## BATTERPRO

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# All-In-One, Second to None

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BATTERPRO

Simplify your batter mixing and application process with one machine that does it all. Thin or thick, submerged or waterfall, batter or tempura– the BatterPro has you covered.

### **BatterPro Batter System**



VISCOSITY

APPLICATION

CHILLING

#### THE NOTHUM WAY

MIXING

Since 1971, Nothum Food Processing Systems has been a leading manufacturer of batter/ breading lines for the poultry, seafood, alternative protein, and appetizer industries.

We're a third-generation family-owned business, and we've built our reputation as experts in further processing by focusing on what matters: Making the very best equipment and always putting people first.

## Why It's Different

- Consistent viscosity with automatic adjustment and correction
- Temperature regulation throughout the entire process
- Horizontal paddles gently mix without shearing
- Second liquid option: beer or hot sauce

## The Bottom Line

- Payback in less than 6 months
- Increases yield while decreasing labor and batter losses
- Less downtime and changeover time
- Reduce floor space and eliminate redundant equipment
- Industry-best viscosity accuracy for consistient product quality

Ask us how the BatterPro improves your production line.



NOTHUM.com 417-831-2816

