

BBS

BREADER BLENDER SIFTER



The Breader Blender Sifter (BBS) reduces the time it takes to sift breadings by completing the entire blending and sifting cycle in less than 60 seconds versus the typical 4 to 8 minutes for hand-sifting. And with regular, automated sifting, operators extend the life of their breading mixture, saving up to 40% in ingredient costs.

WHAT MAKES IT DIFFERENT?

1

DECREASES THE RISK OF CROSS CONTAMINATION

Provides a dedicated space for breading chicken and sifting ingredients



2

CUTS SIFTING TIME

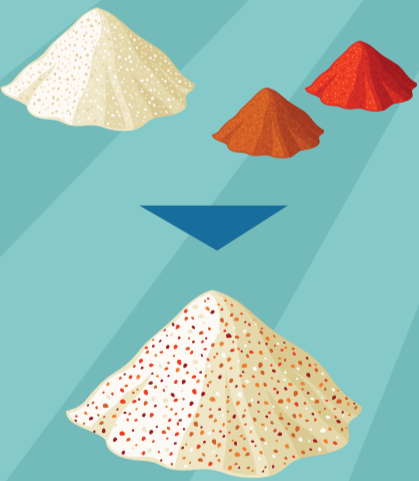


Decreases time from an average of 8 minutes to less than 60 seconds

3

INCREASES PRODUCT CONSISTENCY

Distributes spices and seasoning more evenly throughout the breading mixture



which... REDUCES LABOR COSTS

Saves nearly 41 days worth of labor over the course of a year



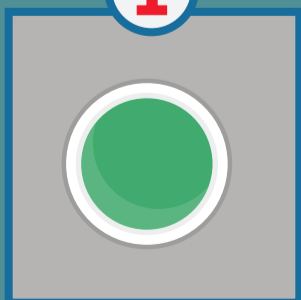
all the while... FREEING UP STAFF

Allows for more customer interaction and staff availability



HOW DOES IT WORK?

1



Simply turn the unit on.

2



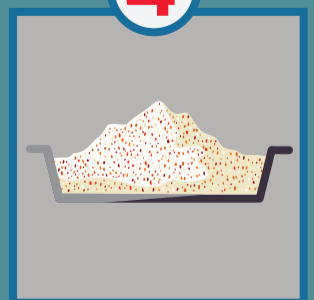
Remove the lug plug and push the used breading into the unit.

3



The brush forms an auger, sifting and blending breading while ejecting unwanted dough balls.

4



Fresh breading is ready for the next batch. That's all there is to it!