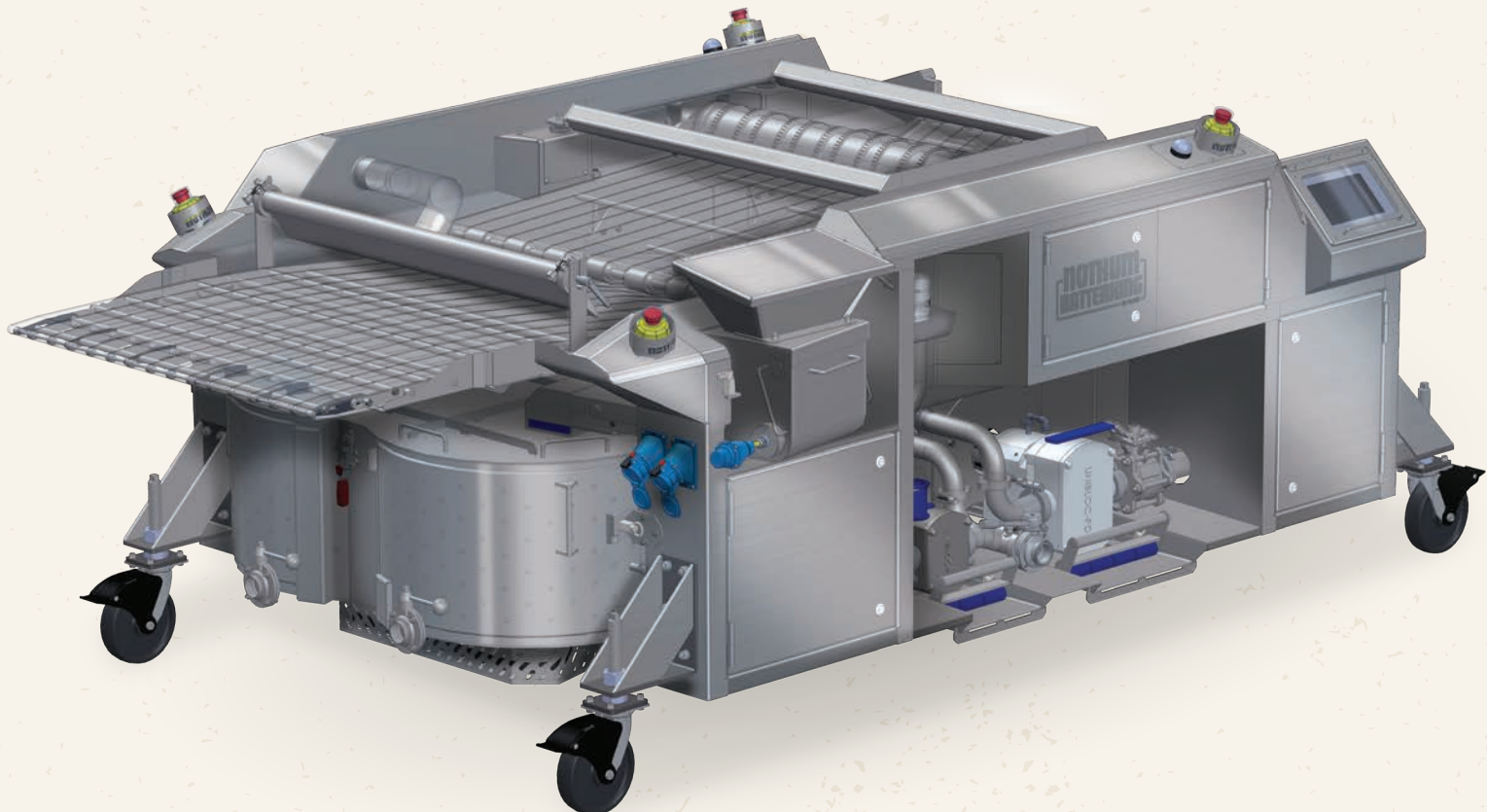


# BATTERKING



## Long Live Better Batter!

From pancake batter to egg wash coatings, the BatterKing is designed to minimize shearing for a smoother, more uniform application. Its open design gives you clear visibility of the application process, making operation and adjustments simple. It is the only batter machine you need for a controlled and repeatable process.



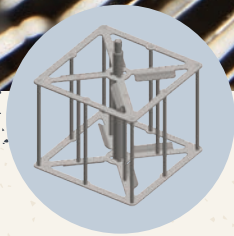
NEW TO NOTHUM! THE BATTERKING

## Batter & Tempura System

NEW TO NOTHUM! THE BATTERKING



MIXING PADDLES



CAGE MIXER



### Why It's Different

- Quick change paddles for various batter and tempura application styles
- Two viscosity check zones with automatic adjustment and correction
- Temperature monitoring system in the application and mix tanks
- Built-in, batch mixer for smaller footprint

### The Bottom Line

- Payback in less than 6 months
- Reduce batter and tempura shearing
- Mix batter and tempura to consistent viscosity standards
- Increased visibility of the full application process.



#### THE NOTHUM WAY



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



Ask us how the BatterKing improves your production line.

**NOTHING BEATS A NOTHUM.**

NOTHUM.com  
417-831-2816

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By Fortifi