



EQUIPMENT – BREADING TABLE

INTRODUCTION

Breading tables are used for breading Chicken Cottage breaded items. The table holds the dip inset, breading, has a workspace for racking breaded chicken and a sifting unit.

The top breading lug has a plug that can be taken out to allow the breading to drop into the sifter. The sifter system sifts the breading and removes the doughballs. The sifted breading is collected in a second breading lug situated underneath the breading table.





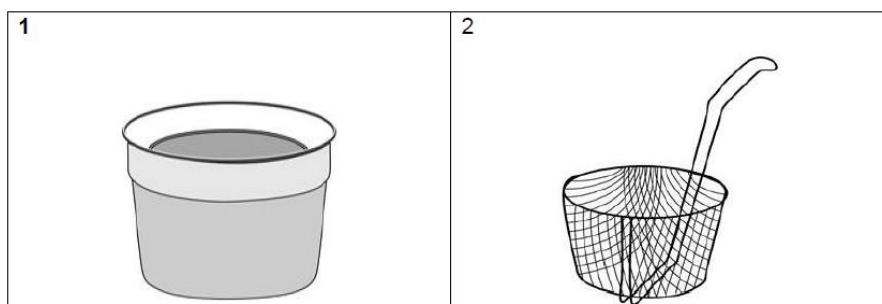
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PARTS & FUNCTIONS

No	Part	Function
1.	Breading Lug	Holds breading flour in the top portion of the breading table during the breading process. A plug in the bottom of the lug is removed to allow the breading to drop into the sifter. The bottom breading lug collects breading from the sifting process and is situated at the lower portion of the table.
2.	Dip Cut-out	Holds the water dip inset.
3.	Power Connection	Turns sifter ON and OFF.
4.	Doughball Pan	Collect doughballs during the breading sifting process.



No	Part	Function
1	Dip inset	Holds the water dip used for breading. It is placed in the breading table during breading.
2	Dip basket	Holds raw chicken for dipping into the dip water.





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GETTING STARTED – SET UP

- **Wash and Sanitize Hands**
- **Ensure all components are fully dry to prevent flour from clogging the sifter screen.**
- **Ensure the table is level.**
- **Install breading table parts:**
 - Ensure the power switch to the breading table is OFF.
 - The breading table is level.
 - Hole in breading lug must be at opposite end of sifter from the doughball pan. If not positioned correctly, breading will go into the doughball pan before it has time to fall through the sifter.
 - The plug must be in place in the breading lug.
 - Place the breading lug properly on the bottom rails.
 - Ensures the doughball pan is in place to prevent doughballs from dropping onto the floor during sifting process.
- **Fill breading lug:**
 - Fill the breading lug with $\frac{1}{2}$ - $\frac{3}{4}$ full of blended breading.
- **Connect power cord:**
 - Connect the power cord to operate the sifter.
- **Sift breading:**
 - Make sure the breading lug is fully seated under the table.
 - Turn the sifter ON.
 - While the sifter is in motion, remove the plug and push small amount of breading slowly into the hole.
 - Do not empty all the breading into the sifter at once because the sifter will not work properly.
 - Check the sifter screen regularly to ensure it is not clogged or broken. If broken, replace. If clog, clean and dry thoroughly.
 - When all breading has gone through the sifter, turn the sifter off. Replace the plug and remove the empty lug.
 - Settle the breading in the bottom lug by moving the lug back and forth a few times. Then bring the lug to the top of the table.
 - Place the empty lug under the table.
 - Mix, sift and add fresh breading, if necessary.
 - After each sifting, discard the doughballs from the doughball pan.
 - Sift breading twice each morning and each time new batches are made.
- **Install water inset:**
 - Fill the water inset to the break mark with cold tap water.
 - Then place the water inset in the breading table.
- **Collect accessories needed:**
 - Collect other breading accessories needed – dip basket, racks, and trays.



