



Total Food Machines
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Battering, Breading, Crumbing and Frying Lines

Total Food Machines: Leading Supplier of Battering, Breading, Crumbing, and Frying Lines

At **Total Food Machines**, we are proud to offer a comprehensive range of equipment designed to streamline food processing operations.

Battering, Breading, Crumbing, and Frying Lines are available in various sizes (200mm, 300mm, 400mm, 600mm and 1000mm), providing flexible solutions for high-volume food production.

Applications:

Our equipment is ideal for processing a wide range of products, including:

- Chicken Nuggets
- Breaded and Battered Fish
- Fishcakes and Fish Fingers
- Crisps
- Ethnic Foods
- Breaded Battered Sausages
- Mushrooms
- Tempura Prawns
- Potato Cakes
- Vegetarian Products
- And much more...

Key Considerations for Purchasing:

When investing in equipment, it is important to consider the following factors:

- Required throughput
- Available working space and facility footprint
- Service and maintenance requirements
- Type of finished product

Enrober/Batter Machine: High-Quality Battering for Maximum Efficiency

Enrober/Batterer is engineered to apply a consistent, high-quality coating of batters and marinades to a wide variety of food products. Its design allows for quick changes between different batters, enhancing production efficiency.

How It Works:

- Products are fully submerged in a batter tank as they travel along the conveyor.
- A weighted top conveyor ensures the product remains immersed for thorough coverage.
- An air knife removes excess batter for a clean finish before the product moves to the next processing or packaging stage.
- A variable speed control allows operators to adjust belt speed as needed.

Key Features:

- Simple to operate and maintain
- Variable speed control for flexibility
- Ideal for tempura-style batters

BreadCrumb: Efficient Crumbing for High Versatility

Crumber/Breader is designed to automate the crumbing process for medium-volume producers, offering excellent versatility for various types of crumbs. This equipment ensures even coating of formed or batter-coated products.

How It Works:

- The motorised conveyor moves the product through a bed of crumbs, ensuring an even coating on all surfaces.
- A compressing roller gently presses the crumbs into the product, ensuring uniformity.
- An integrated fan blows off excess crumb, which is recycled to minimize waste.

Key Features:



- Simple, smooth operation
- Reduced product wastage through efficient recycling of crumbs
- Variable speed control
- Suitable for Japanese-style crumbs

Fryer: Versatile Frying for Any Product

The fryer completes the line, providing the flexibility to flash fry or fully cook a wide variety of food products, including battered and breaded items.

How It Works:

- Capable of handling products ranging from chicken nuggets to spring rolls, fish fingers, and more.
- The fryer can easily switch between frying tempura-style battered products and breaded items with minimal adjustments to the conveyor.
- Operates on a standard three-phase electrical supply and features a central control panel for easy operation.
- Can be installed as a standalone unit or integrated into a fully automated production line.

Key Features:

- Simple to operate
- Hinged elements for easy cleaning
- Safe and hygienic operation
- Adjustable conveyor to accommodate different product types
- High-accuracy temperature control for consistent results
- Variable speed control for flexibility
- Low and high oil level cut outs for safety

Optional Accessories:

- Conveyor lifting aid
- Dedicated fume extraction system
- Cooking oil strainer and filter
- Pumped circulation of cooking oil
- Overnight holding tank and oil transfer pump

Why Choose Total Food Machines?

With Total Food Machines, you benefit from:

- High-quality, reliable equipment tailored to your production needs
- Expert advice to help you choose the right equipment for your processing goals
- Ongoing support and service to ensure your production line runs smoothly

For more information or to discuss your specific requirements, please **contact us** today. We are committed to providing you with the best solutions for your food processing needs.

Total Food Machines on 02890 994 202 or email sales@totalfoodmachines.com

Direct Web Link

<https://totalfoodmachines.com/machine/6409/battering-breading-crumbing-and-frying-lines>

More Images









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