FMC FoodTech

XL-A Series

Breading Applicator



XL-A Series Breading Applicator

The XL-A Series is a high-production, fully convertible breading applicator with a versatile design. It handles any coating material – flour, free-flow or Japanese-style crumbs – and is built to handle the toughest, most challenging production requirements.

- Better dust control, for a clean, safe environment
- Improved reliability, with highly reduced downtime
- Easy to clean, reducing food safety issues
- New safety switches, for improved operator protection



Standard features

- Hydraulic drive system for maximum reliability
- Individual control of all key machine functions
- Extremely rugged, heavy-duty design
- Finite adjustments of all machine functions for consistent results
- Hopper window to monitor flour level
- Redesigned vertical and crossfeed augers for improved flour movement and transfer
- · Flour configuration
- Main product flat-flex belt in ½"
 (12.7 mm) pitch
- · Two blower tubes
- Stainless steel caster rigs
- · Breading feeder
- Stainless steel hydraulic manifold, valves and piping
- · One pressure roll
- · Rotating vibrator

Optional features

- · Free flow configuration
- Japanese-style crumb configuration
- · Poultry coater configuration
- · Electric blower
- Tie bar connections
- V groove casters
- · Standard spare parts kit

Operating benefits

- FlourMax technology available, to handle heavy flour applications
- Poultry Coater configuration available, with triple-flip discharge for bone-in poultry products
- Enhanced hydraulics, with stainless steel manifold, fittings, valves and piping
- · Ribbed rigid vertical auger housing
- New vertical and crossfeed augers run effectively at all speeds

Economic benefits

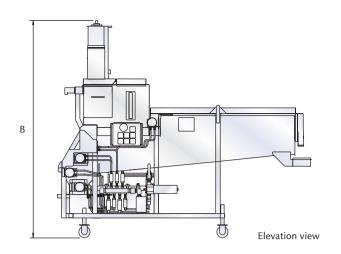
- High capacity/volume with minimal labor input
- Quick product changeover increases uptime
- Operational reliability, with minimal downtime
- · High output ensures fast payback

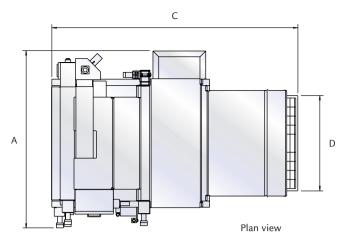
Quality benefits

- Reliable, robustly-mounted safety switches, more tolerant to misalignment
- New controls with enunciators to show safety switch status
- Blower tubes placed further into breader, minimizing dust 'overblow' from discharge end

Safety benefits

- Improved operator protection with robust safety system
- · Sanitary design, easy to clean
- Tapered frame sides prevent flour build-up
- New 4-piece hood-and-cover design encompasses entire machine
- Stainless steel piping for hydraulic oil transfer
- All wiring conduit-covered. No plastic tie-wraps





Model	XL-34A F		XL-34 A J		XL-34A PC		XL-40A F		XL-40 A J		XL-40A PC	
Dimensions	USA	Metric	USA	Metric	USA	Metric	USA	Metric	USA	Metric	USA	Metric
A (width)	109"	2 770 mm	109"	2 770 mm	129"	3 280 mm	109"	2 770 mm	109"	2 770 mm	129"	3 280 mm
B (height)	74"	1 880 mm	74"	1 880 mm	72"	1 830 mm	80"	2 035 mm	80"	2 035 mm	78"	1 980 mm
C (length)	96"	2 440 mm	96"	2 440 mm	96"	2 440 mm	96"	2 440 mm	96"	2 440 mm	96"	2 440 mm
D (usable belt width)	34"	864 mm	34"	864 mm	34"	864 mm	40"	1 016 mm	40"	1 016 mm	40"	1 016 mm

Specifications												
Breading Capacity												
Free flow, min	N/A	N/A	200 lb	90 kg	N/A	N/A	N/A	N/A	200 lb	113 kg	N/A	N/A
Free flow, max	N/A	N/A	350 lb	160 kg	N/A	N/A	N/A	N/A	400 lb	181 kg	N/A	N/A
Flour, min	200 lb	90 kg	N/A	N/A	200 lb	90 kg	250 lb	113 kg	N/A	N/A	250 lb	113 kg
Flour, max	350 lb	160 kg	N/A	N/A	350 lb	160 kg	400 lb	181 kg	N/A	N/A	400 lb	181 kg
"J" crumb, min	N/A	N/A	100 lb	45 kg	N/A	N/A	N/A	N/A	125 lb	57 kg	N/A	N/A
"J" crumb, max	N/A	N/A	150 lb	70 kg	N/A	N/A	N/A	N/A	175 lb	80 kg	N/A	N/A
Hydraulic consumption at 40 FPM, 12 m/min	22 GPM	85 lpm	16 GPM	60 lpm	26 GPM	100 lpm	22 GPM	85 lpm	16 GPM	60 lpm	26 GPM	100 lpm

Electrical specifications	
Control voltage	115 V or 24 V

Sound level	
dB (Scale A) at 3 ft (1 m)	72

Crating dimensions (with removed vertical screw)												
Length	110"	2 795 mm	110"	2 795 mm	138"	3 505 mm	110"	2 795 mm	110"	2 795 mm	138"	3 505 mm
Width	76"	1 930 mm	76"	1 930 mm	77"	1 950 mm	82"	2 085 mm	82"	2 085 mm	83"	2 110 mm
Height	60"	1 525 mm	60"	$1525~\mathrm{mm}$	94"	2 390 mm	60"	1 525 mm	60"	1 525 mm	94"	2 390 mm
Gross shipping weight	2000 lb	910 kg	2000 lb	910 kg	3050 lb	1 385 kg	2300 lb	1 045 kg	2300 lb	1 045 kg	3520 lb	1 595 kg
Utility drawing	U011-40-0000		U011-40-0000		U014-34-0002		U011-40-000		U011-40-000		U014-34-0002	







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