

NOTHUM

By **Fortifi**

Operating Instructions & Parts List for the



Round Product Tank Manual 107653

Issued: May 8, 2019
TMC# 834

Nothum Food Processing Systems
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Operating Instructions in other languages are available on request. Additional copies of Operating Instructions are available by calling or writing your Regional Manager, or by contacting:

Nothum Food Processing Systems
3039 East Pythian Street
Springfield, Missouri 65802
U.S.A.
Phone: +1-417-831-2816

The Information Provided In These Operating Instructions Is
Important To Your Health, Comfort And Safety.

For Safe And Proper Operation, Read This Entire Manual
Before Using This Equipment.

<http://nothum.com>



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Original Instructions.

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Section 1

Safety and Ergonomics

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The information provided in these operating instructions is important to your health, comfort and safety. For safe and proper operation, read this entire manual before using this equipment.



Please read and save these instructions. Read carefully before attempting to assemble, install, operate or maintain this product. Protect yourself, others and equipment by observing all safety information. Failure to comply with instructions could result in personal injury and/or damage to the equipment. Any use in applications other than those for which the equipment was designed and built may result in equipment damage and/or serious injuries.

Retain this manual for future reference. Be thoroughly familiar with the controls and proper use of this equipment.

SIGNAL WORD PANELS



Indicates a hazardous situation that, if not avoided, will result in death or serious injury.

(The signal word **Danger** is in white letters on a safety red background)



Indicates a hazardous situation that, if not avoided, could result in death or serious injury.

(The signal word **WARNING** is in black letters on a safety orange background)



Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.

(The signal word **CAUTION** is in black letters on a safety yellow background)



Indicates information considered important, but not hazard-related (e.g. messages relating to property damage).

(The signal word **NOTICE** is in italicized, white letters on a safety blue background)

The signal word definitions provided, comply with the American National Standard for Product Safety Information in Product Manuals, Instructions, and Other Collateral Materials (ANSI Z535.6-2011).

This technical manual is printed in black and white.

SAFETY SYMBOLS



The safety alert symbol indicates a potential personal injury hazard. It is not used for messages related to property damage. The safety alert symbol may be used alone or in conjunction with a signal word in a signal word panel



Danger of electrical shock



Danger of Hand Entanglement - Drive Chain



Danger of Hand Entanglement - Roller Shaft



Read Operator's Manual



Two Person Lift

Symbols are harmonized with ANSI Z535.4 and ISO 3864-2 standards. Warning symbols are presented on a safety yellow background. Mandatory action symbols are presented on a safety blue background.

This technical manual is printed in black and white.

SAFETY RECOMMENDATIONS AND WARNINGS

WARNING

Labels must be in place and readable at all times. Nothum will replace any label that becomes unreadable, free of charge.

The manufacturer assumes no liability for any unauthorized changes in operating procedures or for unauthorized changes or modifications made to the design of the machine or any factory-installed safety equipment, whether these changes are made by the owner of this equipment, by his employees, or by service providers not previously approved by Nothum Food Processing Systems.

Use only replacement parts manufactured by Nothum. Use of substitute parts will void the warranty and may cause injury to operators and damage to equipment.

All maintenance procedures should be performed by qualified personnel.

WARNING

To avoid personal injury, guards must be in place while operating the machine.

Never operate without guards in place.



Moving machine parts and pinch points.
Never operate without discharge tray in place.

Sprocket and Chain

To avoid personal injury, guards must be in place while operating the machine.

WARNING

Never attempt to repair a wirebelt that has been previously repaired or has damage in more than one place. A belt with these properties could have small pieces break off into the product long before the next failure is noticed.

WARNING

To avoid personal injury, always disconnect the power cord before performing any adjustments, disassembly/assembly, troubleshooting or cleaning.



All electrical repairs should be completed by a qualified electrician or approved service provider.

SAFETY RECOMMENDATIONS AND WARNINGS (CONTINUED)



Heavy lifting can cause injury. Use two-man lift.



Place frame assembly on a flat, level surface that can support 200 pounds.



Do not over tighten screws in plastic components. Damage may occur.



All sprockets must be in alignment with the wirebelting.



Make sure wirebelt is installed in the proper direction.

SAFETY RECOMMENDATIONS AND WARNINGS (CONTINUED)

NOTICE

Make sure wirebelt is installed in the proper direction. If wirebelt edgeloop is installed improperly, damage to the wirebelt may result.

NOTICE

The recommended cleaning solution for the Nothum Automatic Coating System is eXtra® Heavy Duty Cleaner.



eXtra® Heavy Duty Cleaner, (PN:184332), is a concentrated cleaner and degreaser for food processing equipment. Contact Nothum for details.

NOTICE

Do not machine wash drive guard covers or batter tanks. Excessive heat generated by machine washing can damage parts.

Do not submerge frame and motor assembly as damage to motor could result. Clean with damp cloth or sponge only.

ERGONOMIC FEATURES

The Nothum ACS eliminates manual application of batter and breading.

NOISE LEVEL

With normal use, the Nothum ACS noise emission value is less than 70 dB(a).

Section 2

Designated Use

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DESIGNATED USE

The Nothum Automatic Coating System Round Product (ACS.RP) batter conveyor accessory is designed to install directly onto an existing ACS machine. The ACS.RP batter conveyor enables round products to be battered with ease.

MACHINE FUNCTION

The Nothum Automatic Coating System Round Product batter conveyor accessory applies a full range of batters to round foods. Round products are conveyed through the batter for an even and consistent coating.

