



BATTER-PRO

BATTER/TEMPURA APPLICATOR



Select a Recipe & Add Dry Batter
BATTER - PRO Does the Rest!

AUTOMATICALLY:

- Mix
- Chill
- Control viscosity
- Apply batter / tempura



ONE MACHINE DOES IT ALL!

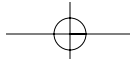
- 14", 24" & 40" Belt widths
- Hydraulic or electric drives
- Includes air knife and blower
- Conveyors raise for easy cleaning
- Compact design saves valuable line space
- Horizontal paddles for more gentle mixing
- Only one pump required
- S/S Sanitary positive displacement pump

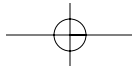


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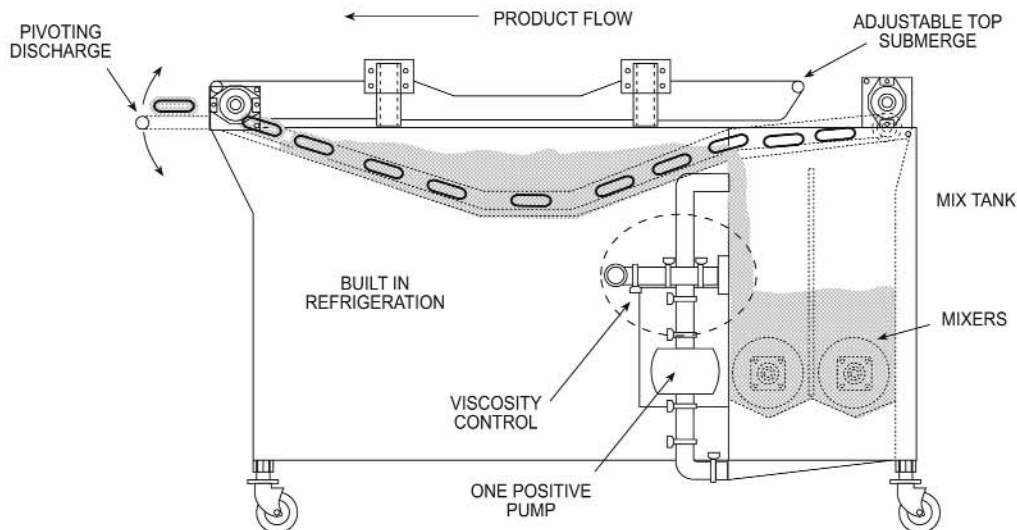
NOTHUM
FOOD PROCESSING SYSTEMS

COATING SOLUTIONS





nothum



Batter-Pro

General Specifications

	BP 24	BP40
Length O/A	100"	100"
Width O/A	39"	53"
Height O/A	63"	63"
Infeed Height	36"	36"
Discharge Height	36"	36"
Actual Belt Width	26"	40"

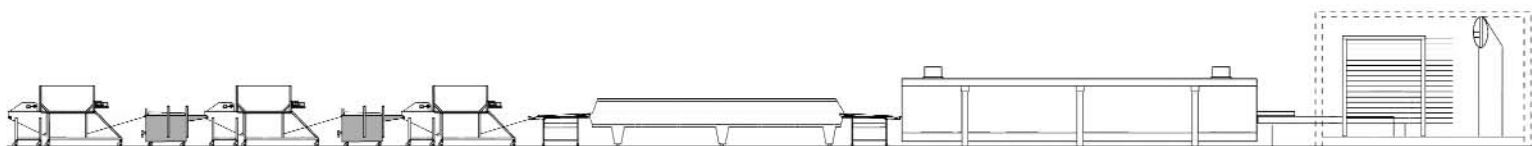
BP 24 and BP 40

Electrically driven	240V 3ph 30amp / 480V 3ph 20amp
Hydraulically driven	12gpm at 800psi
Water	10gpm at 60°F

*Specifications are approximate and subject to change

Includes: Batter/tempura applicator, Automatic batter mixing, Automatic viscosity control, Automatic chilling by built in refrigeration, Automatic adjusting top submerge belt, Top submerge coverage, Touch screen and PLC controls Hydraulic and/or electric motors, Adjustable bullet-nose discharge, Swivel locking casters, Flat flex wire belt Stainless steel uni-frame construction, Built in air knife and blower, *Runs tempura and regular batter*

Options: 200 pound bulk feed hopper



Nothum's equipment, processes and concepts may be covered by one or more of the following US patents.

Other domestic and international patents pending.
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