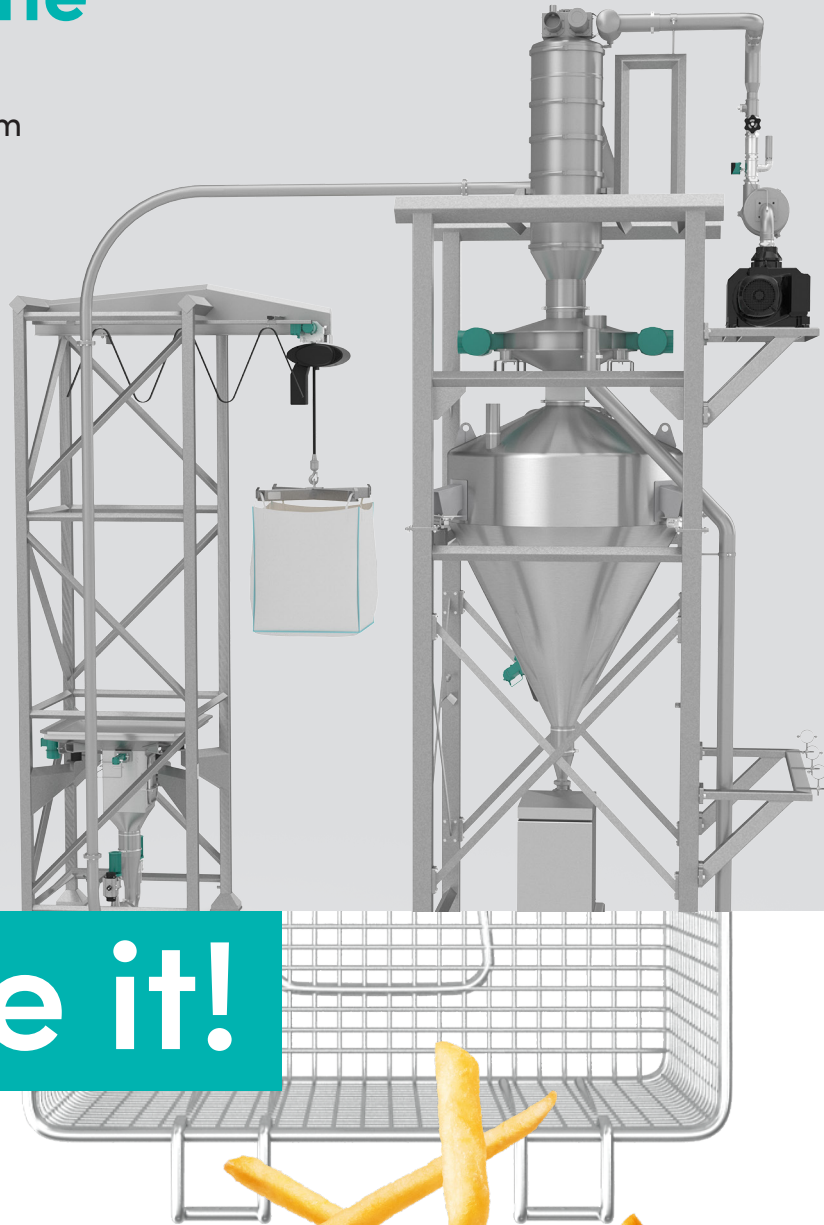


Batterline

Batter Coating
Preparation System

mix it
hold it
coat it

taste it!





Batterline

Batter Coating Preparation System

A continuous batter preparation system

- ✓ Continuous high capacity batter production
- ✓ Fully automated for consistent results
- ✓ Low and high viscosity options
- ✓ Hygienic design



Batter Coating Preparation System

The Batterline is a system for high volume, continuous preparation of batter, as typically seen in the potato processing industry. The liquid batter is applied via an applicator, where product is covered in a thin layer before it is baked in the oven. This ‘battering’ or ‘coating’ is done to give the product certain additional properties, such as ‘bite’ (crispness), color or taste.



