

VALUE ADDING

Gaser 240 Crumbing Line



The Gaser 240 crumbing line is designed for large crumbing and batter applications.

It has a variable speed belt, 15L batter tank fitted with agitator and a 30kg breadcrumb hopper for automatic crumb discharge.

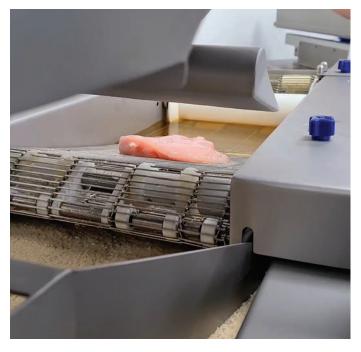


Standard Technical Specifications

Capacity	up to 4,000 pieces/hr	Variable Speed	9 - 15m/min
Usable Belt Width	240mm	Power Supply	240V 10A
Machine Weight	150kg approx.	Dimensions	1990 x 680 x 1640mm
Upgrade available	Eggwash Shower	Infeed Height	1020mm
Batter Tank Capacity	15L	Outfeed Height	960mm
Crumb Tank Capacity	30kg	Shower Curtain	Optional

Features:

- · Automatically batter & crumb hamburgers, schnitzels & meatballs
- · Made with stainless steel & non-toxic plastics
- Fully dismantle for easy cleaning
- · Mounted on 4 legs with stainless wheels
- · Manufactured in Spain





Modifications made to the machine at time of purchase may change the technical specifications.



Applications



Calamari Rings



Schnitzels



Fish Cakes



Nuggets