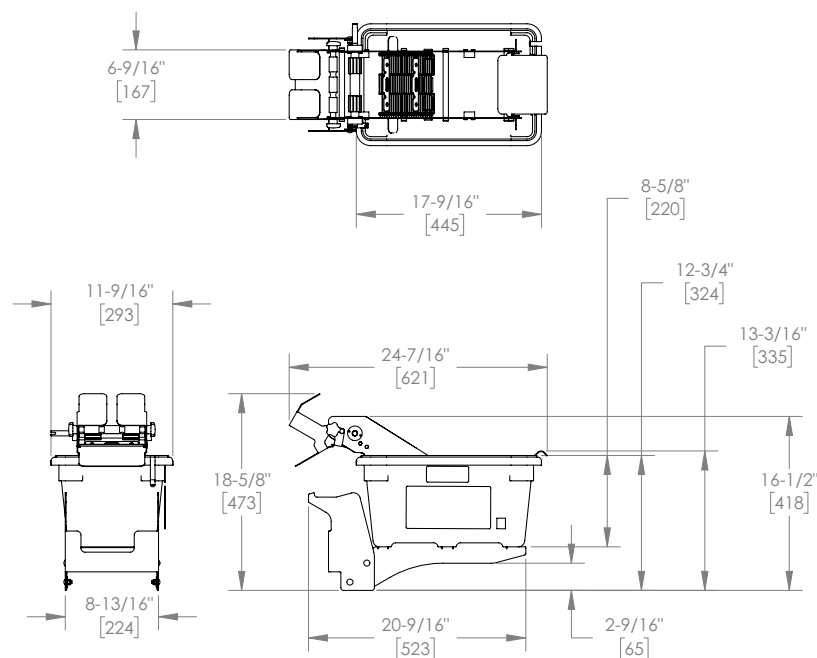
SPECIFICATIONS - ACS RP ACCESSORY

The Nothum Automatic Coating System has been tested and meets the requirements of the National Sanitation Foundation (NSF), Intertek (ETL) Canada & U.S.A., and bears the official markings of these agencies.

Weight

	ACS.RP ACCESSORY
Total Machine	16 lbs. (7.25 kg)
Breader Conveyor	8 lbs. (3.62 kg)
Batter Tank	3 lbs. (1.36 kg)
Bracket	6 lbs. (2.72 kg)

Overall Size



Speeds

Batter Conveyor	20 ft./min. (6.1 m/min)
Usable Belt Width	6 in. (152 mm)

Capacity

Batter Capacity	12 qt. (11.35 l)
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Section 3

Unpacking and Installation

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Pre-operational Checkout	3-5

NOTE

BEFORE YOU BEGIN INSTALLATION

Check the contents of the box to make sure that all parts are included. If any items are missing, or you notice any damage, contact Nothum at +1-417-831-2816 or contact your local distributor.

NOTE

In the event you have questions about the installation, use, care or service of this product, contact Nothum's customer service department at +1-417-831-2816 or contact your local distributor.

CONTENTS

Shown below are the typical contents found inside the shipping carton.



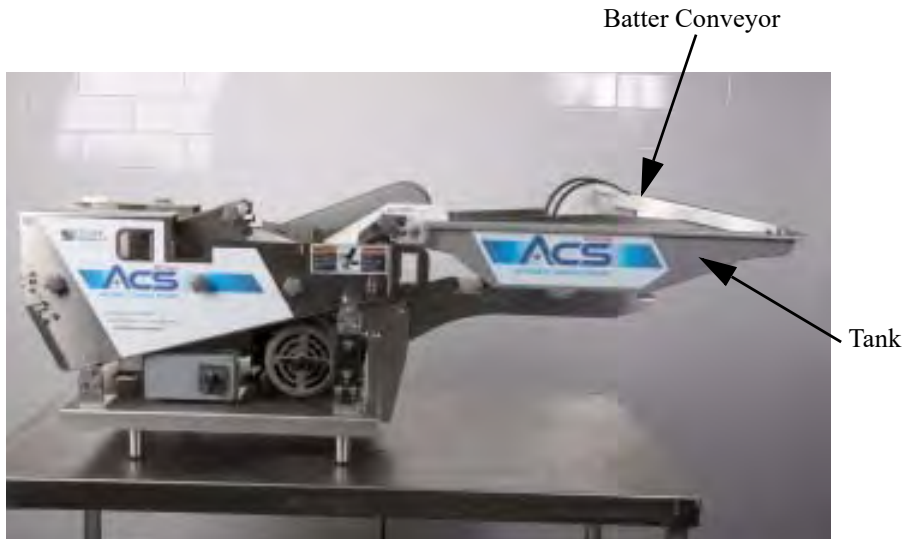
UNPACKING

Step 1: Remove all components from the foam trays, packaging and shipping containers.



INSTALLATION INSTRUCTIONS

Step 1: Remove original batter conveyor assembly and tank from machine.



INSTALLATION INSTRUCTIONS (CONTINUED)

Step 2: Remove the original support bracket from the machine.



Step 3: Install the ACS.RP support bracket onto the machine.



Step 4: Install the new batter conveyor assembly and tank onto the support bracket. Align the conveyor driven shaft with the guide sleeve on the machine. Unit is ready for pre-operational checkout.



