

BATTERAPPLICATOR



The Best Batter Applicator

The BatterApplicator offers a sleek uniframe design and greater coverage flexibility for applying batter or tempura. This high-quality applicator lets you select from waterfall or submerge and works with a variety of coatings.



BatterApplicator



For best results, pair BatterApplicator with BatterMixer on your line. For more control, options and performance, the BatterPro from Nothum will meet your needs.



Why It's Different

- Two distinct application styles: double waterfall and top submerge
- Uniframe design and no-tubing construction
- Built-in air knife with variable speed control
- Centrifugal or optional positive displacement pump

The Bottom Line

- Time saving recipe settings
- Stainless steel construction that's easy to clean
- Better batter application creates more consistent product



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 BatterApplicator improves your production line.

NOTHING BEATS A NOTHUM.

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