



Patty Battering Machine LJJ400-III/NJJ400-III



This Patty battering machine can offer an even coverage of the chicken (poultry), beef, meat, seafood, etc. by the batter curtain on the top and the dipping on the bottom. There is a blower designed to remove the excess batter before entering the next processing procedure of breading or predicting.

This battering machine can coat the products by dipping into the batter. It is widely used in the tempura products, meat, poultry, seafood and vegetable.

- The space between the upper and lower belt can be adjusted, which is suitable to various products.
- Using Siemens electric apparatus, and reliable protection device.
- Disassembly design is easy to clean. It has met the HACCP standard and gained the CE certification.
- Powerful blower can remove the excess batter. Independent output belt available for your choice.

Technical Parameters:

Model	LJJ400-III	NJJ400-III
	Patty battering machine	Patty battering machine (Dipper)
Installed power	2.6kw	2.2kw
Belt speed	3~15m/min by inverter	3~15m/min by inverter
Input height	1050±50mm	1050±50mm
Output height	1050±50mm	800~1100mm
Belt width	400mm	400mm
Dimension	1800x950x1420mm	3130x1050x1420mm