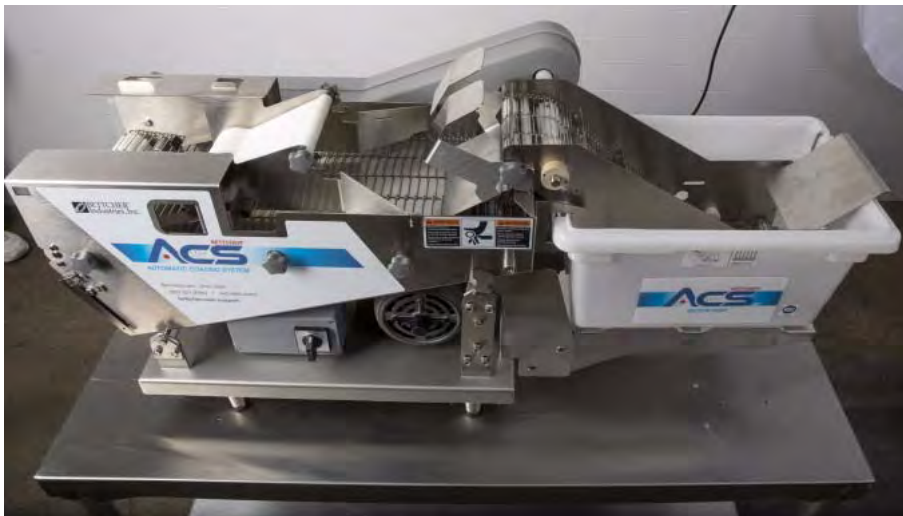
PRE-OPERATIONAL CHECKOUT

Step 1: Turn the power switch to **OFF**.

Step 2: Plug in the power cord.

Step 3: Turn the power switch to **ON**.

Step 4: Verify that the batter and breader conveyors are operating smoothly. The machine is now ready for adding the batter and breading as described in the operating instructions.



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Section 4

Instructions for Operation

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To avoid personal injury, guards must be in place while operating the machine.



Never operate without guards in place.

Moving machine parts and pinch points.
Never operate without discharge tray in place.

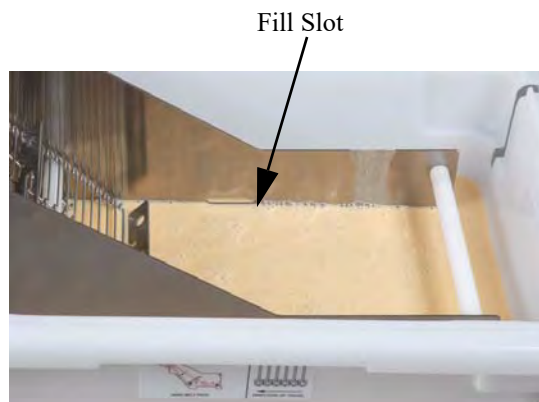
Sprocket and Chain

To avoid personal injury, guards must be in place while operating the machine.

LOADING THE BATTER TANK

Step 1: Make certain the machine is **OFF**.

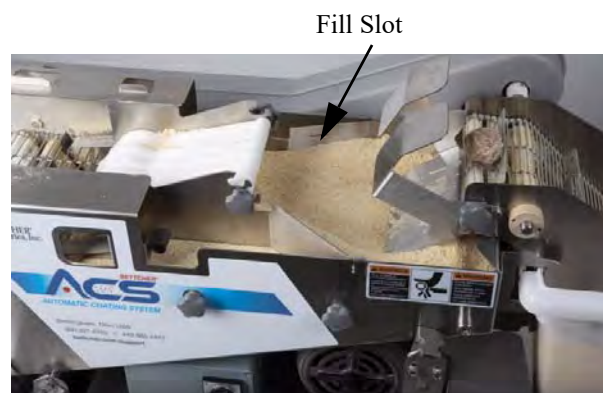
Step 2: Fill the batter conveyor assembly with batter. Stop filling when the batter reaches the fill slot in the side plate.



Step 3: Turn the machine **ON**.

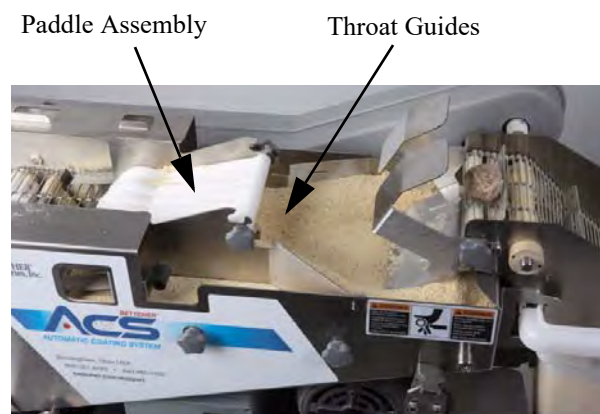
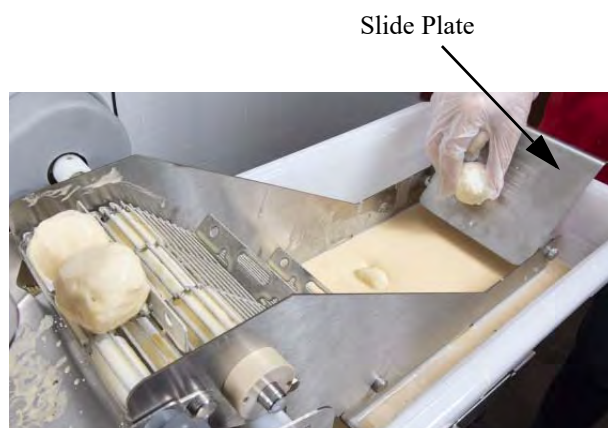
LOADING THE BREADER TANK

Step 1: Pour the breading into the breader conveyor assembly. Continue to fill the breader conveyor assembly with the conveyor running. The breading depth should be even with the fill slot.



PRODUCT COATING OPERATION

Step 1: Place the product onto the slide plate and into the batter. The product is coated with batter and transferred to the breader conveyor. The product will be coated with breading as it goes through the throat guides and under the paddle assembly. The product will exit at the front end of the breader.



