

## Automatic Crumb Breading Machine CB-400



How to coat food but not your hands with crumbs? To have crispy deep-fried foods such as tempura shrimp, deep-fried pork, or deep-fried fish, the meat, seafood or vegetables should be covered with batter, and bread crumbs, and then go deep-frying, but there might be a mess in the kitchen after cooking. With the Crumb Breading Machine, it can sort out the mess and make the flour or crumbs cover the food more completely.

## Features:

- Suitable for dry crumbs
- Made by stainless steel
- Shake off excess flour/crumbs with a vibrating conveyor
- Flour/crumb recycling system
- Easy to disassemble for cleaning residue
- The Batter Breading Machine is available to bundle

## **Technical Parameters:**

Dimensions: 2,200 (L) x 970 (W) x 1,500 (H) mm

Power: 1.88 kW

Capacity: 280 kg/hr

Weight (net): 350 kg

Weight (gross): 485 kg