

# DuraSift®

## Blending Table

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_



### Product Description

The DuraSift® blending table uses a unique sifting technology that perfectly blends breading producing an even mixture of spices and other ingredients throughout the breading that assures you the final product conforms to your exact specification.

- The DuraSift utilizes a highly effective, perforated stainless steel, oscillating basket with automatic dough ball separator, that increases sifting efficiency while producing more reusable breading.
- A solid state timer automatically shuts the sifter off at the end of a timed cycle.
- Sifted flour is captured by a unique half size lug system, reducing the lug weight in half.
- Two half-size lugs capture sifted breading, while the dough ball pan in the center captures the separated waste.
- The DuraSift table is manufactured of solid stainless steel construction, plus a heavy duty sifter drive mechanism for dependable performance.

### Quick & Efficient

- Sifts and blends more than 25 pounds of flour in less than a minute.
- The stainless steel sifting mechanism is not the brush and bar design. Does not wear out therefore does not lose sifting efficiency with use over time.
- No tools are necessary to remove sifter components for cleaning. All components are accessible from the front of the table.
- Quiet vibration free operation.

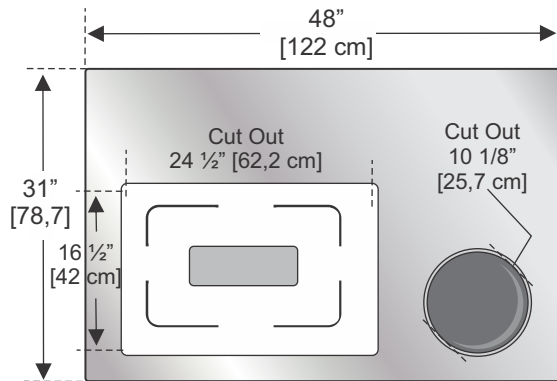
### Ergonomic

Back saving split-lug design so after each blending cycle, operators are lifting half the weight.

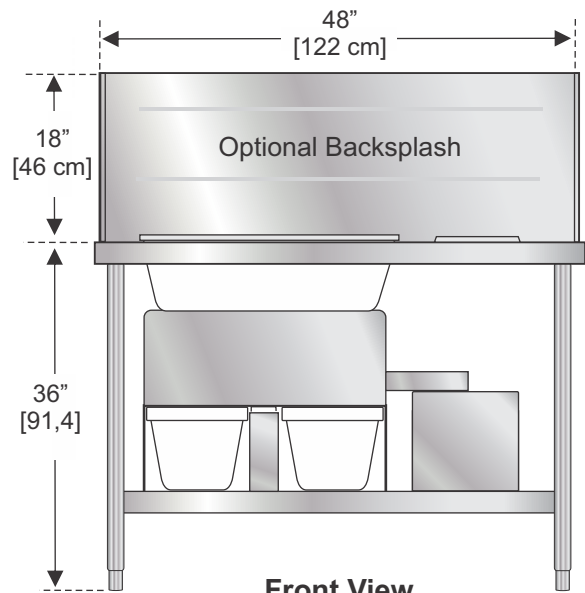


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## Technical Information



Top View



Front View

### 115V Breading Table Complete, #100171 230V Breading Table Complete, #100308

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

## Key Product Specifications

### Construction:

All foodgrade materials and construction with stainless steel and ABS plastic.  
Motor is fully enclosed in stainless steel box to prevent moisture or dust ingress.

### Operation:

- Flour and seasonings are placed in the top lug. To sift or blend, remove the plug in the bottom of the lug and use it to push the breading into the sifting basket and press the 'On' switch. As breading is pushed into the stainless steel sifting basket the reusable breading is separated into the two half size lugs and the waste flour is dispensed into the dough ball pan.
- Blended flour is returned to the top breading lug by removing the two half size lugs and dispensing into the top lug. Handling the sifted flour has never been easier.
- Batter or water is added to the dip pan. Food is first immersed into the dip pan using the basket and then placed into the blended flour for hand coating.

### Dimensions:

Height: 36" (91,4 cm)  
Depth: 31" (78,7 cm)  
Width: 48" (122 cm)

### Power Supply:

#100171 - US	#100308 - Export
115 VAC, 1 Ph, 60 Hz	230V, 1 Ph, 50 Hz
9 Amps	4.5 Amps
1/4 hp	1/4 hp

### Weight & Cubic Dimensions:

Crated: 240 lbs (109 kg)  
Uncrated: 170 lbs (77 kg)  
Dimensions: 40" x 60" x 41" (102 x 152 x 104 cm)



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