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Section 5

Maintenance Batter Conveyor Assembly

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WARNING



All maintenance procedures should be performed by qualified personnel.

The information provided in these operating instructions is important to your health, comfort and safety. For safe and proper operation, read this entire manual before using this equipment.

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Use only replacement parts manufactured by Nothum. Use of substitute parts will void the warranty and may cause injury to operators and damage the equipment.

WARNING

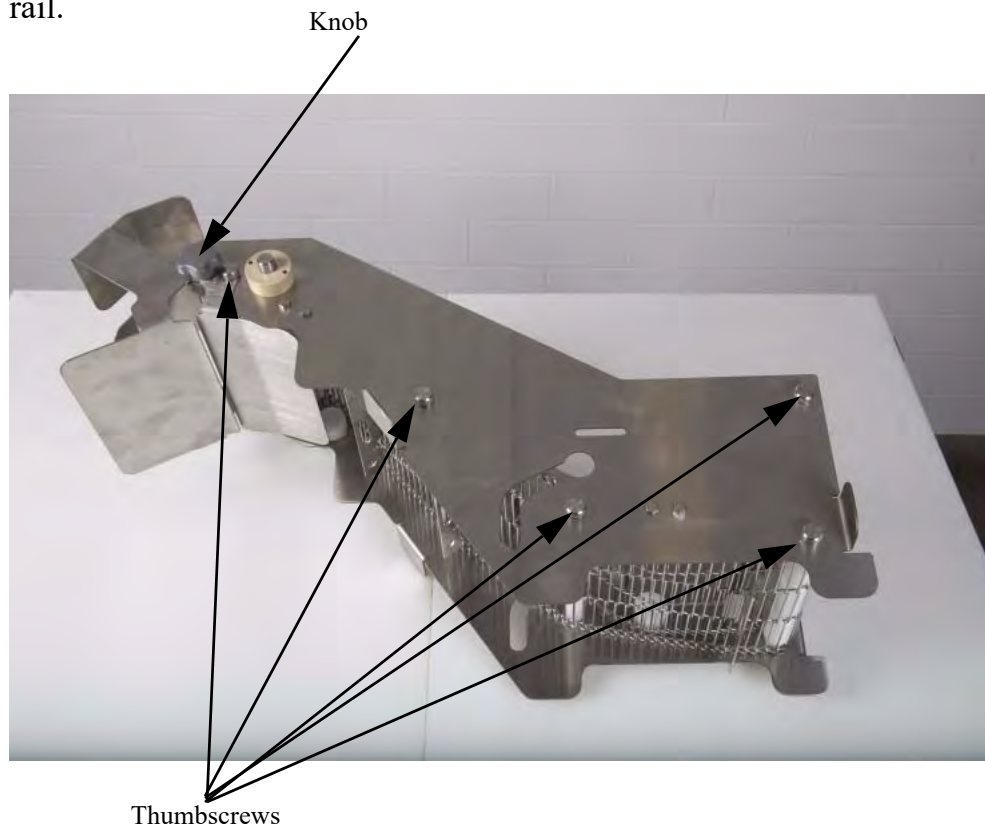
Never attempt to repair a wirebelt that has been previously repaired or has damage in more than one place. A belt with these properties could have small pieces break off into the product long before the next failure is noticed.

BATTER CONVEYOR WIREBELT REPLACEMENT

Step 1: Remove batter conveyor assembly from tank and place on its side.

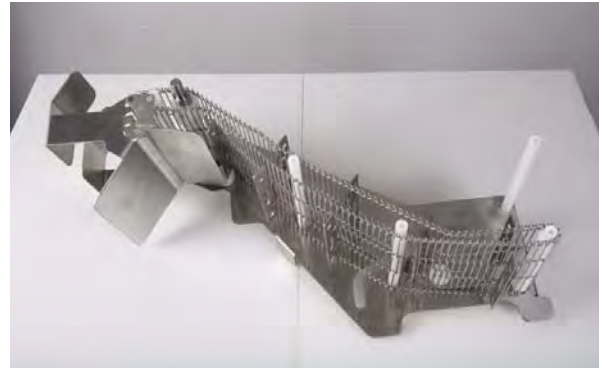
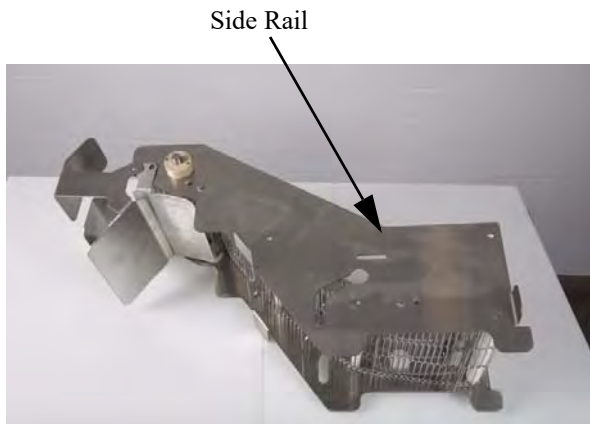


Step 2: Remove gray knob and (5) thumbscrews that retain the plow plate, drip plate and side rail.

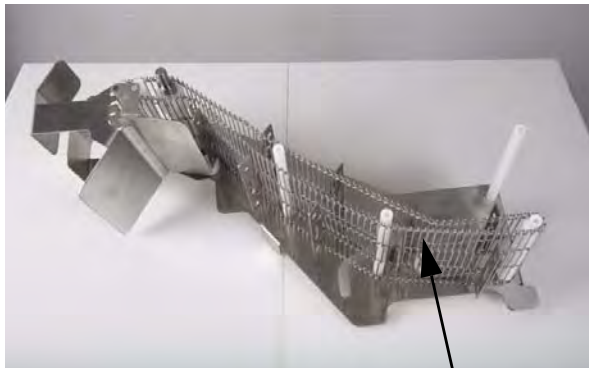


BATTER CONVEYOR WIREBELT REPLACEMENT (CONTINUED)

Step 3: Remove side rail from the assembly.



