



Bernad[®]
equipamiento industria alimentaria

TECHNICAL DATA SHEET

FT-Practic 350 · Rev. 01 · 10/2026

GASER PRACTIC 350 BREADING MACHINE

Automatic batter and breading machine · 5,000-12,000 pieces/h

GASER

350 MM

5,000-12,000 PIECES/H

SINGLE-PHASE



DESCRIPTION

The Gaser Practic 350 is the highest-capacity automatic batter and breading machine in the range, with automatic bread feed, reverser and blower.

With a 350 mm useful width (400 mm to order) and a belt from 9 to 15 m/min, it produces 5,000 to 12,000 pieces per hour; 30 l batter tank with stirrer and 50 kg bread hopper.

The flat outfeed at 960 mm height makes in-line work easy; it stands on legs with wheels and accepts an optional turbine to blow off top-side bread.

CONSTRUCTION AND STANDARD EQUIPMENT

- Automatic bread feed.
- Bread reverser and blower.
- 30 l batter tank with stirrer and 50 kg bread hopper.
- Flat outfeed at 960 mm height.

KEY DATA

Useful width	350 mm	Speed	9-15 m/min	Output	5,000-12,000 pieces/h
Motor	550 W	Supply	Single-phase	Net weight	200 kg

VERSIONS

REF.	MODEL	USEFUL WIDTH	OUTPUT
Practic 350	Practic 350	350 mm	5,000-12,000 pieces/h

Ref. = Gaser model.

APPLICATIONS

Meat and ready-meal processors with high output.

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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