



FEATURES

EMPANAMIX is a compact batter and breading machine with simple and user friendly controls.

The bath is made by a system of immersion and the product goes straight to the flour tank for the final layer.

It is possible for the product to directly enter a frying machine or a freezing tunnel.

- 9.000** **HOURLY PRODUCTION:** up to 9.000 pcs (30g)
PRODUCT SIZE: up to 80g
- It only needs one person to remove the products and arrange them in a storage tray.
- Modern equipment entirely **built in 304 stainless steel** and parts in polymers
- Easy to clean and to assemble and disassemble**



DIMENSIONS	660 mm (W) x 770 mm (L) x 1450 mm (H)
POWER INPUT	220V MONO 0,4CV (0,3kw)
WEIGHT	Approx. 39 kg



Warranty

- For parts and workmanship, there is a twelve-month guarantee offered by BRALYX.
- The guarantee terms are those included in the BRALYX machine guarantee regulation.

General conditions

- Payment 100% TT before delivery
- Delivery time: depends on the destination
- Proposal validity: 30 days, except if there are great variations in the Real's quotation in relation to the Euro and Dollar.

Bralyx provides a laboratory in its factory to test the machines, as well as raw material for the tests.

BRALYX

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