

Battering Breeding Frying Lines

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A typical continuous coating and frying line automates the entire preparation sequence:

1. **Pre-dusting/Forming:** Raw product is prepped and lightly coated with a base layer of flour or starch to help subsequent batters stick.
2. **Batter Application:** The product passes through an enrober or submerged tank where it is coated in liquid batter (e.g., tempura).
3. **Breading/Crumbing:** Products are passed through a crumbler, where they are coated in breadcrumbs to create a crispy outer layer.
4. **Continuous Fryer:** The coated food moves along an automated conveyor belt into a continuous hot oil fryer to cook the product to a golden finish



5. We can supply: 200/300/400/600mm wide frying lines

Coated & Breaded Products

These items are highly stable on conveyor belts and rely on the fryer to instantly lock their outer coatings into a crispy state

- **Poultry:** Chicken nuggets, breaded goujons, wings, popping chicken, and mini-fillets.
- **Seafood:** Fish fingers, breaded cod/haddock fillets, fishcakes, popcorn shrimp, and tempura prawns.

Formed & Plant-Based Products

Industrial forming machinery shapes these items, and immediate flash-frying solidifies their exterior structure before they can deform:

- **Cheese & Dairy:** Mozzarella sticks, breaded camembert bites, and jalapeño poppers.
- **Plant-Based Meat Analogs:** Vegan nuggets, plant-based fish fillets, and cauliflower "wings".
- **Potato & Carbohydrate Bites:** Croquettes, potato cakes, and arancini (risotto balls)

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