Mixing types and options

The batterline has various options and mixing types. Feel free to ask about all the possibilities.

	Inline Mixer	High Speed Mixer	In Tank Mixer
Line Capacity Fryer	Up to 25.000kg/hr	Up to 25.000kg/hr	Up to 25.000kg/hr
Capacity Coating System	Up to 5.000kg/hr	Up to 7.500kg/hr	Up to 7.000kg/hr
Capacity Dry Matter	75kg/min	140kg/min	100kg/min
Dry Matter %	Up to 37-40%	Up to 48%	Up to 48%
Viscosity	500cP	5.500cP	5.500cP
Type of Batters	Clearcoats	Clearcoats Heavy Batters Herb Batters	Clearcoats Heavy Batters Herb Batters
Type of Products	French Fries	French Fries Wedges Specialties	French Fries Wedges Specialties

Options

- Cold water unit
- Falling film cooler
- Screw powder transport system
- Vacuum transport system
- Automation
- Manual bag unloading
- CIP cleaning system
- Big Bag unloading stations
- Shell & tube or scraped surface heat exchanger

Batterline

mix it. hold it. coat it!

How a Batter Coating Preparation System works:

Powder handling

The first part of the Batterline is the powder handling part. The dry powder can be brought to the line in Big Bags or smaller bags. The powder is unloaded by a Big Bag station.

From that point, the powder can be transported by a transport screw or by vacuum. Working with vacuum transport allows you to keep the dry part of the line separated from the wet part.

The powder is transported to a powder hopper, where the second part of the line starts.

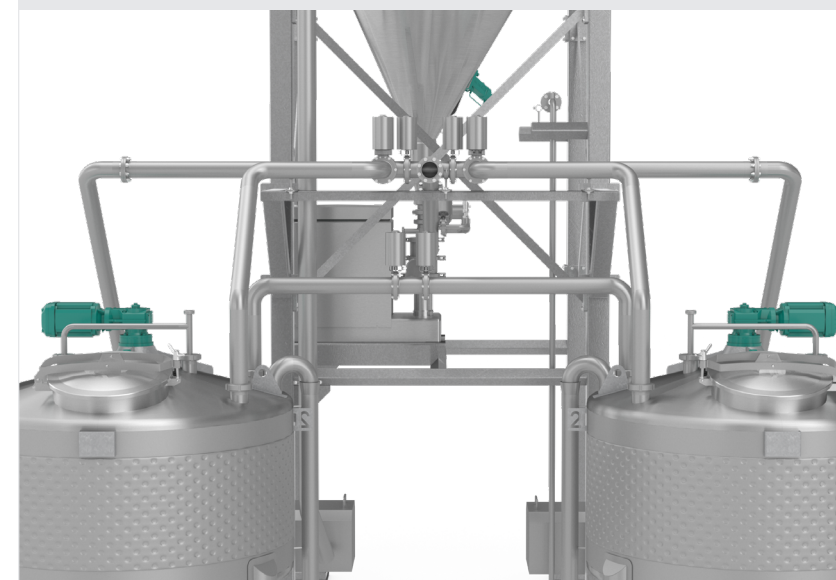


Batter preparation system

In the second part of the Batterline, the powder is mixed with water. A volumetric feeder doses the correct amount of powder into the mixing system, where it meets the correct water supply.

The batter is automatically mixed into the right ratio. The mixed batter goes to one of the buffer tanks where it can settle till ready. The batter mix alternately goes into one of the buffer tanks, which gives a continuous flow of mixed batter.

Once the batter is settled, it is pumped to the working tank, part three.



Batter return unit

The batter in the working tank, is pumped to the applicator. It passes one or more heat exchangers to guarantee the optimal temperature. The batter that is not left on the finished product runs back to the working tank and passes a filter in the process. All particles that come along with the batter, such as pieces of French fries, are filtered out of the batter and disposed.



