

# BREAD 2000

## Continuous breading machine



### HOW TO BREAD IN A QUICK AND HYGIENIC WAY

In any large kitchen or commissary, BREAD 2000 automatically achieves the same results, that would normally require the manual work of four experienced operators. Quick, effective and safe, BREAD 2000 has been designed for breading cutlets, fish, shrimps, calamari, meat balls, vegetables, etc., with an output of 1500 to 3000 pieces/hour. BREAD 2000 operates through synchronized successive phases: product dipping into the batter, coating with bread crumbs, pressing, removal of the in excess bread crumbs, product knock-out into the container.

Quiet, hygienic operation without any need for manual handling of the product.

BREAD 2000 can be manually disassembled for an easy cleaning. Thanks to its trolley-mount, it can be stored in a very reduced space after use.

BREAD 2000 is a new development by NILMA, the ideal partner for food service professionals.

# Nilma

LA SCIENZA DELLE GRANDI CUCINE

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### THE FEATURES

#### CONSTRUCTION

Entirely made of 18/10 stainless steel.

The machine can be manually disassembled for cleaning.

Exclusive devices for: breading, adjustment of bread crumb feeding, pressing and removal of excess breading from product.

Feeding conveyor belts in 18/10 stainless steel net.

Trolley for bread crumb hopper loading.

Mobile frame for GN 1/1 containers, for product collection.

Machine mounted on stainless steel castors (two with brake).

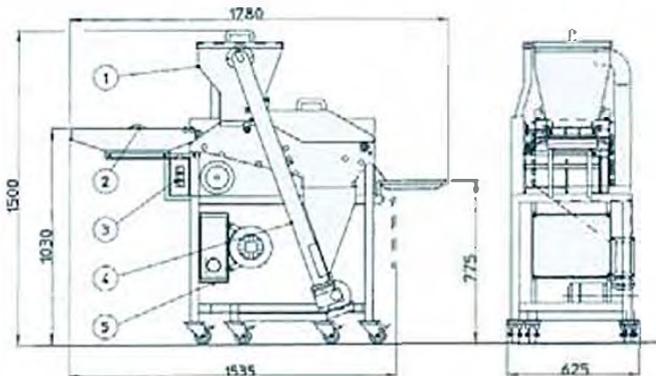
Safety devices on hopper, bread crumb loader and guards.

Low-voltage (24 V) control board, composed of: belts ON/OFF push-button, bread feeding ON/OFF push-button, excess breading removal ON/OFF push-button.

Protection degree: IP54.

#### TECHNICAL DATA

Power connection:	230/400 Volt, 50 Hz, 3-ph
Installed power:	0.85 KW
Max. width of feeding conveyor:	200 mm
Net weight of machine:	200 Kgs
Max. thickness of product accepted:	20 mm
Capacity of bread crumb hopper:	10 Kgs
Capacity of batter tank:	approx. 5 litres



#### KEY

- 1) Bread crumb hopper
- 2) Batter belt
- 3) Control board
- 4) Bread crumb loading device
- 5) Power connection



DESIGNED AND MANUFACTURED  
TO CE STANDARD

Company with UNI EN ISO 9001:2008  
certified Quality System

# Wilma

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