

# Stein Heritage™ Breader

**NEW** Breader designed for flour and fine granular  
free flowing coating materials



# New Stein Heritage™ Breeder



JBT FoodTech introduces the new Stein Heritage Breeder. The Heritage Breeder 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 breeders. It can be used as a preducer or as a final breading applicator.

## A history of coating innovation

As the name implies, the new Stein Heritage Breeder 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 Breeder 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.

**Heritage  
Breeder uses  
just three  
50 lbs bags**



**Other  
breeders  
require five  
50 lbs bags**

## 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 breeders 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.

## Learn more about the new Heritage

For more information about the new Stein Heritage Breader, talk to your JBT FoodTech representative or call 800-653-0304.

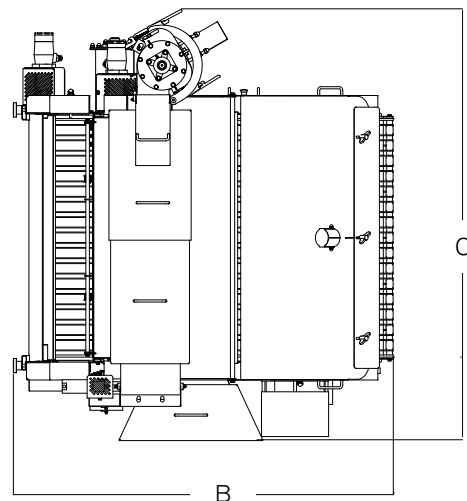
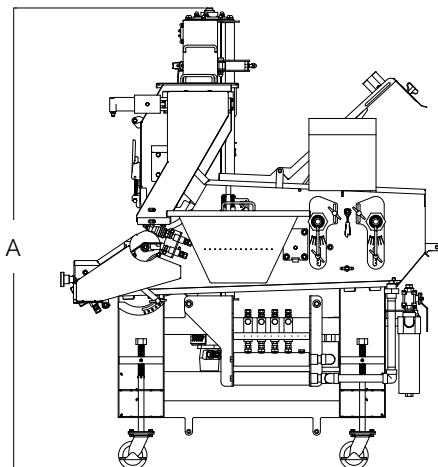
## Heritage Breader Specifications

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** (operating flow may be lower)	GPM	15.6
Electric Drive at 460V/3/60Hz		
Full Load Current**	A	15
Breeding Capacity		
	Flour/Free Flow	200 lb
	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
Breeder Weight		
	Main Body Net	1300 lb
Noise Level		
	Flour w/ Central Blower	83 db
Utility Drawing		
	Hydraulic Drive	N/A
	Electric Drive	N/A

\*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 Stein sales support in your region.





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JBT FoodTech can provide you with portioners, freezers, and everything in between – including process control, food product development assistance, operator training and a full range of customer support alternatives.

Our Food Technology Centers have served leading processors in the development of many of the world's most popular food brands. Learn how to increase your processing potential by contacting your JBT FoodTech representative or by visiting our website.

We're with you right down the line.™

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