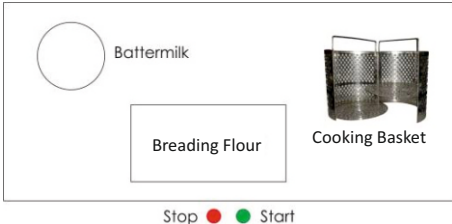


BREADING UNIT and BREADING PROCESS

	RAW MATERIALS	
	RAW MATERIAL	PREPARATION
	Battermilk	Add 1,5 scale water to the 1 scale breathing flour. It becomes ready to use
Breathing Flour	As Supplied	

BREADING PROCESS

PRODUCT	STEP 1	STEP 2	STEP 3	STEP 4	STEP 5
HOTWINGS STRIPS and BONY CHICKEN PIECES	Mix the Battermilk	Cover the chicken pieces with battermilk	Bread the chicken pieces with breathing flour which covered with battermilk	Provide to be shaken the excess flour off by clapping the palms of your hands 3 times while holding the chicken pieces with your fingers which covered with flour	Place the breaded chicken pieces to the cooking basket
CHICKEN FILLET BURGER	Mix the Battermilk	Cover the chicken breast with the battermilk	Bread the chicken breast with breathing flour which covered with battermilk. Make thin the chicken breast with your palms of the hands by pressing	Provide to be shaken the excess flour off by clapping the palms of your hands 3 times while holding the thinned chicken breast with your fingers which covered with flour	Place the breaded chicken breast to the cooking basket
WEDGES, CHERRY POTATO, MUSHROOM, CAULIFLOWER, FISH FILLET, CALAMARY, SHRIMP BANANA, PINEAPPLE (Breadinf Flour is Different)	Mix the Battermilk	Cover the products with the battermilk	Bread the products with breathing flour which covered with battermilk	Provide to be discarded the excess flour off by shaking the products off which covered with flour	Place the breaded products to the cooking basket

FLOUR SIFTING PROCESS

STEP 1	STEP 2	STEP 3	STEP 4
Let the entire flour to be in the interior reservoir of the machine by ejecting the stopper in the flour tank	The machine can be activated by pressing the green button	The machine can be switched off by putting the stopper into its place on flour tank	You can operationalize the machine by discharging the sifted flour tank under the machine to the flour tank above the unit