



# Stein Ultra V Coating Line

For coating performance and flexibility

Your coating line should give you profit, performance and food product quality.

The Stein Ultra V Coating Line delivers all this and more. Handling a broad range of batters and breading types, with quick coating changeovers, it is easy to set up,

easy to use, easy to clean, easy to service, even if handled by inexperienced personnel. It delivers maximum uptime and rapid return on investment. Totally metric, it can be used anywhere in the world.

## Performance

- Easily repeatable set up and continuous heavy-duty operation
- Maximum uniformity in batter and breading consistency
- Available in 600 mm (24") or 1000 mm (40") useable belt width

## Flexibility

- Easy height adjustment and set-up flexibility, and fast product changeover
- Batters: standard as well as light tempura (up to 30 seconds in Stein viscosity cup)
- Breadings: flour, Japanese crumb (standard and extruded) and free-flow

## Hygiene, reliability and safety

- Open frame design and stainless steel components, for sanitary operation and easy cleaning. Minimal parts removal
- Robust drives for uninterrupted production and reduced maintenance
- CE compliant. Hygiene-by-Design™

# Stein Ultra V Coating Line

Whatever your production tactics, Stein Ultra V Coating Line helps you meet your goals. Our equipment design recognizes that each customer and application is unique.

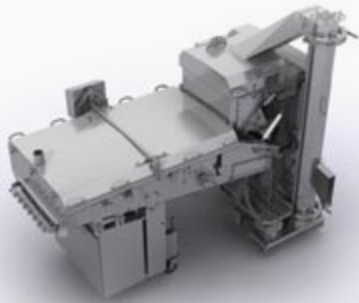
We build our equipment for heavy-duty continuous operation, and quick, easy cleaning, to serve customers with high-capacity dedicated processing lines, multiple shifts and very little time to complete mandated sanitation procedures.

We've also got you covered if you need flexible equipment configurations, with a variety of different products processed in the same line. The Stein Ultra V Coating Line handles free-flow and Japanese crumbs, as well

as flour-based coatings. It accommodates rapid product and recipe changes, so you get maximum uptime and full return on your investment in the shortest possible time.

Regardless of your production goals, Hygiene-by-Design™ is a fundamental construction principle at JBT FoodTech. The Stein Ultra V Coating Line is part of an integrated processing solution that gives you more performance, flexibility, hygiene and reliability. It's the headstart you need to succeed.

We're with you right down the line™



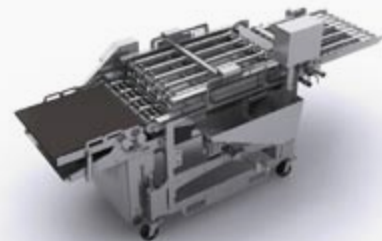
## Stein Ultra V Breading Applicator and Preduster

- Flexible design handles flour, free-flow and Japanese crumb
- Superior dust containment
- Outstanding top and bottom layer breading quality
- Quick changeover of coating material
- Easy to clean. Minimal parts removal



## Stein PROMIX™ Batter Mixer

- Improved continuous batter mixing and elimination of lumps
- Uniform batter viscosity
- Ensured product consistency
- Easy operation and sanitation
- Fast product changeover



## Stein Ultra V Batter Applicator

- Improved process control, repeatability and ease of setup
- Quick product changeovers
- Easy operation and sanitation
- Handles standard batters as well as light tempura (up to 30 seconds in Stein viscosity cup)
- Available with top submerger, overflow and batter level pan configurations

## Stein Ultra V Batter Mixer

- Accurate, repeatable batch mixing
- Mixes standard batters as well as light tempura (up to 30 seconds in Stein viscosity cup)
- Optional 100 or 200 liter tank capacity
- Basic controls with optional touch screen
- Easy to clean. Minimal parts removal



### North America

JBT FoodTech  
1622 First St.  
Sandusky, OH 44870  
USA  
Phone: +1 419 626 0304  
Fax: +1 419 626 9560

### Europe

JBT FoodTech  
Rusthållsgatan 21, Box 913  
SE-251 09 Helsingborg  
SWEDEN  
Phone: +46 42 490 4000  
Fax: +46 42 490 4040

### Asia

JBT FoodTech  
20 Harbour Drive  
#04-02 PSA Vista  
SINGAPORE 117612  
Phone: +65 67766 220  
Fax: +65 67766 229

### Latin America

JBT FoodTech  
Av Eng Luis Carlos Berrini, 1461  
9th Floor – Brooklin  
04571-903 Sao Paulo BRAZIL  
Phone: +55 11 3055 1010  
Fax: +55 11 3055 1030