

BETTCHER ACS
AUTOMATIC COATING SYSTEM



Eliminate the Mess of Hand-Breading

The **Bettcher Automated Coating System (ACS)** gives you a smarter way to scale coated products. It brings consistency, speed, and flexibility so you can test, run, and deliver flavor-forward items without sacrificing control or quality. Keep full control of your fresh recipes, and get the speed and efficiency your line needs.

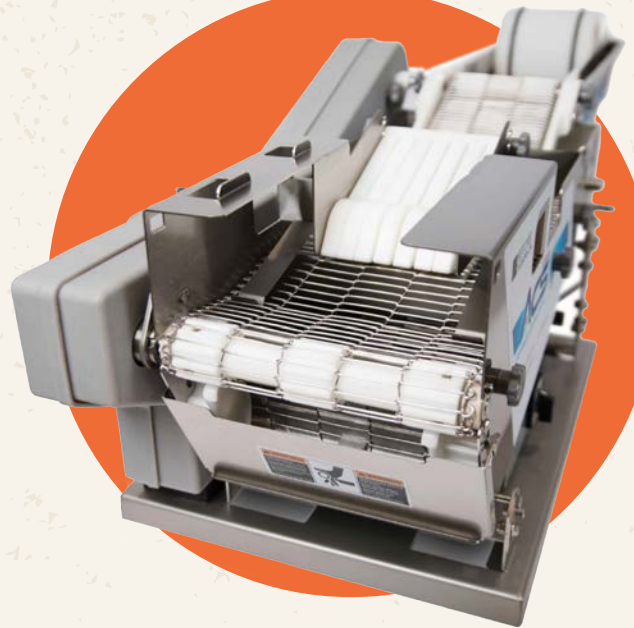


The ACS is ideal for longer cuts of proteins and vegetables, such as: chicken tenders, drumsticks, shrimp, scallops, fish filets, green tomatoes, onion rings, pork chops, and schnitzel. It also handles tricky items like bananas, pineapple, sliced strawberries, and sweet or savory mini muffins without breaking them down.



Automatic Coating System (ACS)

- Doubles output while reducing strain and mess
- Reduces ingredient waste with better control
- Increases speed without losing your custom flavor



Compact, Capable, and Clean

- Fits tight spaces with a 17" x 22" footprint.
- Batter options from buttermilk to signature mixtures.
- Keep breadings and coatings clump free with built-in mixing and sifting.
- Designed for quick cleanup in a sink or dishwasher.

Cut Your Breading Costs

- Reduce coating waste and oil breakdown.
- Get consistent results, no matter who's running it.
- One operator does the work of two.
- Less physical strain, less mess, faster turnaround



THE NOTHUM WAY

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



We've built our reputation on being the experts in further processing by focusing on what matters most: making the very best equipment and always putting people first.

Explore how the ACS reduces waste and lowers your breading cost.

NOTHING BEATS A NOTHUM.

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By **Fortifi**