

## Stein 5-Star Home Style™ Breader



### New Stein 5-Star Home Style<sup>™</sup> Breader

The new 5 Star Home Style Breader is uniquely designed to apply an appealing home style surface texture with consistency and high quality.

#### 5 Star Benefits

- A home style surface texture consumers love
- Improves product quality and consistency
- Reduces amount of labor required to operate
- Handles all flour and home style coatings

- Easy to operate
- Easy to clean
- Superior dust containment







#### Height adjustment for top layer is at your fingertips

- Adjusts to provide maximum flexibility for a wide variety of products
- Insures product consistency and repeatability



#### 5 Star Tumble Design

- Duplicates rotary drum coating
- Provides gentle handling and full belt width orientation
- Independent drive for tumble rollers allows adjustments for specific coatings and breading pick-up



#### Star Tumblers

- Star tumblers are driven by a single drive motor
- Tumblers are supported on shaft mounted anti-friction sealed bearings
- Tumblers use machine cut UHMW drive gears to insure a quiet, constant velocity drive and uniform product pick up



#### **Belt Tensioning**

- Belts are tensioned with independent adjustment bearing frames and ACME threads
- All shafts operate on stainless antifriction bearings



#### Discharge Conveyor Adjustment

- Allows alignment to mating product conveyor without the need for special tools
- Allows removal of belt tension for belt repair



#### Hydraulic Manifold

- Stainless hydraulic manifold
- Stainless pressure compensated independent motor control valves



Adjustable Pressure Roll with Repeatable Settings



#### Control Panel

- Push button control panel
- Sloped stainless top for improved hygiene



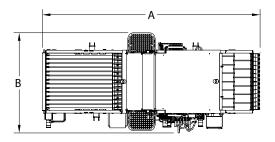
Removable Non Powered Pressure Roll

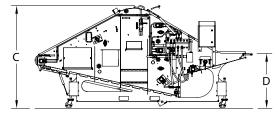
## Specifications

Model		HSB 600		HSB 800		HSB 1000	
		USA (in)	Metric (mm)	USA (in)	Metric (mm)	USA (in)	Metric (mm)
A. Length		164.11	4168.3	164.11	4168.3	164.11	4168.3
B. Width		62.9	1597	72.7	1846	78.7	1999
C. Height		76.33	1938.8	76.33	1938.8	76.33	1938.8
Height with Hood Raised		93.91	2385.2	93.91	2385.2	93.91	2385.2
D. Discharge Height		40.66	1032.8	40.66	1032.8	40.66	1032.8
Usable Belt Width		24.1	612	34.1	866	39.9	1014
ELECTRICAL REQUIREMENT HYDRAULIC CONNECTION F						peed 10-60 FPM (3.0	to 18.3 M/Min)
Location (Hydraulic Motors)		40FPM / Main	60 FPM / Main	40FPM / Main	60 FPM / Main	40FPM / Main	60 FPM / Mai
		12.2 M/Min; 900 PSI	18.3 M/Min; 900 PSI	12.2 M/Min; 900 PSI	18.3 M/Min; 900 PSI	12.2 M/Min; 900 PSI	18.3 M/Min; 900 P
Main Belt	Motor Size (inch³)	22.6	22.6	22.6	22.6	22.6	22.6
	l/min	8.78	10.56	8.78	10.56	8.78	10.56
	GPM	2.32	2.79	2.32	2.79	2.32	2.79
	RPM	19	28.6	19	28.6	19	28.6
Intermediate Belt	Motor Size (inch³)	4	4	4	4	4	4
	l/min	4.92	7.3	4.92	7.3	4.92	7.3
	GPM	1.3	1.93	1.3	1.93	1.3	1.93
	RPM	74.5	111.7	74.5	111.7	74.5	111.7
Discharge Belt	Motor Size (inch³)	4	4	4	4	4	4
	l/min	3.78	5.64	3.78	5.64	3.78	5.64
	GPM	1	1.49	1	1.49	1	1.49
	RPM	57.5	86.2	57.5	86.2	57.5	86.2
Star Rollers	Motor Size (inch³)	11.2	11.2	11.2	11.2	11.2	11.2
	l/min	18.36	18.36	18.36	18.36	18.36	18.36
	GPM	4.85	4.85	4.85	4.85	4.85	4.85
	RPM	100	100	100	100	100	100
Rotating Vibrator	Motor Size (inch³)	2.2	2.2	2.2	2.2	2.2	2.2
	l/min	10.82	10.82	10.82	10.82	10.82	10.82
	GPM	2.86	2.86	2.86	2.86	2.86	2.86
	RPM	300	300	300	300	300	300
TOTAL	l/min	48.5	55	48.5	55	48.5	55
	GPM	12.8	14.54	12.8	14.54	12.8	14.54
Blower Tube Air Requirement	s (per tube) 1 tube stand	dard					
	CFM	21	21	30	30	35	35
	M³/s	0.01	0.01	0.014	0.014	0.02	0.02
Dust Collection Port Size		3" Diameter	3" Diameter				
Breader Weight (Main Body)		2300 lb	600 kg	2500 lb	1136 kg	2700 lb	1227 kg
Breading Capacity							
	Flour	250-350 lb	114-160 kg	300-400 lb	136-182 kg	350-450 lb	160-204 kg
	J-Crumb	125-175 lb	57-80 kg	150-200 lb	68-91 kg	175-225 lb	80-102 kg
	Free Flowing	250-350 lb	114-160 kg	300-400 lb	136-182 kg	350-450 lb	160-204 kg

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

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# We are your single source for profitable processing solutions

JBT can provide you with portioners, freezers, and everything in between – including process control, food product development assistance, operator training and a full range of customer support alternatives.

Our Food Technology Centers have served leading processors in the development of many of the world's most popular food brands. Learn how to increase your processing potential by contacting your JBT Representative or by visiting our website.

We're with you right down the line.™

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