



Bernad[®]
equipamiento industria alimentaria

TECHNICAL DATA SHEET

FT-Compact · Rev. 01 · 10/2026

GASER COMPACT BREADING MACHINE

Table-top batter and breading machine · 2,000 pieces/h

GASER

150 MM

2,000 PIECES/H

SINGLE-PHASE



DESCRIPTION

The Gaser Compact is a table-top batter and breading machine that coats escalopes, croquettes, nuggets and other pieces continuously.

With a 150 mm useful width and the belt at 10 m/min, it reaches around 2,000 pieces per hour with a 180 W motor.

Made of stainless steel and food-grade plastics, it can be fully dismantled for cleaning.

CONSTRUCTION AND STANDARD EQUIPMENT

- Compact table-top batter and breading machine.
- 150 mm useful width and belt at 10 m/min.
- Up to 2,000 pieces per hour.
- Fully removable for cleaning.

KEY DATA

Useful width	150 mm	Speed	10 m/min	Output	2,000 pieces/h
Motor	180 W	Supply	Single-phase	Net weight	55 kg

VERSIONS

REF.	MODEL	USEFUL WIDTH	OUTPUT
Compact	Compact	150 mm	2,000 pieces/h

Ref. = Gaser model.

APPLICATIONS

Butcher shops, delicatessens and restaurants that batter and bread every day.

For information only. Specifications, dimensions and finishes may change without notice due to product improvements. The image is indicative. Please request a quotation to confirm dimensions, materials and lead times.

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