



EasyCoat™ Batter and Breading Applicators



HEAT AND CONTROL

EasyCoat™ Breading Applicator

Uniformly apply pre-dust, flour, seasonings and breadings to a wide variety of products.

Multi-product versatility

Adjust top and bottom coating independently for superior coverage of all product surfaces using flour or batter pre-dust, granular and non free-flowing breadings.

Change coatings in minutes

Switch from one coating to another in minutes using large clean-outs.

Fast, gentle coating transport

Crumb breakage is minimized and breading is quickly transferred by large diameter, adjustable-speed augers.

Quick and easy cleaning

Large hinged panels provide internal access. Most parts remain on the breeder during cleaning.

Built to USDA standards

All-welded construction facilitates sanitation and improves durability.

Options

- Dust extraction
- Machine mounted blower



Upper hopper design can be used for pre-dust, flour and all standard crumbs and incorporates sifting and lump removal.



Strong rigid stainless steel construction allows frequent equipment moves to accommodate a variety of products.



Large diameter augers minimize damage and eliminate jams.



Air knife and belt rapper remove excess breading from product before discharge.

HEAT AND CONTROL

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EasyCoat™ Batter Applicator

Uniformly apply batters and marinades to a wide variety of products.

Product coverage

All surfaces and cavities are thoroughly coated, even underneath the product.

Minimal batter carryover

Dual air knives keep excess batter in the applicator.

Quick and easy cleaning

Tilt the conveyor assembly up for complete cleaning access.

Conveyor options

Lay-on, infeed and transfer conveyors are available to suit your production needs.

Variable Speed

Separate drive motors simplify guarding and improve safety and hygiene. One speed controller for all drives.

Built to USDA standards

All-welded construction facilitates sanitation and improves durability.

Options

- 2 or 4 curtain batterfall in place of submerger.
- Double basket filters continuously protect the product and pump
- Adjustable batter level control
- Machine mounted blower

Heat and Control supplies the complete system, plus world wide parts and technical support.



Simple height adjustment of submerger accommodates different product sizes in seconds.



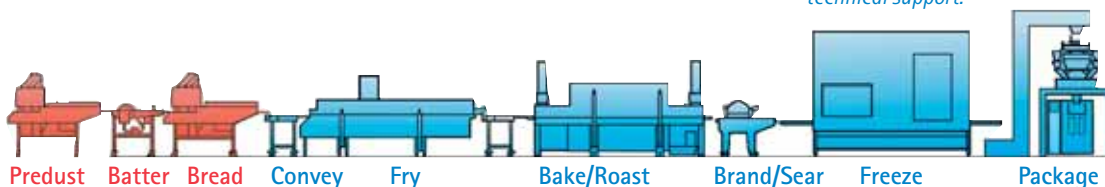
Tilt-up conveyors allow complete internal access for cleaning.



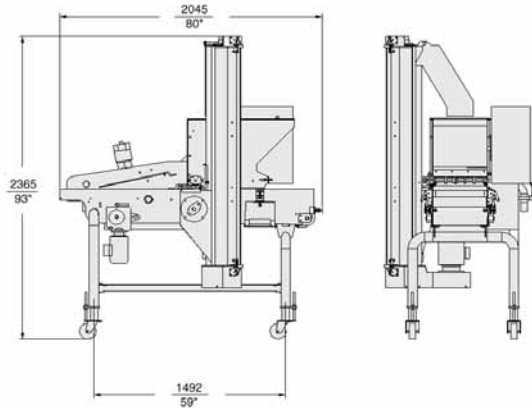
Quick and easy height adjustment allows EasyCoat™ units to be used in different combinations when the floors are not level. Allows quick change overs for versatile production.



Dual air knives ensure that the excess batter is removed from the product and does not enter the fryer. Optional star wheel transfer conveyor shown.



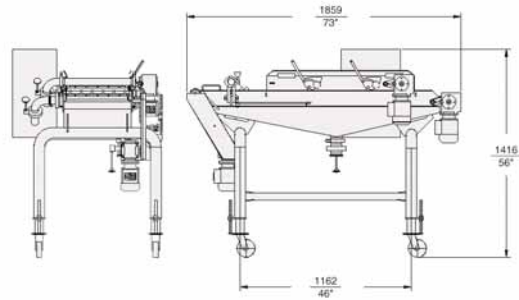
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**Breading Applicator
Model EBD**

Standard Models	Belt Width	Useable Width	Overall Width
EBD-400	400 / 16"	350 / 14"	1137 / 45"
EBD-600	600 / 24"	550 / 22"	1337 / 53"
EBD-900	900 / 36"	850 / 34"	1637 / 65"

Adjustable infeed and discharge height.



**Batter Applicator
Model EBA**

Standard Models	Belt Width	Useable Width	Overall Width
EBA-400	400 / 16"	50 / 14"	1016 / 40"
EBA-600	600 / 24"	550 / 22"	1216 / 48"
EBA-900	900 / 36"	850 / 34"	1516 / 60"

Adjustable infeed and discharge height.

Constant improvement and engineering innovations mean these specifications may change without notice.

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