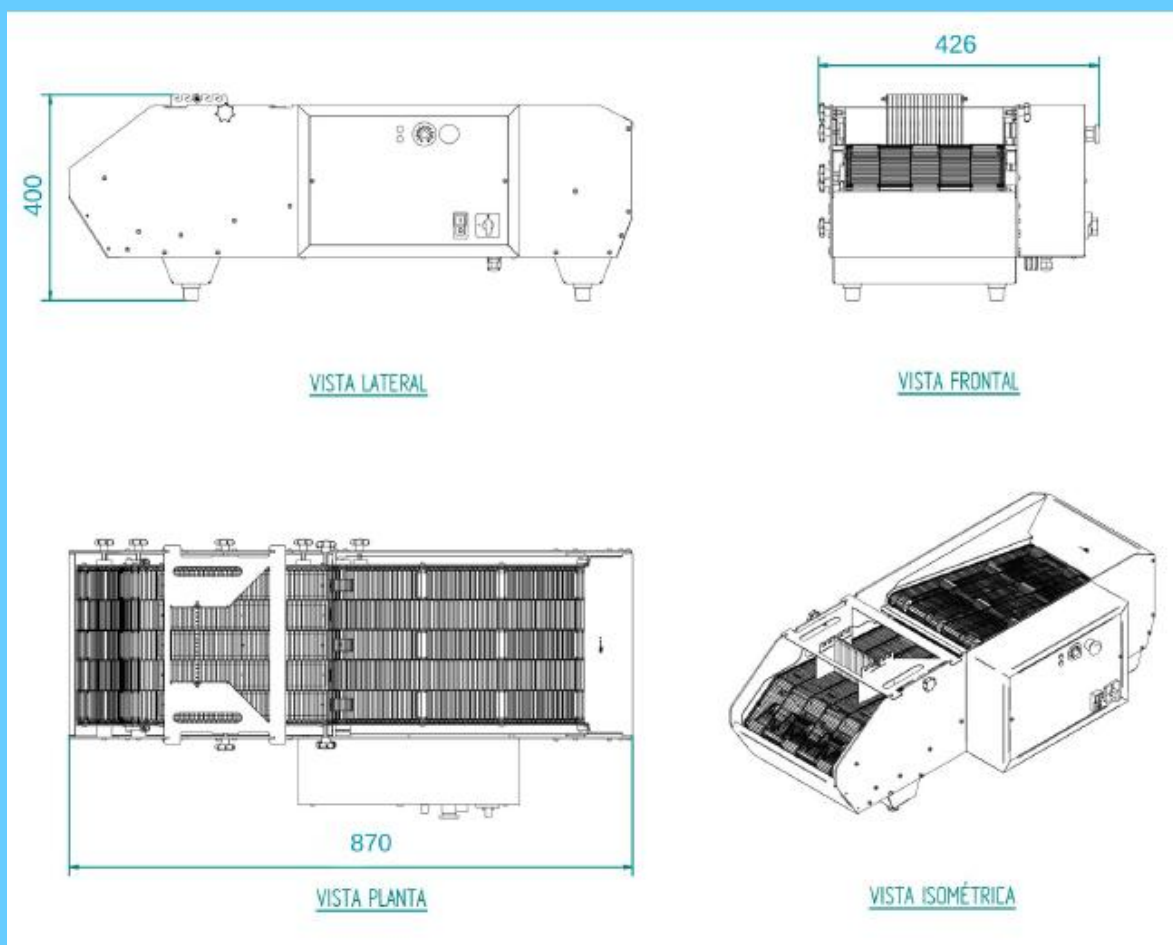
WEIGHT: 60 kg.

VOLTAGE: 220V

PRODUCTION (Pieces/Hours): 1800-3200 Units. 110-150 Kg.

BREADING BARRIER: Adjustable.

DIMENSIONS



APPROX. WEIGHT 60 kg
ELECTRICAL CONNECTION: 220V

The Company reserves the right to make technical changes without notice.

www.inhospa.com

V1.0 – 2023/05/23

*The production ratios can depend considerably on the size of the pieces