

battering all around

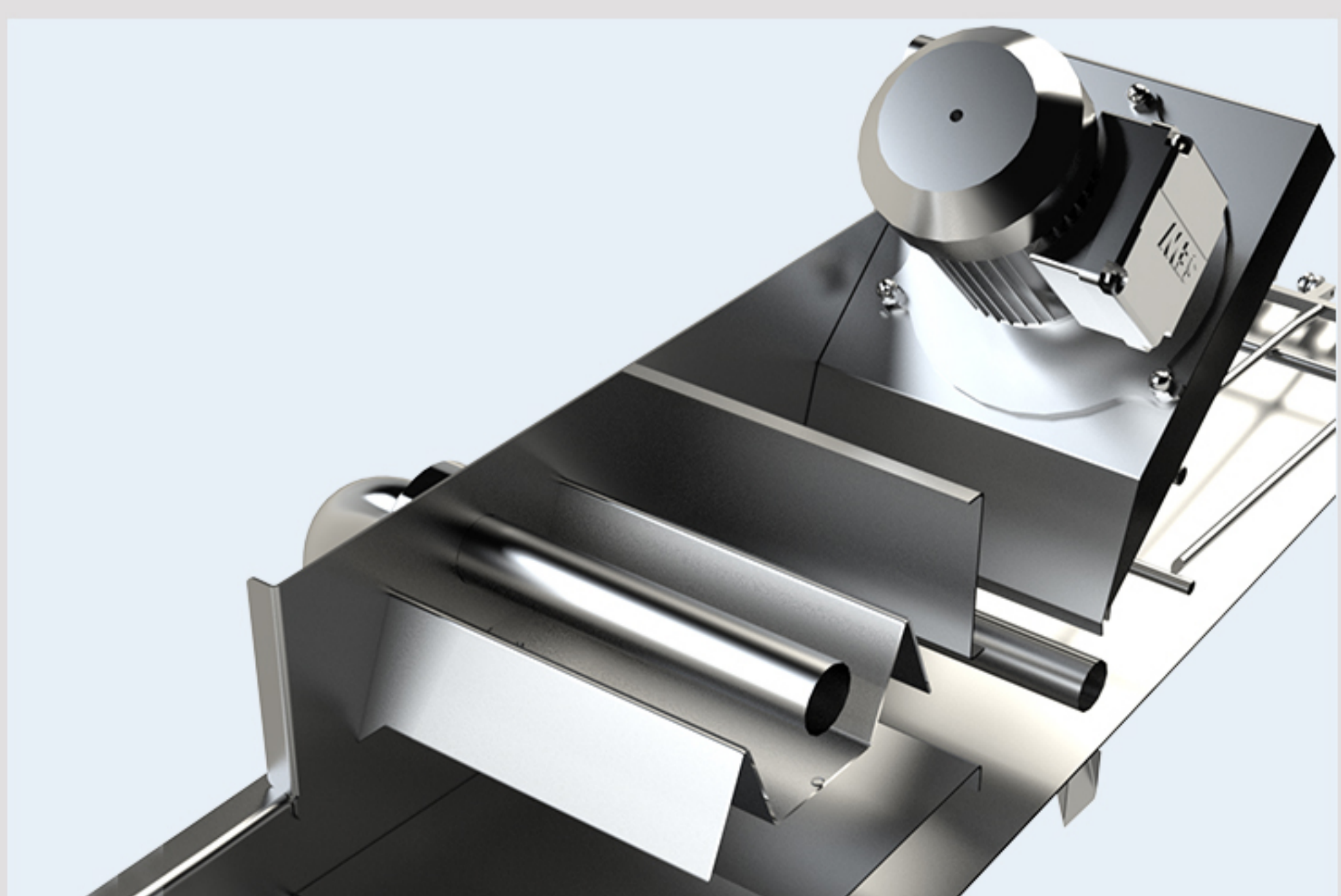
Battering machine APN ECO



perfectly suitable for
**schnitzel, cordon bleu,
fish sticks, mozzarella sticks,
vegetables, vegan food**



- apply liquid media such as liquid batters, marinades and other coatings
- excess battering media is removed from the product by an adjustable air knife system
- equipped with an efficient integrated media return system
- powerful, adjustable pump system for circulating the media
- stainless steel blower drive
- belt speed of the belt system is variably adjustable between 2 - 13 m/min
- Optional separate infeed belt for optimal product transfer
- net belt width 0.82 ft



