

Stork TRC 630 Rotocrumb Coating equipment

Manufactured year: 2017

Condition: Almost new

Designed for dry coating of value-added products.

Made of stainless steel for hygiene and equipped with touch display for better control.

Belt width: 630 mm

Dimensions (LxWxH) : approximately 3100 x 1500 x 2100 mm



How it works:

Products are placed onto a wire-mesh belt, which is covered in

crumb and where a layer of crumb is applied to their undersides

- underbed. As they pass the storage hopper , they are covered with crumb - top bed.

A pressure roller or an optional vibrating plate ensures better

adhesion of the crumb to the product. Excess crumb falls at point A

onto the return section of the wire-mesh belt and is transported

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towards the elevating drum.

The blower unit removes excess crumb from the product.

Crumbed or Breaded products leave the machine via the outfeed or via an

optional outfeed conveyor.

The returned crumb is distributed by a

bottom slide.

Part of the crumb is reused to form the underbed; the

rest is lifted by the elevating drum into the storage hopper.

The storage hopper consists of two compartments, one part

for the storage of used crumb from the elevating drum; the other for

fresh crumb. The supply of crumb from both compartments can be

regulated by slides.

For perfectly coated products

The diversity of cultures worldwide contributes to a multiplicity of

products and to enormous differences in the way in which they are

prepared and when they are consumed. Differing cultures also bring

with them an increasingly diverse range of snacks and meal

components. This has led among other things to a large number of

different coatings applied both to chicken parts and to formed

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products. RotoCrumb from Townsend Further Processing is suitable

for the handling of a wide range of types of crumb and products.

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