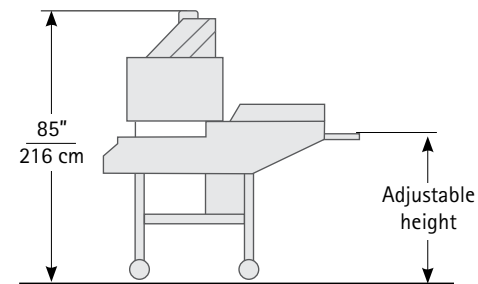


Micro Breader Breading Applicator

Model MBD

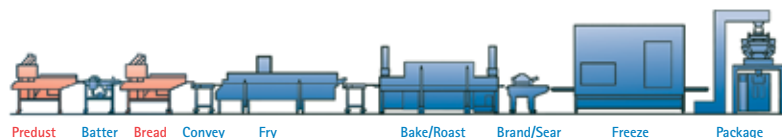
Two feet shorter than our full-size models, this reduced-length breading applicator delivers the same performance, reliability, and uniformly applies all styles of breadings.



► Only 90" Long ◀

Model	Belt Width	Overall Width	Overall Length
BD-24	24" / 61 cm	55" / 91 cm	90" / 229 cm
BD-36	36" / 91 cm	67" / 170 cm	90" / 229 cm
BD-42	42" / 107 cm	73" / 185 cm	90" / 229 cm

Dimensions are rounded to the nearest inch/centimeter.
Constant improvement and engineering innovations mean these specifications may change without notice.



Visit our Demonstration Centers to test our complete line of coating, cooking, conveying, inspection, weighing and packaging equipment!



Fast Service Worldwide

For the best selection of processing, conveying, packaging, and inspection equipment with rapid-response service, parts, and training from one source, contact us today.

HEAT AND CONTROL

Learn more about our complete line of coating applicators
heatandcontrol.com
info@heatandcontrol.com
 © Heat and Control

Apply all styles of breadings in less space

MICRO BREADER Breading Applicator

More Versatility • Less Floor Space



HEAT AND CONTROL

HEAT AND CONTROL

Micro Breader Breading Applicator

Apply all styles of breadings in less floor space.

Get all the versatility and durability of our full-size Breading Applicator in a shorter model that uniformly applies flour, crumb, and delicate Japanese-style flake coatings.

Like all SureCoat® applicators, this reduced-length model delivers fast changeovers, simple sanitation, and years of reliable coating for poultry, seafood, meat, and vegetables.

Uniform coverage

Independently adjust breading bed density and the rate of top coverage for thorough coating of all product surfaces using almost any style of breading.

Adjustable bed density

Control how deeply products sink into the breading bed. Simply adjust the speed of our breading lifter conveyor to change bed density from firm to fluffy.

Quick changeovers

It takes only minutes to switch from free-flowing to non free-flowing coatings using our interchangeable hoppers and large clean-outs.

Long belt life

Continuous automatic belt tension adjustment compensates for conveyor belt wear and load changes to reduce belt breakage and unplanned line shutdowns.

Simple sanitation

All parts remain on the applicator during cleaning to prevent loss or damage. Large cleanouts speed removal of breading and permit complete internal access for thorough sanitation.

Rugged construction

Heavy-gauge stainless steel construction with smooth-welded joints, plated drives, and roller bearings improve durability and exceed USDA sanitation guidelines.



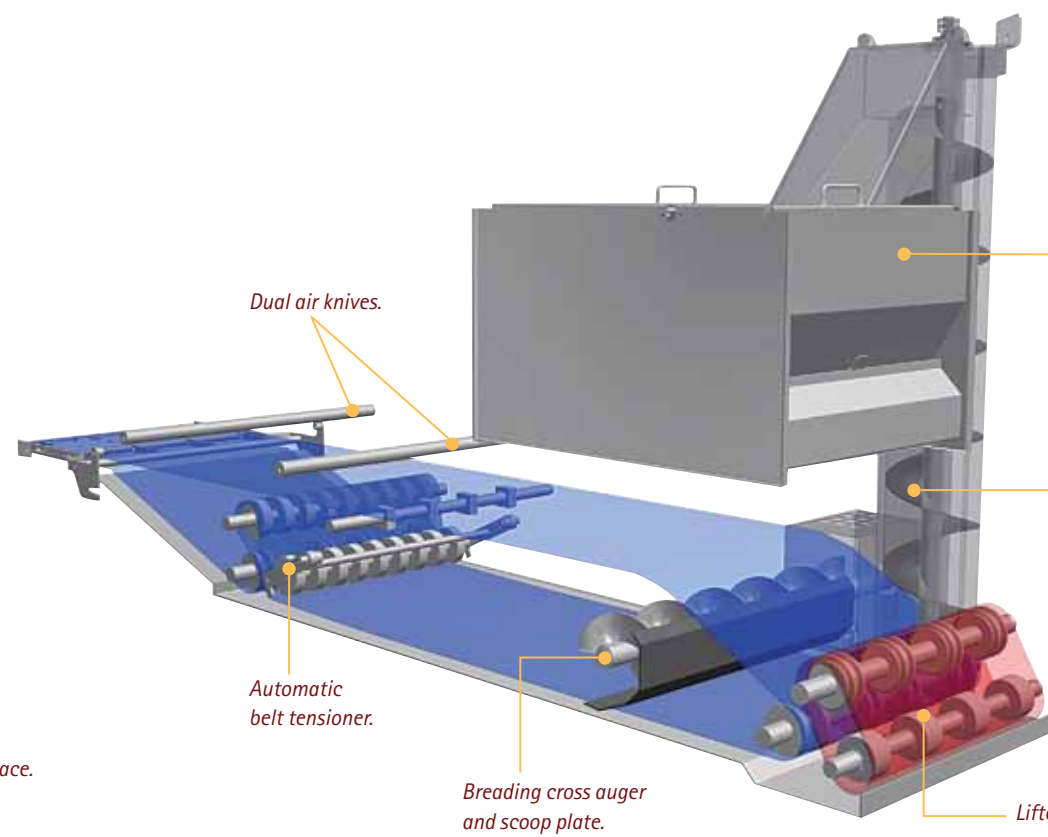
Uniformly apply flake, flour, and crumb coatings in less space.



Low level easy-fill

Large clean-out doors speed changeovers

Central drive control and single point hydraulic connection



Dual air knives.

Automatic belt tensioner.

Breeding cross auger and scoop plate.

Interchangeable hoppers for free-flowing and non free-flowing breadings.

Large diameter variable speed augers transfer breading quickly and reduce crumb breakdown.

Lifter conveyor.



Sifter conveyor removes lumps from non free-flowing breading hopper.



Choose from a variety of rollers to gently press breading onto products.