Professional battering and breading Coating line ECO series

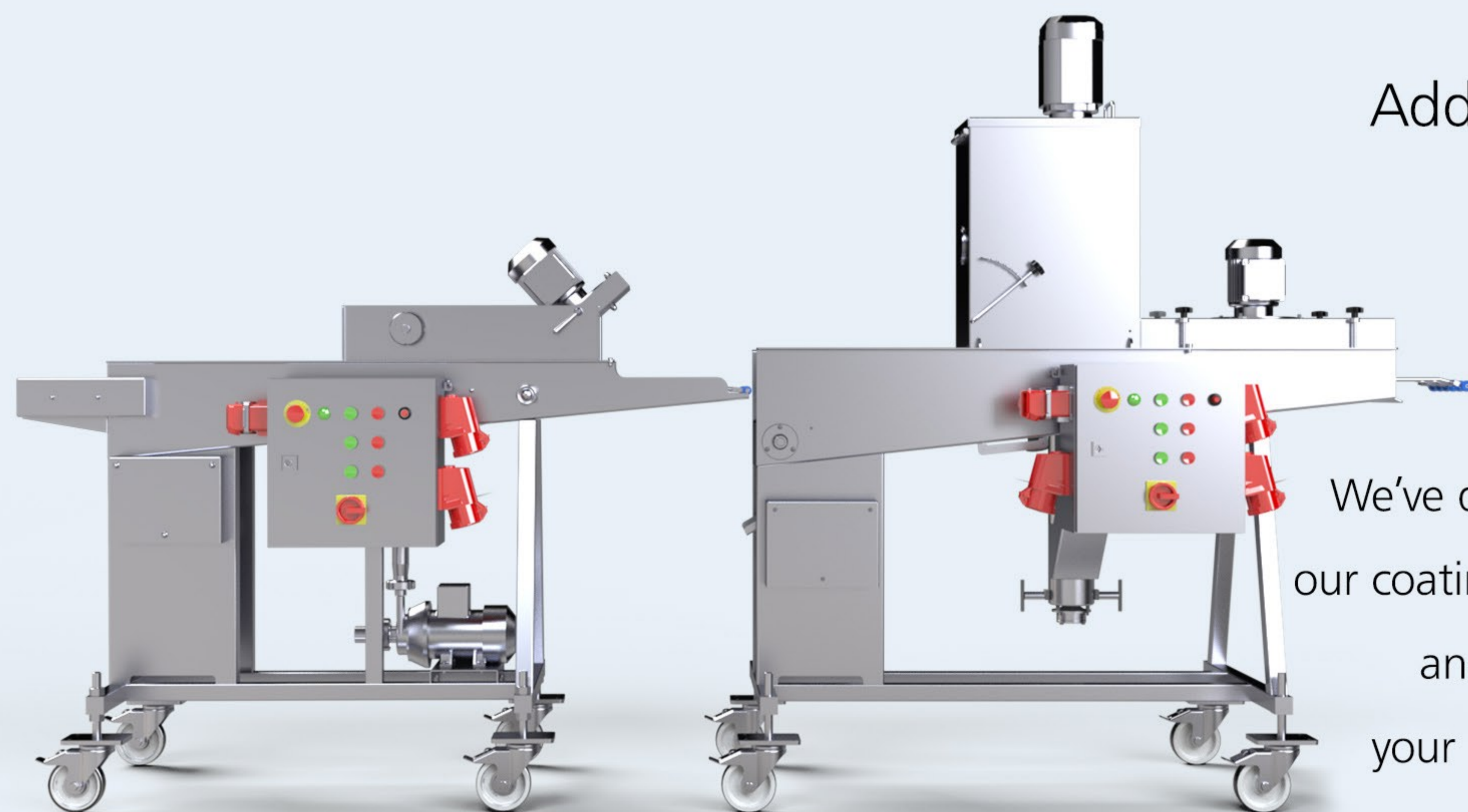
With our battering machine, liquid materials of various viscosity can be applied to your products.

The top-performance pump system coats schnitzel, fish sticks, etc. completely and evenly on all sides with batter or marinades.

In addition, breading applied with our breading machine simply speaks for itself! That's because the perfected procedure for crispy coatings handles all free-flowing breading materials, whether fine or coarse-grained.



APN and APT ECO series line



APN and APT ECO series side view

Add the equipment you need

Additional accessories

We've developed suitable accessories for our coating line that'll facilitate processing and provide additional functions for your daily processes. Linear conveyors, curve conveyors, spiral conveyors, batter mixers, crumb feeders and much more.

A small overview of food you can process

Cheese & vegetables



Schnitzel, nuggets & more



Plant-based food