Step 4: Remove wirebelt from the assembly.

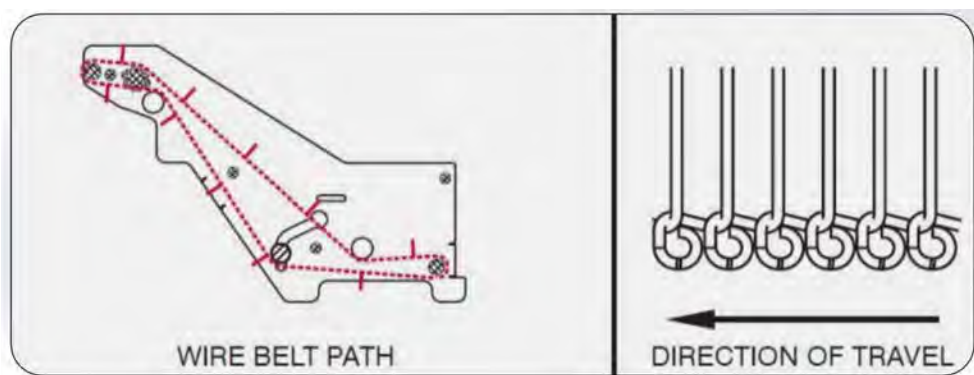
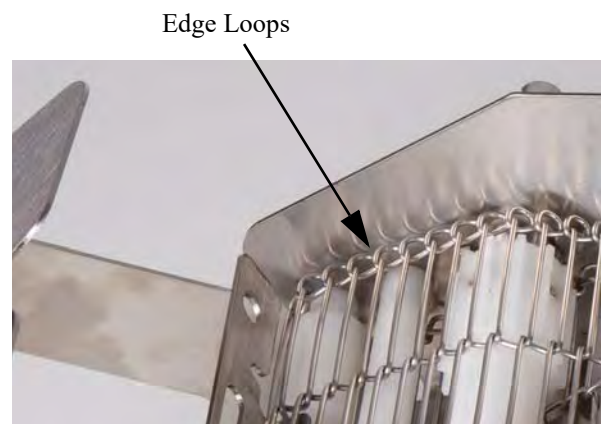
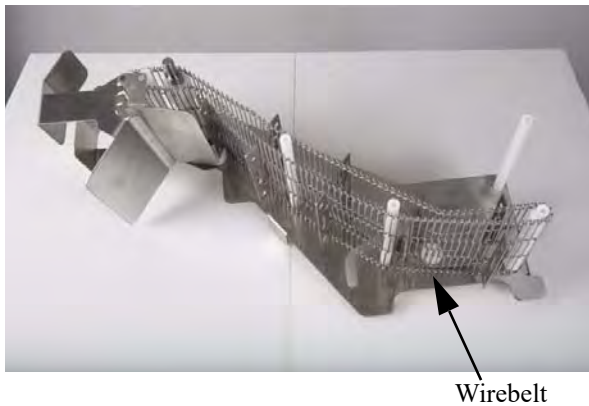


BATTER CONVEYOR WIREBELT REPLACEMENT (CONTINUED)

NOTICE

If the wirebelt is installed improperly, damage to the wirebelt may result.

Step 5: Place the new wirebelt onto the conveyor assembly. Make certain the edge loops are facing the direction of travel. *See the belt path view.



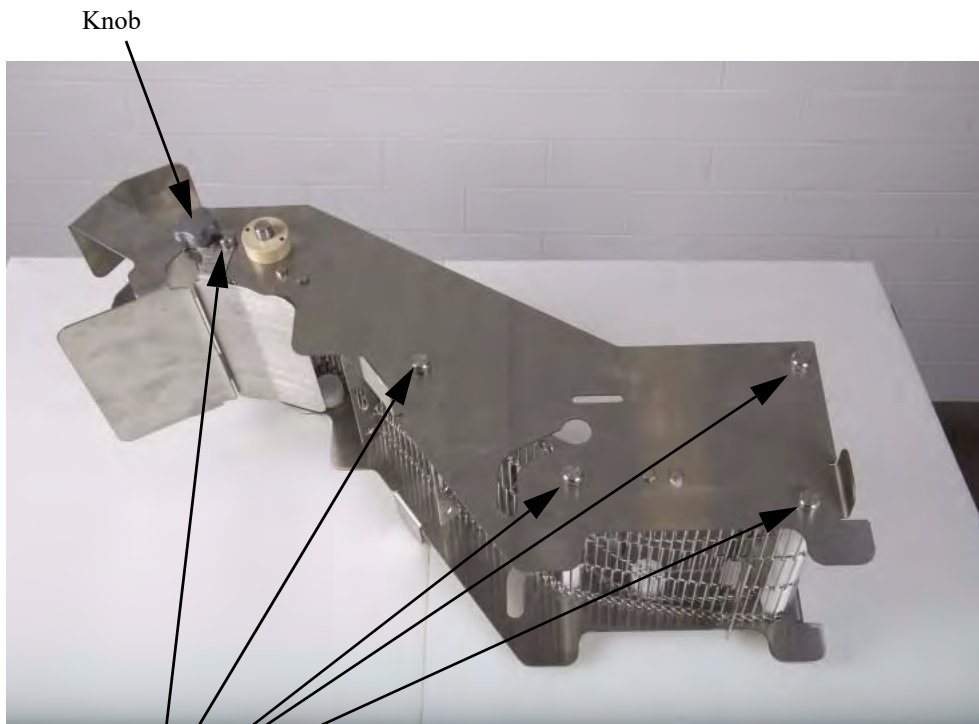
BATTER CONVEYOR WIREBELT REPLACEMENT (CONTINUED)

Step 6: Install side rail onto the conveyor assembly.



