

Gaser Batter Breading Machine

Model 350-400 Automatic

The Gaser Batter Crumbing machines are designed to batter and crumb a full range of products including hamburgers, chicken schnitzels & meat balls.

Features:

- 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.
- Automatic bread feed.
- Inverter for discharging bread.
- Plane output at a height of 960mm.
- Mounted on 4 legs with stainless steel wheels.
- Fully dismantlable for easy cleaning.
- 30-litre top-mounted batter tank.
- Batter agitator.



Specifications:

- Machine weight: 200 kg approx.
- Measurements of the machine when assembled: 1,985 x 880 x 1,640 mm.
- Motor power: 370 watts.
- Electrical operation (single-phase 220 volt).

Option:

- Blower for excess crumb



THE EASIEST, MOST EFFECTIVE AND MOST ECONOMICAL SYSTEM