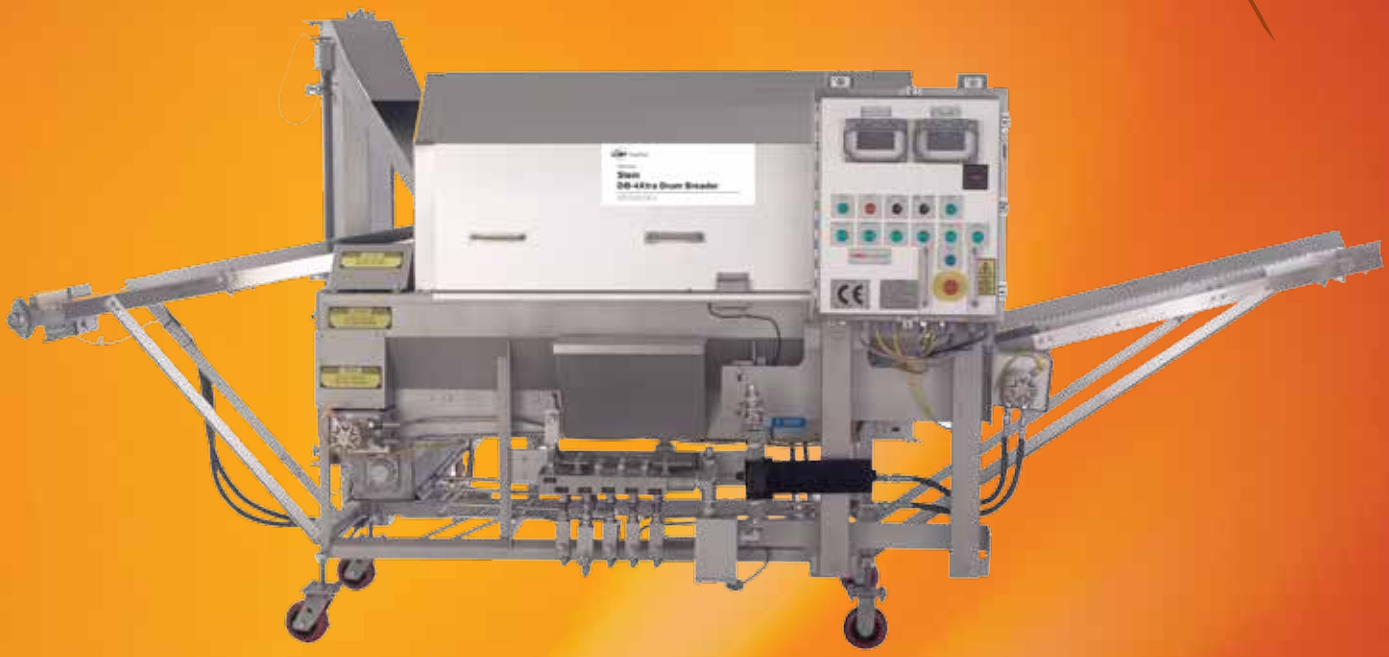
Stein
DB-4Xtra Drum Breader

Specifications



Stein DB-4Xtra Drum Breader

This new drum breader was uniquely designed for products with a home-style look. It can be used as a pre-duster or as a final breader with flour coating during double or triple pass. The DB-4Xtra has quick start up and offers a process with a high degree of repeatability, accuracy and better process control.

- Handles a variety of products with irregular shapes
  - Bone-in poultry such as wings
  - Vegetables such as mushrooms and cauliflower
  - Soft, pliable products such as shrimp, clam strips, boneless chicken strips and Calamari
- For products that are difficult to transfer from belt-to-belt
- Hydraulic and Electric versions

The open frame design with no hollow structures results in easier access and sanitation

The DB-4Xtra rotary drum breader applies a uniform layer of flour or free-flowing breading to any product that can tolerate a gentle tumbling action.

- Drum is tilted so tumbled product is moved toward the discharge end where excess breading is removed before transferring it to the discharge conveyor
- Rotational speed and the drum angle are variable so that dwell time in the breading and the amount of tumbling can be best suited to a particular product.

Control Box
Hydraulic model: digital readouts for vertical screw, infeed discharge and drum speeds.

Electric model: controls have changed to VFD (vertical frequency drives). This allows speed readouts for the infeed and discharge conveyors, vertical screw and drum rotation motor

Nickel Coated Hydraulic Motors
Withstands harsh environments

Crumb Box and Sifter Conveyor with E-Stop

Operations

Bulk products can be loaded on the DB-4Xtra infeed conveyor which delivers product directly to the drum section. It then gently tumbles with products and coats them with flour style breadings.

