

COATING LINE



Manufacturing products with traditional shapes and flavours

Helping increase output and add value to your products

Our aim and objective is to adapt to your needs



R M SERTEC
IBERICA

Experience, quality, design and innovation



BATTERING, MARINATING AND COATING PRODUCTS

Machine designed for uniformly **battering and marinating** all types of meat, fish and vegetable products including hamburgers, fillets, fish fingers and fresh vegetables, providing **optimal care for the product** with our unique process for all types of batter.

The underside of the product is battered with the underside spray system, which makes it possible to maintain uniformity and alignment of the battered products, while the upper part of the product is simultaneously coated using a system with two twin batter curtains, one where the product enters the machine and the other at the exit. Excess batter is removed using a dual air curtain acting on the bottom and top of the product.

The machine features a **built-in rotating filter**, providing continuous filtration of the liquid batter product, increasing **output and adding value to the product**.

The machine's highly practical design without separate parts means that at the end of the working day, there is no need to remove any parts for cleaning and sanitising.

BATTERING AND COATING PRODUCTS

Machine designed for **uniformly battering** all types of meat, fish and vegetable products including hamburgers, fillets, fish fingers, fresh vegetables, squid and onion rings, providing **optimal care for the product** with our unique process for all types of batter.

The selected product enters the machine and is immersed in the lower bed. The design of the lower and upper belts prevents movement and clumping of the product occurring inside the immersion bed. This system can handle a wide range of product types and sizes, increasing **output and adding value to your products**.

The machine's highly practical design **without separate parts** means that at the end of the working day, there is no need to remove any parts for cleaning and sanitising.

FEATURES

Coating machine model LQ-FR 400-600-900

THE STARTING POINT FOR PERFECTLY COATED END PRODUCTS

- Perfect upper and lower coverage.
- Perfect product alignment during the whole trajectory.
- High line speed of up to 20 metres per minute.
- Minimal energy use.
- Equipped with a rotating metal filter that can be removed for cleaning.
- Upper double-layer curtain to guarantee coverage.
- Spray-type lower battering unit.
- Minimal batter capacity in the liquid container.
- Easier daily cleaning without separate parts.



BETTER CONTROL DURING THE PROCESS

The touch-screen PLC means all elements of the process can be controlled at all times: speeds, times and flows.

INNOVATION

The rotating filter continuously filters the battering liquid so that when it is applied to the top and bottom of the product, it is completely free from traces of products and impurities, facilitating better adherence of fine breadings.



FEATURES

Tempura machine model TPR 400-600-900

THE STARTING POINT FOR PERFECTLY BATTERED END PRODUCTS

- Perfect upper and lower coverage.
- Perfect product alignment during the whole trajectory.
- High line speed of up to 20 metres per minute.
- Minimal energy use.
- Tilting lower tank to facilitate cleaning.
- Minimal batter capacity in the liquid container.
- Easier daily cleaning without separate parts.



BETTER CONTROL DURING THE PROCESS

The touch-screen PLC means all elements of the process can be controlled at all times: speeds, times and flows.

INNOVATION

Once the product has been battered, the upper ventilation system and the lower-belt cleaning system, along with the individual belt separate from the lower belt, prevent the liquid product (tempura) from being transferred to the other machines on the line.





FLOURING AND DUSTING THE PRODUCT

Machine designed to **uniformly flour** any type of meat, fish or vegetable product and others such as hamburgers, fillets, fish fingers and vegetables, providing optimal care for the product with a process **for all types of flour, semolina or small grain-size breadcrumbs**.

Being able to apply a fine coating of flour to different products means a more adherent surface can be provided to facilitate subsequent application of eggwashes, batters and marinades, increasing **output and adding value to the product**.

The machine's highly practical design without **separate parts** means that at the end of the working day, there is no need to remove any parts for cleaning and sanitising.

BREADING AND COATING THE PRODUCT

Machine designed for **uniformly breading** all types of meat, fish and vegetable products including hamburgers, fillets, fish fingers and fresh vegetables, providing optimal care for the product with our unique breadcrumb transfer process inside the machine.

This machine features a **twin upper bread storage tank** system, enabling it to work perfectly with **different types of breadcrumb, crackers, panko** and mixtures of different types with the greatest care for the grain size and quality of the end product, helping **increase output and add value to your products**.

The machine's highly practical design **without separate parts** means that at the end of the working day, there is no need to remove any parts for cleaning and sanitising.

FEATURES

Pre-dusting machine model FC 400-600-900

THE STARTING POINT FOR PERFECTLY FLOURED END PRODUCTS

- Perfect upper and lower coverage.
- Perfect product alignment during the whole trajectory.
- High line speed of up to 20 metres per minute.
- Minimal energy use.
- Upper screen to separate lumps and other residue.
- Double upper window to make viewing the product easier.
- Easier daily cleaning without separate parts.



BETTER CONTROL DURING THE PROCESS

The touch-screen PLC means all elements of the process can be controlled at all times: speeds, times and flows.

INNOVATION

Once the product has been floured, the lower belt's vibration system and the ventilation system above and below the product prevent flour dust from entering the rest of the line.

Fully sealed machine allowing our vacuum cyclone to be attached, preventing suspended powder from entering the workroom.



FEATURES

Breading machine model BRS 400-600-900

THE STARTING POINT FOR OF PERFECTLY BREADED PRODUCTS

- Perfect upper and lower coverage.
- Perfect product alignment during the whole trajectory.
- High line speed of up to 20 metres per minute.
- Minimal energy use.
- Easier daily cleaning without separate parts.



BETTER CONTROL DURING THE PROCESS

The touch-screen PLC means all elements of the process can be controlled at all times: speeds, times and flows.

INNOVATION

Once the product has been breaded, the lower-belt vibration system, along with the ventilation system on the top and bottom of the product, prevent powder or traces of breadcrumbs from entering the rest of the line.

Fully sealed machine allowing our vacuum cyclone to be attached, preventing suspended powder from entering the workroom.



ACCESSORIES AND EXTRAS
FOR COATING LINES

Beater tank machine
model ELQ70



Beater tank machine
model ELQ200



Cyclone vacuum machine
model AIRNET



Feed hopper machine
model SFA200



Manual adjustable conveyor belt
model CTR



Angular transfer conveyor belt
model TFR



Dust suppression tunnel
model TAB



OUR **MESSAGE** AND
OUR **PHILOSOPHY**

Helping add value to your products.

Continuous whole-process control.

Implementing the latest new technologies.

Maintaining the highest hygiene standards.

Maximum optimisation of product changeover times.

Maximum optimisation of cleaning time without separate parts.

We adapt to meet your needs.

FORMING LINE

COATING LINE

AUTOMATED LINES

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