Schomaker
Convenience Technik GmbH

Breading line 400, 600 and 1,000 mm

Easy application of fine, coarse, crispy, panko and other breadcrumbs

- Robust machine design
- User friendly
- Easy and fast cleaning
- Multi-stage high-performance line for industrial operations
- Special designs for your product

www.schomaker-tec.de

Wet coating system type SNP 400, 600, 1.000

Coat your products completely with wet breading or with liquid egg

Function:

- The batter is continuously circulating
- Adjustable double air knife will blow off the surplus batter and it flows back into the reservoir
- Easy and fast cleaning
- Belt width: 400, 600, 1,000 mm

Standard equipment:

- Electrical cabinet by Rittal HD
- SEW gear motor
- SEW frequency drive

Option:

- SEW Hygienc Design motor, IP 67
- Separate In- and outfeed conveyor

Breading system type STP 400, 600, 1,000

Gentle processing of panko, crispy and cornflakes breading

Function:

- Covers the products completely with breadcrumbs
- Blowing off excess breadcrumbs
- Easy emptying and cleaning
- Hinged screw tube
- Belt widths: 400, 600, 1,000 mm

Standard equipment:

- Electrical cabinet by Rittal HD
- SEWgear motors
- Machine is movable on wheels with total stop

Option:

- SEW Hygiene Design motor, IP 67
- Outfeed conveyor
- Vibrating breadcrumb pressure plate
- Hinged fan

Consulting

Service

Sales

Mixing tank type SBM 250

For wet coating, tempura or marinades

Function:

- 250 litre stainless steel mixing tank with approx. 150 litre mixing capacity.

- Stainless steel pump for circulation and for transfer to a dipper or to a wet pan system

- Emptying of the mixer at the lowest point of the tank

Loader for breadcrumbs type SVT 200

For automatic dosing of breadcrumbs in the breading system

Function:

- Automatic level regulation for the following machine

- Hopper volumen ca. 200 Liter

- With safety and support grate on the top of the hopper

- Laying space for breadcrumb bags for easy emptying into the hopper

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