



Heritage™
Breder



Breder designed for flour and fine granular
free flowing coating materials

The Heritage is built on the principal that less is more



Stein Heritage™ Breader

JBT introduces the new Stein Heritage Breader. The Heritage Breader was designed specifically for flour and fine granular free flow coating materials. It has an extremely small line footprint while providing the same production capacity as larger Stein breaders. It can be used as a preduster or as a final breading applicator.

A history of coating innovation

As the name implies, the new Stein Heritage Breader comes from a long and successful family of innovative coating applicators. From the humble beginnings as the further processing industry's first commercially proven breading applicator in 1955, Stein breading machines have set the standards for industry leading innovative designs for well over 50 years. The new Stein Heritage Breader continues that lineage.

Less is more

The Heritage was built on the principal that less is more. In this case, a lot more! Simplicity of design means less things to go wrong, less adjustments while maintaining full operational functionality, easier to clean, and extremely energy efficient. The Heritage has only four key operational adjustments to control coating application and line speed:

- Belt speed
- Vertical screw RPM
- Sifter
- Hopper discharge

Hydraulic version

The hydraulic version uses a stingy 16 GPM of hydraulic flow. With a smaller footprint comes less material to charge the machine. The Heritage is ready to go with only three 50lb bags of breading, compared to the five or eight 50lb bags required for larger machines. This means:

- Faster start-ups
- Quicker change overs
- Less waste at the end of the production shift
- Ready to go with 3 - 50lb bags of breading compared to 5 - 50lb bags for larger machines.

New vertical hopper

The core of this totally new design is the vertical hopper design coupled with a unique top layer discharge. Now you can control coating pick up precisely, which means you minimize the removal of excess coating, often a source of dust and contamination around coating lines. Further, the vertical hopper design allows for an extremely short machine, without sacrificing the critical hydration time needed to insure high quality coating application. The linear hydration distance on the Heritage is the same as breaders almost twice as long.

Simplicity of design

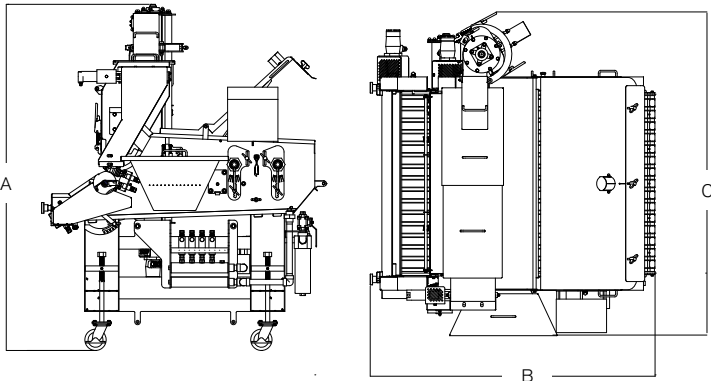
Simplicity of design equates to many positive advantages for a production breading applicator. Increased up-time, less preventative maintenance, and vastly simplified sanitation. Also, the short length means longer belt life and less belt replacements. All this means lower cost of operation and lower initial purchase price.

Advantages of open frame design

The basic design incorporates a totally new "formed superstructure" frame design using a fabricated open frame technique that eliminates all hollow square tubes. The open design eliminates all potential bacteria hot spots. All areas under the breader are easily accessible for cleaning. The new frame has an integrated caster height adjustment which is built into the leg design and easily accessible. With a 7 gauge frame and 11 gauge tank the Heritage Breader is robust and extremely durable, and is able to withstand the rigors of 24/7 operation.

| Model | | SHB |
|---------------------------------------------------------------------------------------------------------------------|-------------------------|---------------------------------------|
| | | Inch(in) |
| A. Height | | 81.25 |
| B. Length | | 66.88 |
| C. Width | | 75.94 |
| Usable Belt Width | | 40 |
| Hydraulic motor requirement at 900 psi minimum hydraulic pressure* Maximum Allowable Hydraulic Pressure 1000 psi | | |
| Total Maximum Hydraulic Consumption** | GPM | 15.6 (operating flow may be lower) |
| Electric Drive at 460V/3/60Hz | | |
| Full Load Current** | A | 15 |
| Breathing Capacity | | |
| | Flour/Free Flow | 200 lbs |
| | Bags | 3-4 |
| Blower Tube Air Requirement (Maximum per tube) | | |
| (30-35"WC) | cfm | 41 |
| Casters (center-to-center distance) | | |
| | Standard/V-Groove | 40.28 in |
| Breader Weight | | |
| | Main Body Net | 1300 lb |
| Noise Level | | |
| | Flour w/ central Blower | 83 db |

*Suggested settings at product belt speed of 60 fpm with 3/4" bottom layer of coating.
**Computed with standard items only.
Specifications subject to change without notice. Please corroborate with JBT sales support in your region.





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ALSO REPRESENTING



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