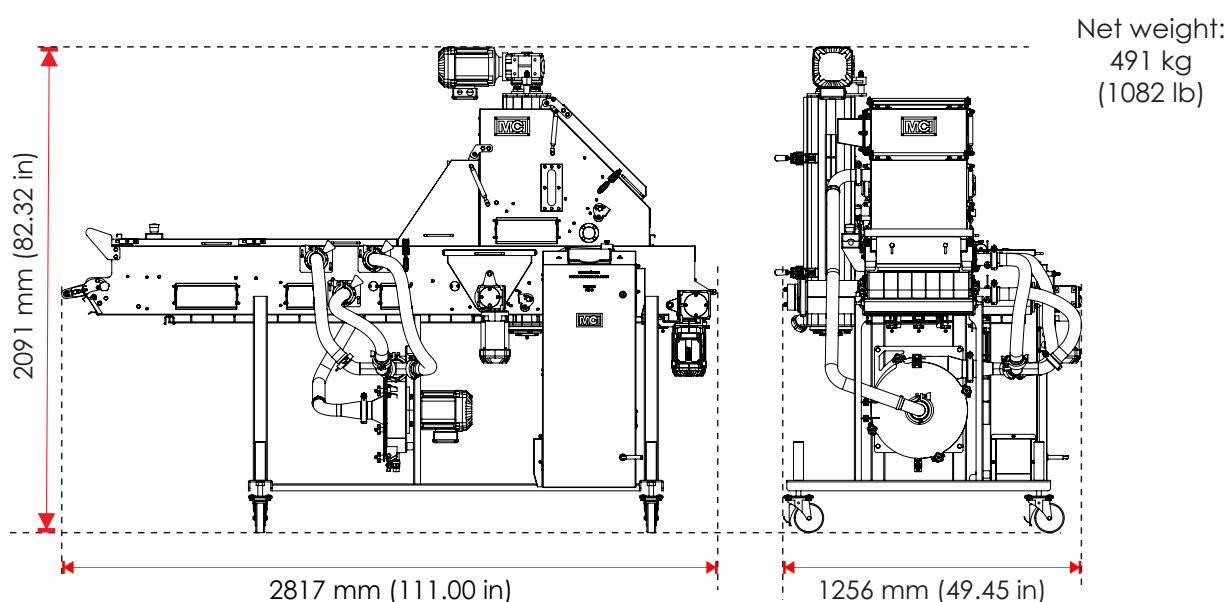


CODE 74543

01-0469-002

PRD 04 exp.**Description:**

The perfect option to complement and enhance your production line, ensuring higher productivity and quality for your breaded products. The pre-dust applicator PRD04 can bread flat products, such as nuggets, hamburgers or fish, meat, or chicken fillets, using thinner flour (testing is required to validate the type of flour). It also includes blowers to remove flour excess that wasn't used properly. With this machine, you can achieve highly productive breading and uniform coat without crushing, damaging, or leaving marks on the final product. Stainless steel equipment with polished and sandblasted finish.

**Transportation and logistics info:**

Height: 1,600 mm (63.00 in)
Width: 1,925 mm (75.79 in)
Length: 2,967 mm (116.81 in)

Gross weight: 734 kg (1,618 lb)**Motor potency:**

Blower	2,0 CV
Flour box	0,18 kW
Horizontal thread	0,37 kW
Flour elevator	1,5 kW
Belt	0,55 kW

Product size:

Designed for flat products, such as steaks, nuggets, hamburgers, etc., with a considerable variation in product weight.

Flour	<p>Amount: 20 kg (44 lb) depending on the granulometry of the flour.</p> <p>Type: industrialized.</p> <p>Important: PRD04 does not work with artisanal flour (bread roll flour), as it can normally contain sweet bread and milk bread, which makes the flour oily.</p> <p>During the frying process, this mixture of artisanal flour breads can produce black dots in the savory, which are the result of caramelization and burning of the sugar before the savory snack browns completely.</p>										
Blower/ fan	Remove excess breading flour										
Belt width	440 mm (17.32 in)										
Electrical data	<table><tr><th>Electric Consumption</th><th>Total current</th><th>Gauge or phase</th><th>Gauge the ground *</th><th>Exclusive circuit breaker</th></tr><tr><td>4.6 kW</td><td>10,5 A</td><td>4 mm²</td><td>4 mm²</td><td>Three polar 25 A</td></tr></table> <p>480 V - three phase</p> <p>*.The MCI breading be installed with suitable electrical grounding. Failure to elctrical groundingmay cause electric damages. For your safety, ask for an electrician youtrust to check the condition of the power grid of the equipment installation site.</p>	Electric Consumption	Total current	Gauge or phase	Gauge the ground *	Exclusive circuit breaker	4.6 kW	10,5 A	4 mm ²	4 mm ²	Three polar 25 A
Electric Consumption	Total current	Gauge or phase	Gauge the ground *	Exclusive circuit breaker							
4.6 kW	10,5 A	4 mm ²	4 mm ²	Three polar 25 A							
Electrical panel	<div><div><div><div>MAIN CONVEYOR</div><div>0</div></div><div><div>FLOUR ELEVATOR</div><div>0</div></div><div><div>FLOUR BLOWER</div><div><div></div><div>-</div><div>+</div></div></div></div><div><div><div>TOP CONVEYOR</div><div>0</div></div><div><div>HORIZONTAL THREAD</div><div>0</div></div><div><div></div><div><div></div><div>-</div><div>+</div></div></div></div></div> <p>HMI touch screen, controls the FREQUENCY INVERTERS of the FLOUR ELEVATOR, MAIN CONVEYOR, FLOUR BLOWER, TOP CONVEYOR and HORIZONTAL THREAD.</p> <p>Control to increase or decrease the amount of flour or the speeds of the belts independently.</p>										