

BATTERPRO



All-In-One, Second to None

Simplify your batter mixing and application process with one machine that does it all. Thin or thick, submerged or waterfall, batter or tempura—the BatterPro has you covered.



BatterPro Batter System



VISCOSITY



MIXING



APPLICATION



CHILLING

Why It's Different

- Consistent viscosity with automatic adjustment and correction
- Temperature regulation throughout the entire process
- Horizontal paddles gently mix without shearing
- Second liquid option: beer or hot sauce

The Bottom Line

- Payback in less than 6 months
- Increases yield while decreasing labor and batter losses
- Less downtime and changeover time
- Reduce floor space and eliminate redundant equipment
- Industry-best viscosity accuracy for consistent product quality

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're a third-generation family-owned business, and we've built our reputation as experts in further processing by focusing on what matters: Making the very best equipment and always putting people first.

Ask us how the BatterPro improves your production line.

NOTHING BEATS A NOTHUM.

NOTHUM.com
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NOTHUM
FOOD PROCESSING SYSTEMS