

Forming breading line - Koppens 400 and battering machine Stork

The line consist of forming machine Koppens and battering machine Stork



Man.year: Koppens (2007)

Condition: Good, working

Designed for forming and accurate portioning by weight of meat, poultry, vegetable, potato or fish mince.

Conveyor width: 400 mm

Speed: 30 strokes per minute

Capacity: up to 3000 kg/h

Filler volume: 70 l

Portion weight: not more than 1 kg

Forming plate: 600 x 400 mm

Thickness of forming plate (product): from 6 mm to 40 mm

Set of matrixes for changing product shapes. Any product shape for order.

Electricity: 3-380 V / 50 Hz / 4,94 kW / 11,61 A

Dimensions: 2120x1370x2260 mm

Weight: 634 kg

Man.year: Stork (2005)

www.nordicmarine.net

Condition: Good, working

Designed for application lezone (wet breading), and can also be used to cover the product with batter or marinade. Has lezone veil covering the product from all sides. Equipped with airflow system to take the an extra batter off.

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