Side Rail

Step 7: Install the (5) thumbscrews and gray knob to retain the side rail.



Thumbscrews

BATTER CONVEYOR WIREBELT REPLACEMENT (CONTINUED)

Step 8: Install the batter conveyor assembly into the batter tank.



Section 6

Cleaning

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NOTICE

The recommended cleaning solution for the Nothum's Automatic Coating System[®] is eXtra[®] Heavy Duty Cleaner.



eXtra[®] Heavy Duty Cleaner, (PN: 184332), is a concentrated cleaner and degreaser for food processing equipment. Contact Nothum for details.

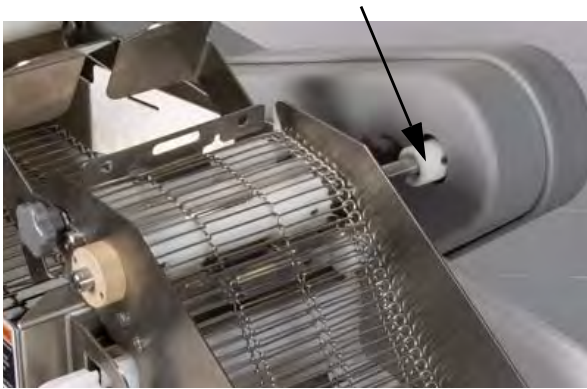
CLEANING INSTRUCTIONS

Batter Conveyor

Step 1: Turn the power switch **OFF**. Unplug power cord.

Step 2: Slide the batter conveyor away enough to pull the conveyor drive shaft out of the guide sleeve.

Guide Sleeve



Step 3: Remove the batter conveyor assembly from the batter tank.



CLEANING INSTRUCTIONS (CONTINUED)

Step 4: Pour batter out of the batter tank.

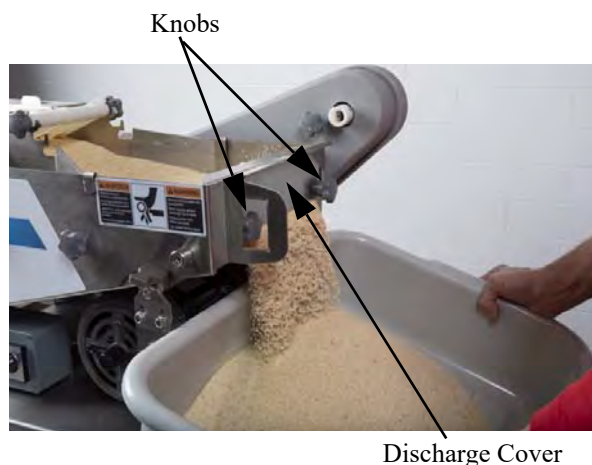


Breader Conveyor

Step 1: Place discharge lug behind breader conveyor unit.

Step 2: Loosen (2) knobs and slide the discharge cover to the open position.

Step 3: Plug in power cord and turn power switch to **ON** to empty breeding into discharge lug.



Step 4: Slide the discharge cover to the closed position and tighten (2) knobs.

Step 5: Turn the power switch to **OFF** and unplug power cord.

CLEANING INSTRUCTIONS (CONTINUED)

Step 6: Disassemble breeder conveyor by removing the discharge tray.



Discharge Tray

Step 7: Disengage front locking latch.



Locking Latch

Step 8: Disengage rear locking latch.

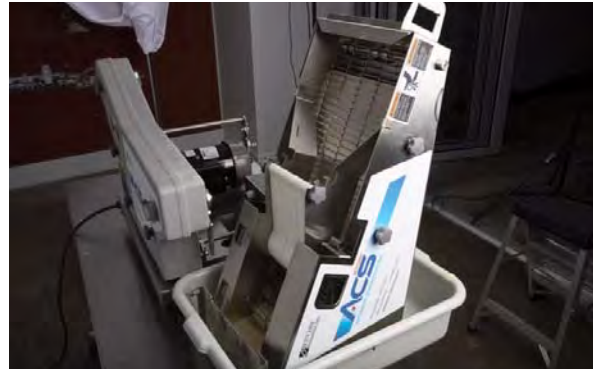


CLEANING INSTRUCTIONS (CONTINUED)

Step 9: Support breader conveyor at the front with left hand on the sprocket and right hand at the rear. Place thumb through the handle with fingers supporting the bottom pan. Remove breader conveyor and place in lug.

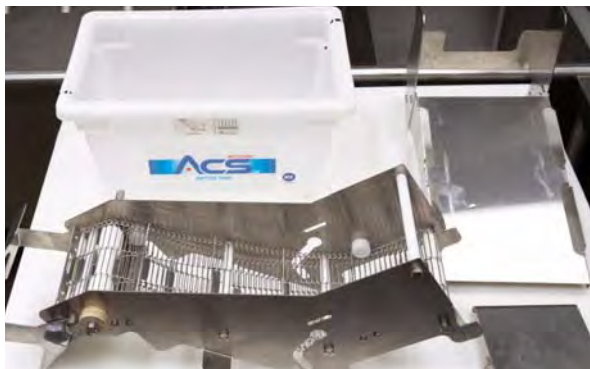


Thumb through handle



Step 10: Machine or hand wash all components. After washing, let air dry.