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AFTER BREADING - CLEANING

- **Sift breading:**
 - Sweep any dry breading on the table back into breading lug with your hands.
 - Sift breading by following the Getting Stated – Setting Up Breading Table, Step 5 procedure in this section.
- **Cover breading lug:**
 - Cover breading lug with lid until needed for the next round.
- **Clean breading table:**
 - Clean the breading table surface using the 3-step cleaning method.
 - Wash all surfaces using a clean towel dipped in multi-purpose cleaning solution.
 - Rinse with clean towel dipped in clean hot water.
 - Sanitize with a clean towel dipped in sanitizing solution.
- **Discard water dip:**
 - Discard dip water
 - For Classic/Normal Chicken - discard dip water after every round and for a continuous cooking up to 2 rounds or a maximum of 8 heads.
 - For Crunchy Chicken - discard dip water after every round and for a continuous cooking up to 2 rounds or a maximum of 8 heads.
 - Clean the water inset, dip basket, racks and trays using the 3-step cleaning method.

DAILY AT CLOSE

- **Sift breading:**
 - Sweep any dry breading on table back into breading lug with your hands.
 - Sift breading by following the Getting Stated – Setting Up Breading Table, Step 5 procedure in this section.
- **Transfer breading:**
 - Remove breading lug and transfer breading into a clean, food safe plastic bag or container.
- **Clean water inset & table surface:**
 - Remove the water inset and discard the dip water.
 - Clean the water inset using 3-step cleaning method.
 - Allow to air dry overnight.
- **Clean parts:**
 - Remove lugs, plugs, rocker sifter, plastic adaptor and doughball pan. Discard doughballs.
 - Clean all parts using 3-step cleaning method.
 - Allow parts to air dry overnight.
 - Clean the sifter thoroughly. Ensure no doughballs are trapped in the holes and crevices of the sifter.
- **Clean breading table:**
 - Unplug the breading table and clean all surfaces thoroughly using 3-step cleaning method.



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- Use a towel soaked in multi-purpose cleaning solution to clean the top, sides and all the crevices.
- Rinse with a towel soaked in hot water until all surfaces are clean.
- Wipe all surfaces thoroughly with a towel dipped in sanitizing solution.
- Remove the flour shields.
- Clean the shields using 3-step cleaning method.
- Allow to air dry overnight.
- When cleaning the breading table, do not hose with water. You could get an electric shock and damage the electrical parts of the table.
- Leave table disassembled overnight to allow the parts to air dry.
- Clean all breading lugs.
- Clean the lugs using 3-step cleaning method.
- Allow to air dry overnight.

WEEKLY CLEANING

- **Clean under motor compartment housing:**
 - Clean under the motor compartment housing.
 - Remove breading build-up.
 - Wipe with towel dipped in multi-purpose cleaning solution.
 - Rinse with a towel dipped in hot water.
- **Clean under table:**
 - Clean under the breading table.
 - Remove all loose parts and accessories & remove breading build-up.
 - Wipe with towel dipped in multi-purpose cleaning solution.
 - Rinse with a clean towel dipped in hot water.
 - When cleaning the breading table, do not hose with water. You could get an electric shock and damage the electrical parts of the table.

PROBLEM SOLVING

Problem	Possible Cause	Solution
Sifter not functioning	• Not plugged in	Plug in
	• Adaptor missing	Contact maintenance to replace adaptor
	• End of drive gear not positioned into drive shaft.	Contact maintenance
	• Circuit-breaker tripped	Reset circuit-breaker
	• Defective component	Contact maintenance



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Doughballs not ejecting	<ul style="list-style-type: none">• Table not level• Rocker arm not positioned properly	Level table Reposition rocker arm
Doughballs in breading after sifting	<ul style="list-style-type: none">• Damaged sifter screen• Doughballs not discarded after sifting.• Sifting too long	Replace sifter screen Discard after sifting Turn sifter 'OFF' after breading is sifted
Sifted breading drops onto floor	<ul style="list-style-type: none">• Breading lug not in place• Breading lug without plug• Flour shields not in place or not properly positioned.• Doughball catcher full	Reposition breading lug Check before using Ensure flour shields in place during opening Empty catcher
Flour gritty	<ul style="list-style-type: none">• Hole in sifter screen• Failure to turn sifter 'OFF' as soon as breading has sifted	Replace sifter screen Turn sifter 'OFF' as soon as all breading has been sifted