

BREAD 2000 HT

Continuous breading machine



QUICK, HYGIENIC, LOW-COST BREADING

BREAD 2000 HT enables the **continuous breading, on both sides, with the highest levels of hygiene and autonomy, of 1,000 to 3,000 pieces/hour** of: cutlets, fish fillets, shrimps, squid rings, meatballs, tofu, cordons bleus and vegetables. **A job that would require four workers if performed by hand.**

Breading takes place automatically in sequence, **in a single pass**, from dipping into batter and breadcrumbs, to pressing, from removing breadcrumbs in excess to discharging the

product into the container.

Bread 2000 HT performs all these steps with no manual handling of the product.

Since the breading machine is on wheels, it can easily be moved among preparation areas, or stowed in a very little space after use.

The **mechanical parts** in contact with products, batter and breadcrumbs **can manually be dismantled and easily sanitised.**

BREAD 2000 HT, offers food service professionals guaranteed labour saving, hygiene and convenience.

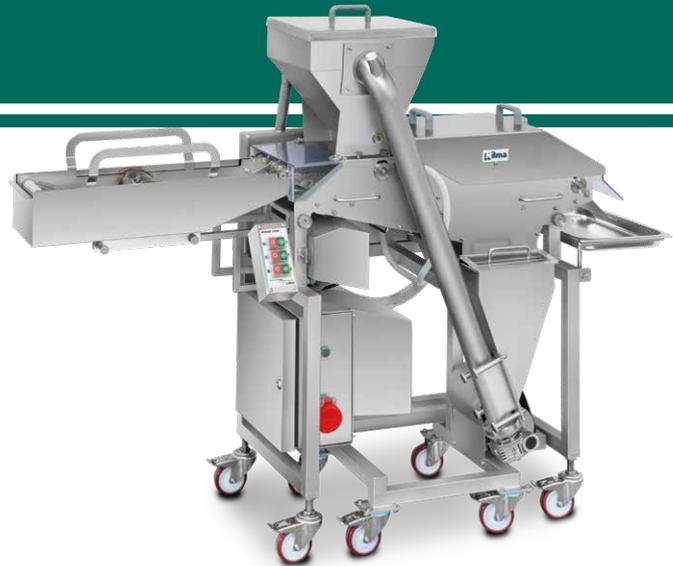
Kilma

LA SCIENZA DELLE GRANDI CUCINE



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CONSTRUCTION FEATURES

- Made of AISI 304 stainless steel throughout.
- Mounted on a chassis with four stainless steel wheels with brake.
- Device for loading breadcrumbs into the hopper fitted with four stainless steel wheels, two with brake.
- Battering and breadcrumbing conveyor belts made of AISI 304 stainless steel mesh, with automatic stretchers.
- 1/1 GN container mobile support.
- AISI 304 stainless steel power board with electrical socket.
- 24V control panel made of AISI 304 stainless steel, with power light and on/off buttons for the conveyor belts, the breadcrumb feeder and the excessive breadcrumb removing device.

FUNCTIONAL FEATURES

- Parts in contact with batter and breadcrumbs can be manually dismantled for cleaning.
- Batter tank with replaceable roller for the adaptation to thin or thick products.
- Standard breading unit for products up to a thickness of 25 mm.
- System for recovering breadcrumbs and automatically conveying them from the collection container to the infeed hopper.
- Adjustable device for pressing the breadcrumbs onto the product.
- System for applying breadcrumbs to the sides of the product.
- Device for eliminating the breadcrumbs in excess from the product.
- Hopper with a system for the uniform distribution of breadcrumbs.
- Dual drive system for conveyor belts and breadcrumb loader.
- Safety devices on hopper, breadcrumb loader and guards.
- IP55 protection level on controls.

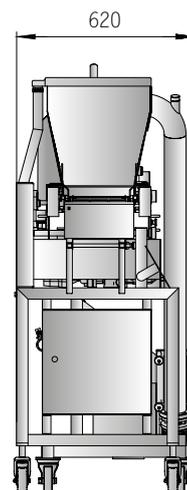
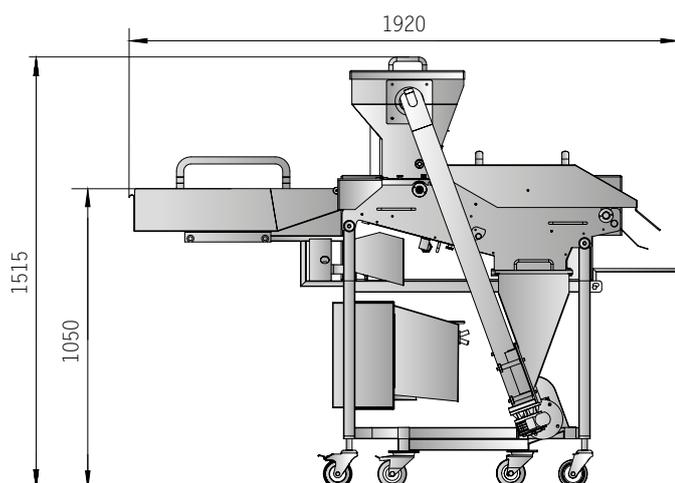
TECHNICAL DATA

Power connection	3~230/400 V 50 Hz + PE
Installed power kW	0.85
Width of infeed conveyor belt mm	200
Maximum product thickness allowed mm	25
Maximum product thickness allowed with the separate breading unit for thicker products mm	30
Hourly production capacity pieces/h	1,000 - 3,000
Batter tank capacity l	11
Breadcrumb hopper capacity kg	10
Net weight kg	235

ACCESSORIES

Breading unit for thicker products, up to 30 mm.

TECHNICAL DRAWINGS



BREAD 2000 HT



APPLIANCE MANUFACTURED IN ACCORDANCE WITH HARMONISED STANDARDS AND PROVIDED WITH THE CE MARKING

Company with EN ISO 9001 certified Quality Management System

NILMA S.p.A.

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We reserve the right to make any changes or technical improvements considered necessary without notice



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