Step 11: Reassemble unit.



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Section 7

Service Parts

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HOW TO ORDER PARTS

Contact our service department by phone, website or mail.

Nothum Food Processing Systems

3039 East Pythian Street

Springfield, Missouri 65802

Phone: +1-417-831-2816

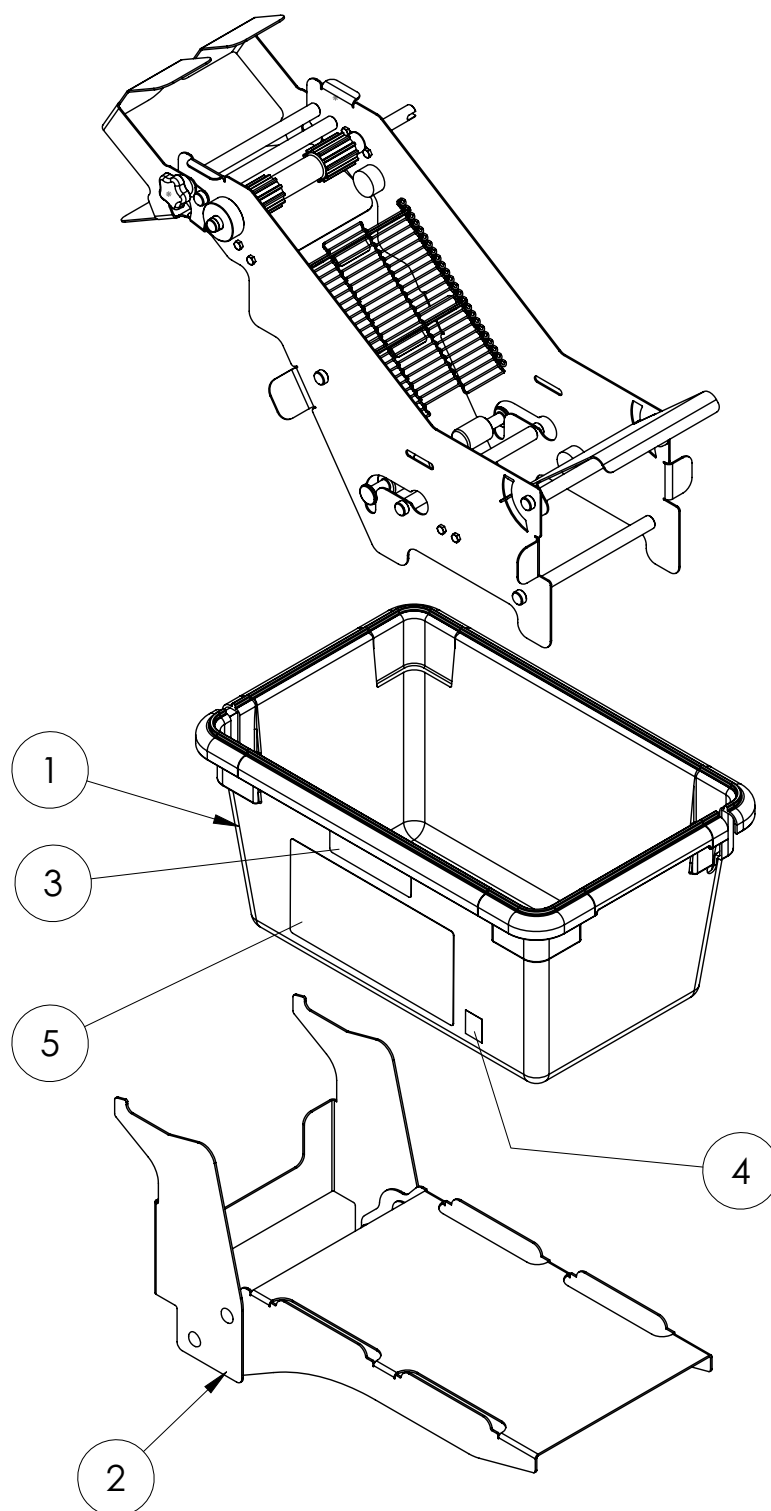
Web: nothum.com

When ordering parts, please include the following information with your request.

- **Part Number** from parts list.
- **Complete description** of the part as given in the parts list.
- **Model number and serial number** of your machine.

