



COMPLETE LINE "STORK - MAREL"

Consisting of :

"Stork" pre-duster

Type TFM 400

- mobile
- belt width 400 mm
- adjustable speed
- with air knife
- dimensions (l x w x h) : ± 2.900 x 900 x 1.600 mm
- outfeed belt

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"Stork" battering machine

Type TEM 400

- belt width 400 mm
- all stainless steel
- mobile
- adjustable speed
- with air knife
- batter pump in all stainless steel
- double jacket
- dimensions (l x w x h) : ± 1.600 x 900 x 1.600 mm

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"Stork" breader

Type TPM 400

- all stainless steel
- suitable for standard crumbs
- belt width 400 mm
- adjustable speed
- mobile
- mesh width 10 mm
- air knife
- overall dimensions (L x w x h) : ± 2.000 x 900 x 2.100 mm

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Infeed belt "Stork"

- all stainless steel
- mesh wire belt
- belt width 400 mm
- dimensions (l x w x h) : ± 1.650 x 800 x 1.100 mm
- mobile

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"Stork" fryer

Type TBM 400/5000

- all stainless steel
- electrically heated
- 127 kW
- frying length 5.000 mm
- belt width 400 mm
- adjustable speed
- oil level control
- oil circulation pump
- sediment removal system
- electrical hoists
- fire protection

- overall dimensions (L x w x h) : ± 8.300 x 2.000x 2.700 mm
- outfeed conveyor
- teflon-infeed

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Hot air oven "Stork"

Type THS 1200 / 6000

- all stainless steel
- electrically heated
- heating separately adjustable in two areas
- adjustable speed
- belt width ± 1.200 mm
- length ± 6.000 mm
- overall dimensions (L x w x h) : ± 8.000 x 2.100 x 3.400 mm
- canopy with electric hoists
- total power 250 kW
- steam injection (to heat up and to improve product yields): 144 kg/h – 50°C, 432 kg/h – 80°C

Interested? Contact us!

phone: +32 56 77 33 50 - email: info@barsso.com