

**One Powerful Solution**

# **DuraSift™ Breeding Table**

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*Lower the cost of ownership  
using proven technology.*



**BETTCHER**



### ***Half the Weight***

***The ingenious split-lug design with dough ball pan in the center makes machine operation easier and more effective for employees.***

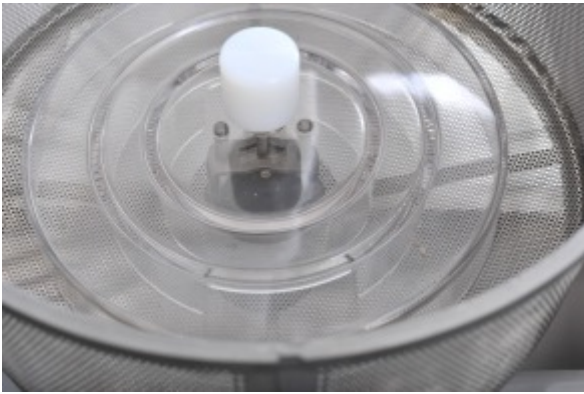
## **Durable construction and low cost of ownership.**

***The new Bettcher DuraSift™ Breaching Table is your clear ticket to reducing the cost of ownership while enhancing food quality and improving your sifting efficiency.***

***This integrated workstation reduces the labor requirements for critical food prep procedures. It's fast. It's easy. Best of all, it's the cost-effective way to prepare breaching that is perfectly blended to deliver value added foods that your customers will love – day in and day out.***

## **A Better Design for Better Performance**

- The Bettcher DuraSift™ table is designed to blend and sift flour quickly, effortlessly and efficiently – more than 25 pounds in less than a minute!
- The highly effective oscillating action of our sifter provides an even distribution of spices and other ingredients throughout the breaching mixture. With no settling, you're assured the final product conforms to your exact specifications.
- Our unique oscillating sifting basket and automatic separator breaks down more dough balls for increased sifting efficiency, while capturing more reusable breaching.
- A solid-state timer automatically shuts the sifter off at the end of a timed cycle, so your employees can perform other tasks while the unit is in operation.
- Solid stainless steel construction plus a heavy-duty drive train means long-life durability and dependable performance.



*Dough ball separator and stainless steel sifter perform with maximum efficiency and deliver long-life durability.*

***Superior sifting ...  
Cost-effective operation ...  
Long-life durability.***

## **Easy Does It**

***The DuraSift™ Breading Table is designed with the ease and safety of your employees in mind:***

- A special, patented split-lug design features two plastic lugs that are far lighter and easier to lift to return flour to the top breading lug. Compared to conventional large single lug designs, ours is safer for your employees!
- The quiet, vibration-free operation of the equipment will be music to your ears.
- No tools are necessary to remove the sifter assembly for cleaning, with all components easily accessible from the front.

## **Easy on Your Budget? You Bet!**

- Fewer wear parts lowers the cost of ownership.
- The stainless steel sifting mechanism is not of the conventional brush-and-bar design – and therefore never loses its efficiency with use over time.

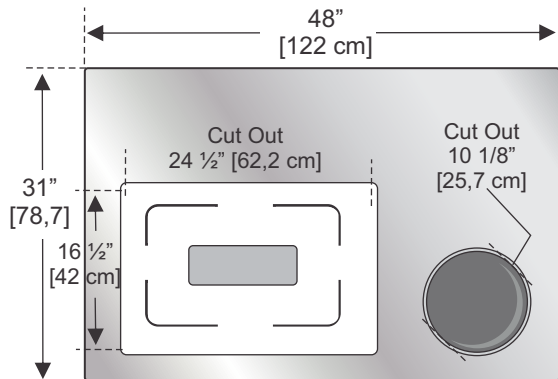


***The new DuraSift™ Breading Table, shown with optional backplash and bun pan bracket. The smart configuration saves time and space in the breading operation.***

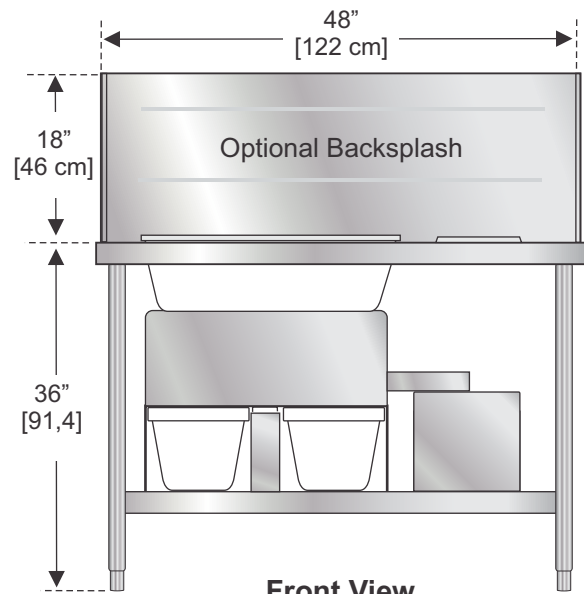


***The new DuraSift™ Table introduces a unique stainless steel motor enclosure that eliminates the potential for water and flour to affect the mechanical components of the drive assembly for long life and dependability.***

## Technical Information



Top View



Front View

**120V Breathing Table Complete, #187112**  
**230V Breathing Table Complete, #187201**

1 top lug w/hole and plug, 1 dip bucket and basket  
 2 bottom lugs and 1 dough ball pan

Bettcher #	Accessories
187064	Backsplash, Stainless, 18" X 48"
187073	End Shelf, Stainless, 16" X 30"
187089	Bun Pan Bracket, Stainless
187065	Lid, Full Size Lug
187066	Lid, Half Size Lug

Bettcher #	Replacement Parts
187010	Dough Ball Separator
187012	Top Lug, Full Size
187013	Bottom Lug, Half Size
187009	Pan, S.S. Dough Ball
187086	Dip Bucket, S.S.
187085	Dip Basket, 2 HD, Teflon Handle
187002	Plug for Top Lug, Black Plastic

For more information on the full line of breathing solutions from Bettcher please contact:

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Order: M1016



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