- Each piece comes out of the drum with a uniform pre-dust which makes it easier to handle and facilitates belt loading and product re-orientation in preparation for the next coating step
- Once products are coated with pre-dust and batter they can be coated again with another layer of flour. This uniform layer initiates a home style look
- Pick-up varies depending on the number of coating passes
- Excess breading drops through a mesh opening at the discharge end of the drum while coated product is dropped onto the discharge conveyor extension
- Coating re-circulation is maintained with special cross-feed and vertical augers delivering a steady flow of coating material into the drum at the infeed end

Auger Housing
A change in the geometry of the auger housing eliminates flour leakage, flour clogging in the auger and promotes better flour circulation

Chute
The steeper angle of the chute eliminates flour clogging in the auger and delivers better flour distribution across the surface of the products

Drum
Drum with open enclosure makes cleaning and accessibility easier

Direct drive coupling

Discharge Conveyor and Hydraulic Drive
Discharge conveyor has side plates to prevent products from falling off conveyor

Access Door
Access door opens to allow easy access and inspection of return conveyor

DB-4Xtra Handles A Variety of Irregular Shapes

- Bone in poultry such as wings
- Vegetables such as mushrooms and cauliflower
- Soft, pliable products:
  - Shrimp
  - Clam Strips
  - Boneless Chicken Strips
  - Calamari
  - Popcorn Chicken

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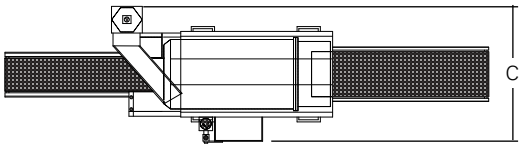

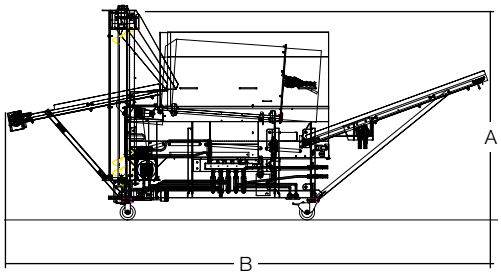

Model			DB-4Xtra
A. Height		mm in	1794-1896 71-75
B. Length		mm in	4013 158
C. Width		mm in	1473 64
Breading hopper capacity flour		kg lbs	23-59 50-130
Conveyor Belt			
Breading return	SS flat flex ½" P x .072	mm in	508 20
Infeed	SS mesh 30-30-16	mm in	279 11
Discharge	SS mesh 30-30-16	mm in	355 14
Sifter	SS flat flex 3/8" P x .050	mm in	152 6
Belt Speed			
Infeed		m/min ft/min	Adj 4.5-9 Adj 15-30
Discharge		m/min ft/min	7.6 25
Product infeed height		mm in	839-941 33-37
Product discharge height		mm in	1194-1295 47-51
Electric drop location (from infeed end)		mm in	1778 70
Hydraulic drop location (from infeed end)	Pressure	mm in	2226 88
	Return	mm in	2114 83
Electric Drive			
Available Voltages	230 v/3 PH/60 Hz 460 v/3 PH/60 Hz 415 v/3 PH/50 Hz	380 v/3 PH/60 Hz 380 v/3 PH/50 Hz 575 v/3 PH/60 Hz	

Motor Specifications	ELECTRIC @ 460 v/3/60 Hz		ELECTRIC @ 380 - 415 v/3/50 Hz		HYDRAULIC @ 900 psi	
Crossfeed screw	kW RPM Hp Amps	56 112 .75 1.5	kW RPM Hp Amps	0.56 93 1.8	l/min RPM GPM	13 125 3.4
Vertical screw	kW RPM Hp Amps	1.125 192 1.5 2.6	kW RPM Hp Amps	1.12 160 2.8	l/min RPM GPM	25.4 250 6.7
Drum + belt	kW RPM Hp Amps	1.125 98 1.5 2.6	kW RPM Hp Amps	1.12 81 2.8	l/min RPM GPM	11.8 167 3.1
Infeed conveyor	kW ft/min m/min Hp Amps	.56 23-30 7-9 .75 1.5	kW ft/min m/min Hp Amps	0.56 19-25 5.8-7.5 1.8	l/min FPM m/min GPM	5.3 10-60 3-18 1.4
Discharge conveyor	kW ft/min m/min Hp Amps	.55 26 8 .75 1.5	kW ft/min m/min Hp Amps	.56 1.8	l/min FPM m/min GPM	5.3 10-60 3-18 1.4
Sifter conveyor	RPM Amps kW Hp	40 .39 .12 .16	RPM Amps kW Hp	 .4 1	l/min GPM	2.3 .6
Total hyd. consumption					l/min GPM	63 17
Crating Dimensions						
Length	mm in	4115 162	mm in	4115 162	mm in	4115 162
Width	mm in	1651 71	mm in	1651 71	mm in	1651 71
Height	mm in	1930 76	mm in	1930 76	mm in	1930 76
Gross shipping weight	kg lbs	772 1700	kg lbs	772 1700	kg lbs	772 1700
Noise levels	to be determined		to be determined		to be determined	
Maximum hydraulic working pressure					900 psi	
Utility Drawings	U012-01-1237				U012-01-1189	

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

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