



FORM-TEK
DIVISION

BATTER-BREADING
MACHINES

BB 240T



laminerva



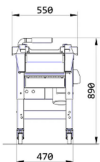
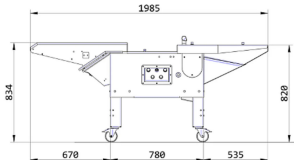
MADE IN
ITALY

**minerva
omega
GROUP**

Experience. Evolution. Excellence.



BB 240T



Dimensions displayed in mm

	BB 240T
Width	470
Depth	1985
Height	890

MAIN FEATURES

Short description Floor-standing batter-breeding machine

Available voltages V 230/1/50 Hz

Available power consumption 0,8 kW (1,07 HP)

Productivity pcs/h 3000 - 4000 pcs/h

Standard features

- Made of stainless steel
- Inverter for reverse motion for residual bread discharging
- Blower for excess batter removal
- 16 L batter tank (batter agitator included)
- 30 Kg breadcrumbs tank
- Standard stand suitable both for in-line connection with our hamburger forming machines as well as for stand-alone operation of the machine

Conveyor belt 240 cm max. input conveyor belt width

Speeds variable 9-15 m /min

Product inlet dimensions 42 mm maximum height of the product to be breaded

Net weight 150 kg

Additional features

- Variable conveyor belt width
- Fast coupling with automatic forming machines
- On request: wheeled stainless steel table for in-line connection with forming machines, additional conveyor belt for in-line production of meatballs with forming machines, pressure roller

AVAILABLE ACCESSORIES

- Stainless steel table with wheels (LxWxH: 665x605x785 mm) for the placement of SMART - C/E 653 - FLEX - MAX for in-line connection with all automatic batter-breeding machines
- Additional 780 mm conveyor belt required exclusively for in-line production of meatballs with the C/E HF automatic forming machine
- Turbine for blowing breaching excess away from the product surface. To be ordered when immediately freezing and/or in line frying, or when opting for double batter-breeding (so as to avoid batter thickening)
- Accessory to facilitate the conveying of round/spherical products
- Machine set-up for products with a fragile texture. To be ordered with ROUND/KIT accessory
- Raised base (+200 mm), for standalone use of the machine, replacing the standard base (*). **Not compatible** with in-line connection of the machine to our meat grinders and formers.
- Press roller

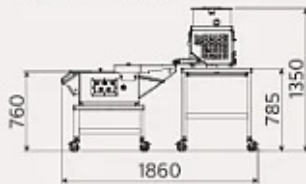


BB 240T

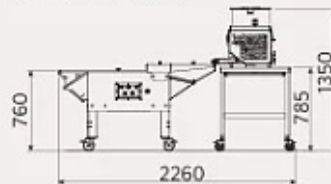
CONFIGURATIONS - Forming and batter-breading machines pairings

ABBINAMENTO IMPANATRICI CON HAMBURGATRICI | FORMING AND BATTER-BREADING MACHINES PAIRINGS (*)

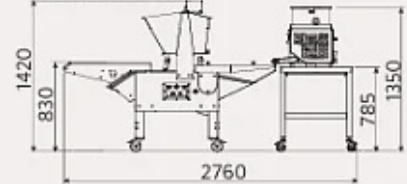
BB 150 + SMART



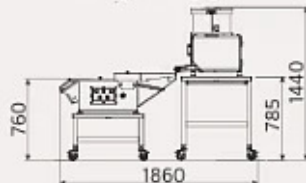
BB 150T + SMART



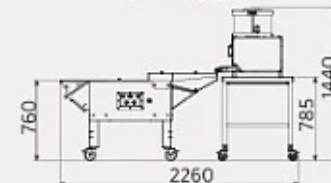
BB 240T + SMART



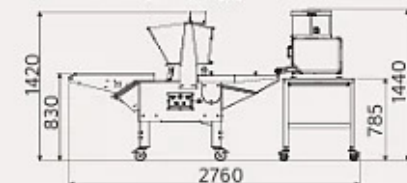
BB 150 + C/E 653 (R)



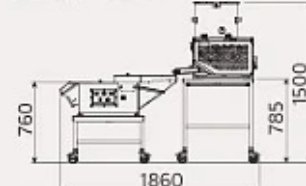
BB 150T + C/E 653 (R)



BB 240T + C/E 653 (R)



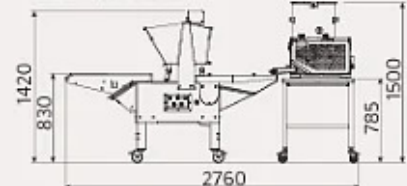
BB 150 + MAX



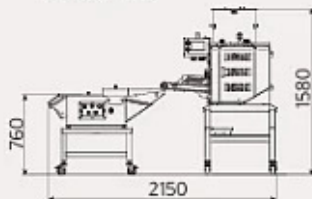
BB 150T + MAX



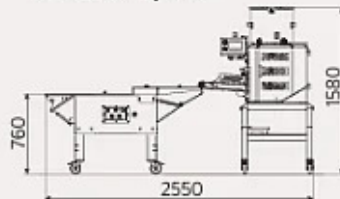
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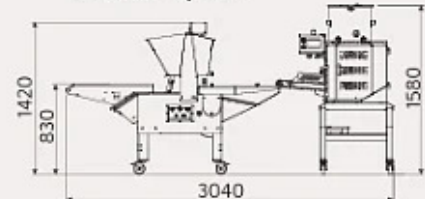
BB 150 + HF



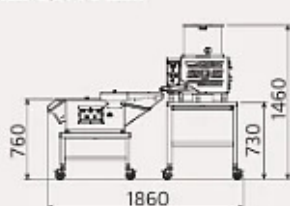
BB 150T + C/E HF



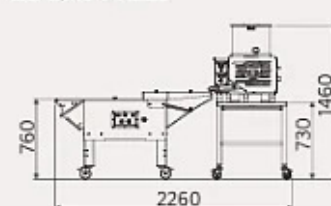
BB 240T + C/E HF



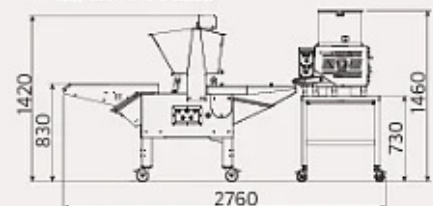
BB 150 + FLEX



BB 150T + FLEX



BB 240T + FLEX



(*) Tutte le quote sono espresse in millimetri (mm) - All the values are expressed in millimeters (mm)