



COMPLETE LINE 400MM "CFS – GEA" Consisting of :

"GEA-CFS" former

Type VM 400-30

- all stainless steel
- die width 400 mm
- usable die surface 370 x 130 mm
- maximum volume per stroke \pm 1 litre
- speed up to \pm 30 strokes / minute
- total power 5 kW
- air consumption \pm 0.4 m³ / min - 6 bar
- dimensions (L x w x h) : \pm 1.800 x 800 x 2.000 mm
- weight 560 kg

+

Battering machine "Stork"

- all stainless steel
- belt width 400 mm
- mobile
- mesh width 5 mm
- adjustable speed
- with air knives
- with batter pump
- outside dimensions (l x w x h) : ± 1.500 x 700 x 1.300 mm

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Breading line "Stork"

- suitable for standard crumbs
- all stainless steel
- belt width 400 mm
- with air knife
- adjustable speed
- mobile
- dimensions (l x w x h) : ± 1.850 x 800 x 2.200 mm

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"GEA-CFS" fryer

Type BR 4000/400

- all stainless steel
- suitable for thermal oil heated
- frying length 4.000 mm
- belt width 400 mm
- top hold down belt
- adjustable speed
- oil circulation pump
- oil level control
- fire protection
- sediment removal system
- filter
- lifting unit with mechanical hoists
- total length ± 6.000 mm
- total width ± 1.850 mm
- total height ± 2.900 mm

Interested? Contact us!

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