

BATTERMIXER



Mix Batter and Repeat

Bring versatility and ease to your existing production line with a new machine in the mix. The BatterMixer mixes light to heavy batter or tempura—giving you tighter control over the taste, texture and appearance of your product.



BatterMixer



Why It's Different

- Available with horizontal and vertical mixers
- Optional jacketed mix tank for chilling
- Portable for easy moving within production line
- Stainless steel construction that's easy to clean

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

HORIZONTAL BATTERMIXER

- Mixes any batter
- Uses a positive displacement pump
- Less air bubbles
- Volume size: 46 gallons

VERTICAL BATTERMIXER

- Mixes a variety of batters
- Uses centrifugal pump
- Volume size: 50 gallons

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 BatterMixer improves your production line.

NOTHING BEATS A NOTHUM.

NOTHUM.com
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NOTHUM
FOOD PROCESSING SYSTEMS