

ALL-IN-ONE

CONTROLS VISCOSITY



CHILLS MIXTURE



APPLIES BATTER



MIXES INGREDIENTS



BatterPro

BATTER/TEMPURA SYSTEM



SIMPLICITY

Select a recipe, add dry batter and let the BatterPro do the rest.

- Batter and Tempura
- Variable Mixing Speed
- One Pump
- Viscosity Controlled
- Plug & Play Installation
- No Ammonia Required
- Horizontal Mixers

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FOOD PROCESSING SYSTEMS

BatterPro GENERAL SPECIFICATIONS

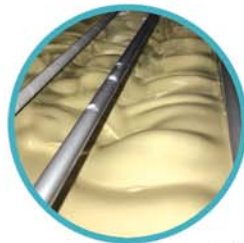
| | BP 24 | BP 40 | BP 40 HP | Optional Tempura Conveyor |
|--------------------|---|-----------------|-----------------|---------------------------|
| Length O/A | 3048mm | 3251mm | 3251mm | 3734mm |
| Width O/A | 1346mm | 1702mm | 1702mm | |
| Height O/A | 1575mm / 2057mm | 1753mm / 2261mm | 1753mm / 2261mm | |
| Infeed Height | All Models - 939mm to 1016mm | | | N/A |
| Discharge Height | All Models - 939mm to 1016mm | | | 813mm / 1321mm |
| Actual Belt Width | 660mm | 1016mm | 1016mm | |
| Electrical | 208-240VAC 3pH 30AMP/380-480VAC 3pH 30AMP | | | |
| Batter Tank Volume | 106-170L | 216-340L | 216-340L | |
| Water | 4°C | | | |
| Chilling | Glycol or Chilled water required | | | |

Specifications are approximate and subject to change

The Only All-In-One Batter and Tempura System that Controls Viscosity, Mixes, Chills, and Applies



Viscosity automatically controlled and measured with viscosity cup



Horizontal mixing paddles ensure proper mixing and will not shear tempura



Inter-Chilling and Cooling system with either Glycol or chilled water



Top Submerge guarantees complete product coverage and positioning

Proven Technology

- All settings can be saved in an onboard recipe, simply call up recipe, select and run
- Automatic feed system
- Easily opened for cleaning and maintenance

SAVE Money By:

- Reducing Downtime
- Eliminating Redundant Equipment
- Decreasing Breeding Loss



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