



Gaser Batter Breading Machine Model Mini 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: 150 mm
- Speed variable from 9 to 15m per minute.
- Output: 2,000 to 3,000 pieces per hour.
- Inverter for discharging bread.
- Mounted on 4 legs with stainless steel wheels.
- Fully dismantlable for easy cleaning.

Specifications:

- Machine weight: 110 kg approx.
- Measurements of the machine when assembled: 1,440 x 500 x 1,100 mm.
- Motor power: 184 watts.
- Electrical operation (single-phase 220 volt).







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