



# Complete Systems

A full-line solution brings you the largest ROI from Nothum. Our machines work together to top out your yield and minimize waste, and we can even set a recipe for your line that saves time and helps prevent human error.

### SINGLE PASS LINE

Pick up ± 30% on finished product when you predust, batter, and bread before frying.



## DOUBLE PASS LINE

Pick up ± 50% on finished product when you predust and double pass batter and bread before frying.



## BATTER/TEMPURA LINE

Designed for unique products that need predust and batter or tempura, before frying.



**PREDUST** 

BATTER/TEMPURA

FRY

Our specialized predust, batter, breading, and frying equipment is designed so your line works best for you and your processing needs. PREDUST AND BREAD SOLUTIONS

SUPERFLEX

PANKOPRO

VERSACOAT

BATTER AND TEMPURA SOLUTIONS

BATTERPRO

**BATTER APPLICATOR** 

BATTERMIXER

SPECIALTY AND SUPPORT SYSTEMS

**PROTHERM** 

COMBOGRILL

**PIVOFLEX** 



The Nothum brand on your machine represents industry-leading equipment and committed support team that's with you every step of the way. We mean it when we say: nothing beats a Nothum.

- Migh yields
- High quality product
- **✓** Lowest waste
- ▼ Product flexibility
- ▼ Recipe-driven controls
- Sanitation-friendly design

What's next in further processing?

#### **HDX LINE**

To address concerns of foreign material, we removed all plastics from our top selling machines—SuperFlex, BatterPro, and VersaCoat. The HDX is our first all-stainless line with loads of new features that set it apart from previous systems.

#### **54" LINE**

Our new 54-inch line can handle the weight of higher throughputs with its strengthened frame. It requires the same labor and maintenance as other lines but can process up to 20,000 lbs/hour.

Ask us how we can improve your production lines.





