



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

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