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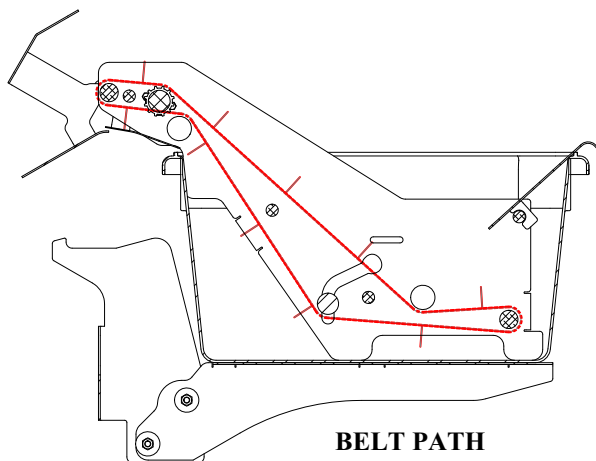
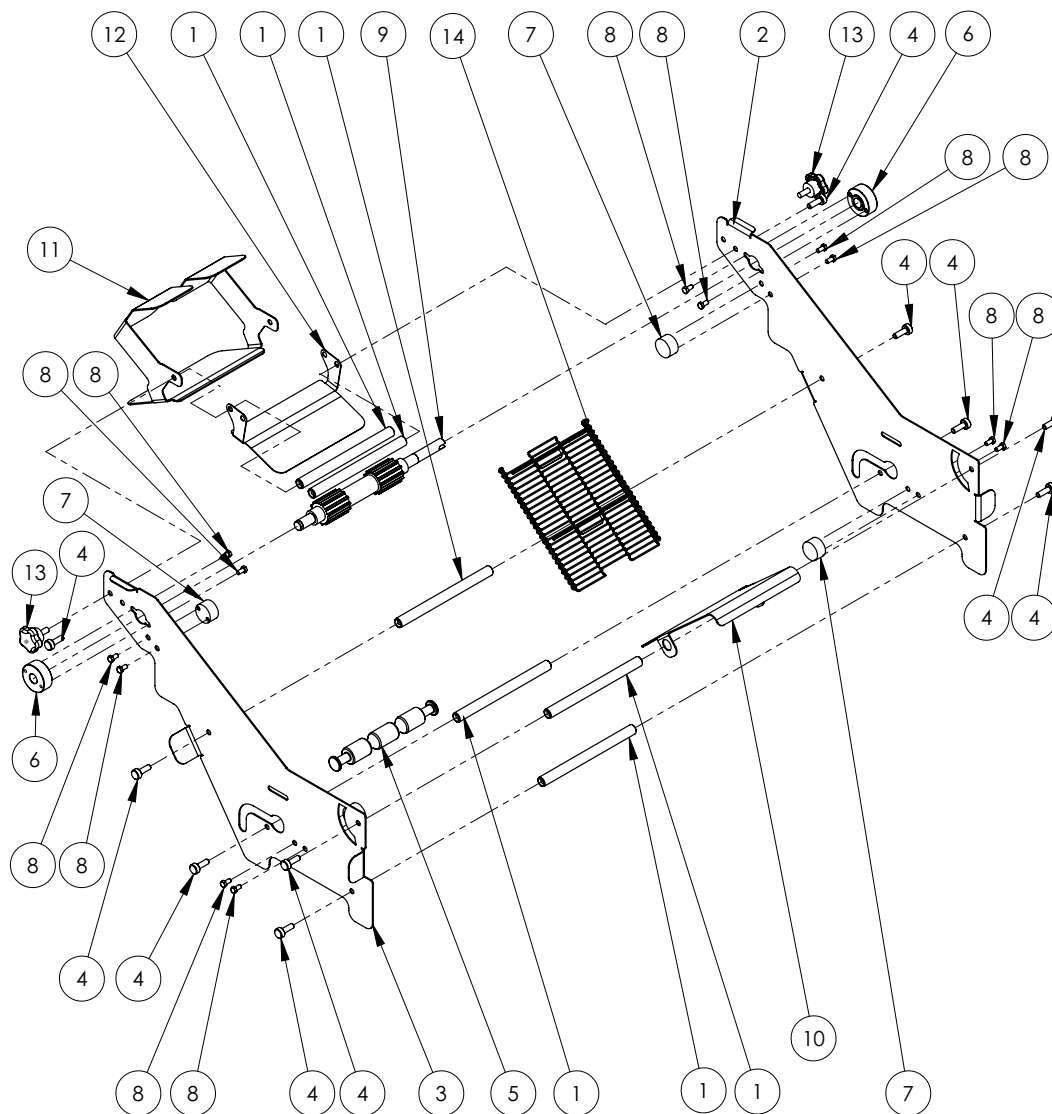
BATTER CONVEYOR - EXTERNAL PARTS



BATTER CONVEYOR - EXTERNAL PARTS (CONTINUED)

Item	Description	Part Number	Quantity
1	Lug, Machined	107319	1
2	Tray, Assy. Batter, Round Product	107320	1
3	Label, Batter Path	107347	1
4	NSF, Component, Seal	107349	1
5	Label, Name, Round Product	107348	1

BATTER CONVEYOR - INTERNAL PARTS



BATTER CONVEYOR - INTERNAL PARTS (CONTINUED)

ITEM	Description	Part Number	Quantity
1	Rod-Cross	500288	6
2	Rail, Left	107300	1
3	Rail, Right	107299	1
4	Thumbscrew, Knurled, Plain, SS	122764	10
5	Bar, Tensioner	102058	1
6	Bearing, Driven 1/2 I.D.	500312	2
7	Idler, Batter, Round Product	107305	4
8	Scw #10-24 x 3/8	120760	12
9	Batter, Sprocket Assembly	101975	1
10	Plate, Diverter	107354	1
11	Plate, Plow	107356	1
12	Plate, Leak, Round Product	107355	1
13	Knob, Round Product	107366	2
14	Assembly, Belt, Batter	107357	1

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Section 8

Contact and Document Information

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CONTACT ADDRESS AND PHONE

For additional information, service providers, technical support and spare parts, contact your Regional Manager, Distributor, or Nothum Representative:

Nothum Food Processing
Systems
3039 E. Pythian Street
Springfield, Missouri 65802
USA
Tel: +1-417-831-2816

Nothum BV
De Stad 10
Oirschot, Netherlands 5688 NX
Tel: +31 85 013 6861

DOCUMENT IDENTIFICATION

Copies of this Operation Instruction may be ordered by quoting the Document ID as listed below:

Document ID:	Round Product Tank Manual 107653
Document Description:	Operating Instructions and Spare Parts List For Round Product Tank
Issued:	May 8, 2019

SOFTWARE AND DUPLICATION

For more information, contact your local Representative or:

Nothum Food Processing Systems
Administrative Assistant/Engineering Department
3039 East Pythian Street
Springfield, Missouri 65802