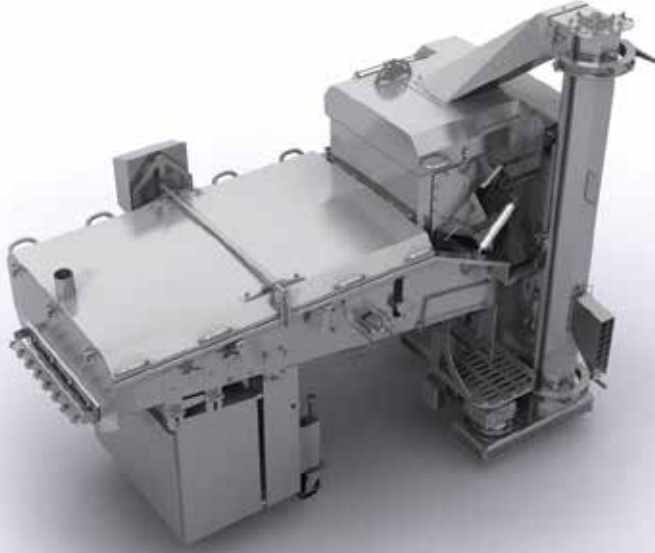


Stein Ultra V™ Breader

Specifications



Ultra V™ Breader Specifications



This ground-breaking breader/preduster design is the result of over 50 years of Stein experience at engineering reliable, cost-effective coating equipment.

The Stein Ultra V Breader is truly universal, handling Japanese crumbs (standard and extruded) as well as free flow breading and flour. Switching from crumb to flour requires minimal effort and can be completed in minutes. This results in a breader/preduster that offers the ultimate flexibility to a processing line.

Benefits

- Easy to set up and easy to operate
- Controlled removal of excess breading
- Dust containment
- Quick, flexible product changeover
- Threaded caster mechanism – easy, accurate height adjustment
- Easy to clean, with minimal parts removal
- Touch-screen display (optional) to read speeds of auger and belts, and to follow operational and maintenance protocols
- Safety protocols
- Metric

The Stein Ultra V Breader is constructed 'from the ground up' to give you reliable and hygienic heavy-duty use, while simultaneously ensuring fast, easy repeatable set-up and operation and the flexibility to handle flour and free-flow as well as Japanese Crumb breading.

Repeatability

- All mechanical adjustments that need to be made for production on a day-to-day basis are provided with readouts in the form of graduated scales. This simple, robust mechanism ensures quick set-up and controllable repeatability over the various breading parameters such as coating pick-up and uniformity in coverage.
- Touch-screen display (optional) to read speeds of auger and belts, and to follow operational and maintenance protocols

Hygiene and sanitation

- The entire frame is made from formed stainless steel sheet metal, completely eliminating the use of hollow structural members.
- An ergonomic hood design provides good flour dust containment, reducing airborne particulates in the plant. This not only ensures a safer working environment, but also improves overall hygiene.
- The breader is provided with a cleaning mode, simplifying the cleaning by allowing the breader to be powered and run with auger housing open.



NOTE: Photos and dimensional views depict SUV-BR international version, North American version not shown.

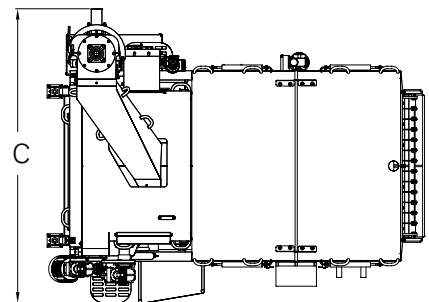
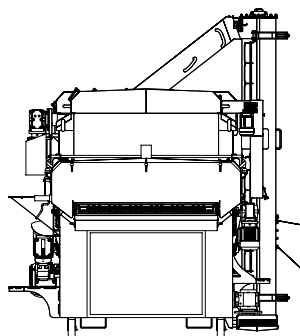
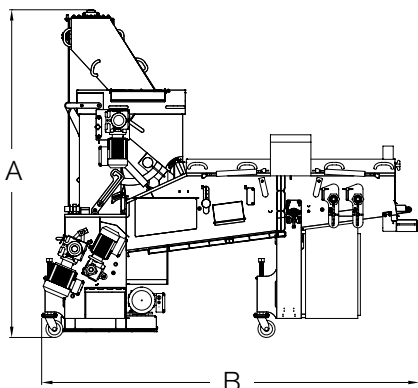
Ultra V™ Breeder Specifications

Model	SUV BR 600		SUV BR 1000		
	Inch (in)	Metric (mm)	Inch (in)	Metric (mm)	
A. Height	87.3 ⁺⁴ ₋₀	2217 ⁺¹⁰² ₋₀	95.7 ⁺⁴ ₋₀	2430 ⁺¹⁰² ₋₀	
B. Length	112	2845	120	3048	
C. Width	70	1778	88	2235	
Usable Belt Width	23.6	600	39.4	1000	
Hydraulic motor requirement at 6210 kPa or 900 psi minimum hydraulic pressure* Maximum Allowable Hydraulic Pressure 6900 kPa or 1000psi					
Total Hydraulic Consumption**	l/min	189	189		
(operating flow may be lower)	GPM	50	50		
Electric Drive at 460V/3/60Hz					
Full Load Current**	A	25 A @ 460 V		25A @ 460V	
Breeding Capacity					
	Flour/Free Flow	200-250 lb	91-113 kg	350-400 lb	159-181 kg
	J-Crumb	100-125 lb	45-56 kg	175-200 lb	79-91 kg
	Bags	4-5		7-8	
Blower Tube Air Requirement (Maximum per tube)					
(30-35*WC / 7.5-8.7kPa)	m ³ /hr	42		59	
	cfm	25		35	
Hopper Knives (optional)					
	m ³ /hr	8.5		8.5	
	cfm	5		5	
Casters (center-to-center distance)					
	Standard/V-Groove	27.5 in	698.5 mm	43.5 in	1105 mm
Breeder Weight					
	Main Body Net	1750 lb	794 kg	2400 lb	1134 kg
Noise Level					
	Flour w/ Central Blower	83 dbA		83 dbA	
	J-Crumb w/ Central Blower	87 dbA		87 dbA	

*Suggested settings at product belt speed of 18.5 m/min (60 fpm) with 25mm (1") bottom layer of coating

**Computed with standard items only

Specifications subject to change without notice. Please corroborate with Stein sales support in your region





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