About Gpi Process Technology

Experts in food process equipment for heating, cooling and mixing

With over 70 years of experience, we understand the challenges in food and cosmetics manufacturing processes like no other. Our equipment and systems are therefore perfectly tailored to optimize your process. With in-house testing facilities, the personal involvement of our (process) engineers in your project and specialized partner companies, we can solve any problem with a standard product or a customized solution.

Gpi Group

Gpi Process Technology has become an established name in the process equipment industry. Within the Process Equipment division of the Gpi Group we connect our knowledge and experience with process equipment and offer the right solutions for your process. Gpi Process Technology stands for involvement, innovation & quality.



taste it!

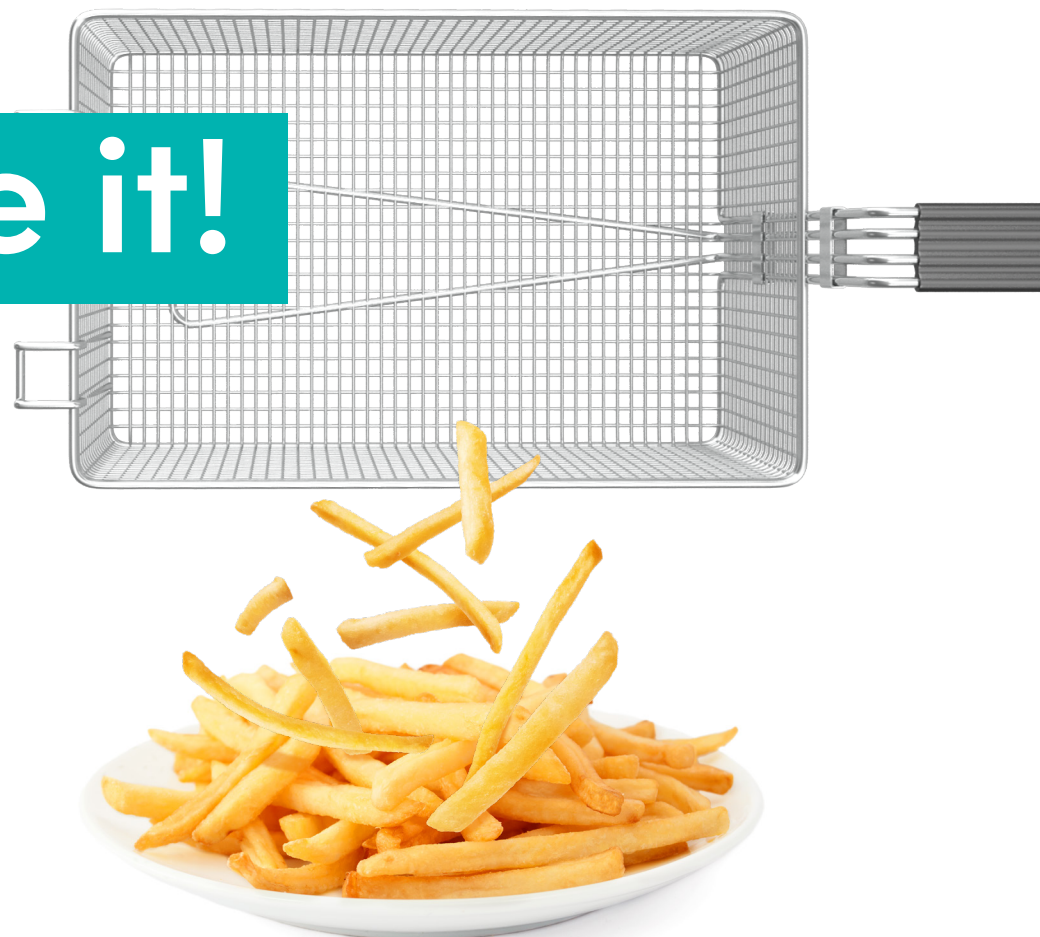
Products

Potato

French fries
Wedges
Specialties

Fish

Meat



**Any questions about the Batterline?
We are happy to help!**

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