

SUPERFLEX



One Machine, Endless Flex

The best of all breading options—in one machine. Easily customize the appearance of your product day-to-day. The SuperFlex frees up extra production space by replacing multiple breading machines. End the need to switch out machinery to achieve different product textures.



PREDUST › BATTER › BREAD › FRY

SuperFlex Breader



FLAT BED



DRUM



TRIPLE-FLIP



HAND-TOSS

Why It's Different

- Four machines in one: flat, drum, triple-flip, and hand-tossed breader
- Product changeover in minutes without switching machines on the line
- Designed to protect breading through the process and increase yield
- Less charge and faster turnover

The Bottom Line

- Payback in less than 6 months
- Increases yield while decreasing breading waste by as much as 50%
- Significantly less downtime and changeover time
- Reduce floor space and eliminate redundant equipment

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 SuperFlex improves your production line.

NOTHING BEATS A NOTHUM.

NOTHUM.com
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NOTHUM
FOOD PROCESSING SYSTEMS