

COATING LINE



Forming products according to traditional shapes and flavours.

Achieve adding performance and value to your products.

With the aim and purpose of adapting to your needs.



RM **SerTEC**
IBERICA



Experience, quality, design and innovation



PRE-DUSTING MACHINE MODEL **FC 400 / 600 / 900 / 1000**

Pre-dusting machine suitable for **evenly flouring** any type of **meat, fish, vegetable and vegan products**, improving the optimal care of the product by our unique process for all types of flours.

APPLICATIONS

Pre-dusting machine FC 400 / 600 / 900 / 1000

- Perfect top and bottom coverage.
- Perfect product alignment.
- High line speed up to 25 m/min.
- Minimal energy consumption.
- No loose parts for cleaning.
- Electric vibrator system on the belt.
- Adjustable roller for product pressure.
- Upper and lower hygienic blower.



INNOVATION

Once the product has been floured, the vibration system of the lower belt, as well as the ventilation system of the upper and lower part of the product, prevent the flour dust from being transferred to the rest of the line.

The machine is totally hermetic and thanks to the connection of our AIRNET suction cyclone, the transfer of the dust in suspension to the working room is avoided.



PRE-DUSTING DRUM MACHINE MODEL FC-TMB 400 / 600 / 900 / 1000

Pre-dusting drum machine suitable for **evenly flouring** any type of **meat, fish, vegetable and vegan products**, improving the optimal care of the product by our unique process for all types of flours, with a **home-style flouring**.

APPLICATIONS

Pre-dusting drum machine FC-TMB 400 / 600 / 900 / 1000

- Perfect top and bottom coverage.
- Perfect product alignment thanks to its built-in vibrating table.
- High line speed.
- Minimum energy consumption.
- No loose parts for cleaning.
- Vibrating table to remove excess flour.
- Variable speed rotating drum.
- Upper hygienic blower.



INNOVATION

The rotating drum provides perfect coverage with an unmatched home-style finish. The built-in vibrating table takes care of removing excess and re-aligning the product on the line.

The machine is totally hermetic and thanks to the connection of our AIRNET suction cyclone, the transfer of the dust in suspension to the working room is avoided.



BREADING MACHINE MODEL **BRS 400 / 600 / 900 / 1000**

Breading machine suitable for **evenly breading** any type of **meat, fish, vegetable and vegan products**, improving the optimal care of the product by our unique process for all types of breads.

APPLICATIONS

Breading machine **BRS 400 / 600 / 900 / 1000**

- Perfect top and bottom coverage.
- Perfect product alignment.
- High line speed up to 25 m/min.
- Minimal energy consumption.
- No loose parts for cleaning.
- Electric vibrator system on the belt.
- Adjustable roller for product pressure.
- Upper hygienic blower.



INNOVATION

Once the product has been breaded, the vibration system on the lower belt, as well as the ventilation system on the upper part of the product, prevent dust or leftover bread from being transferred to the rest of the line.

The machine is totally hermetic and thanks to the connection of our AIRNET suction cyclone, the transfer of the dust in suspension to the working room is avoided.



COATING MACHINE MODEL **LQ-FR 400 / 600 / 900 / 1000**

Gluing machine suitable for **evenly gluing and marinating** any type of **meat, fish, vegetable and vegan products**, improving the optimal care of the product by our unique process for all types of gluing.

APPLICATIONS

Gluing machine **LQ-FR 400 / 600 / 900 / 1000**

- Perfect top and bottom coverage.
- Perfect product alignment.
- High line speed up to 25 m/min.
- Minimal energy consumption.
- No loose parts for cleaning.
- Bottom gluing by reverse shower.
- Top gluing by two double curtains.
- Upper and lower hygienic blower.



INNOVATION

The rotary filter filters the sizing liquid at all times, so that when it is deposited on the top and bottom of the product, it is completely free of product residues and impurities, facilitating better adherence of the final breading.



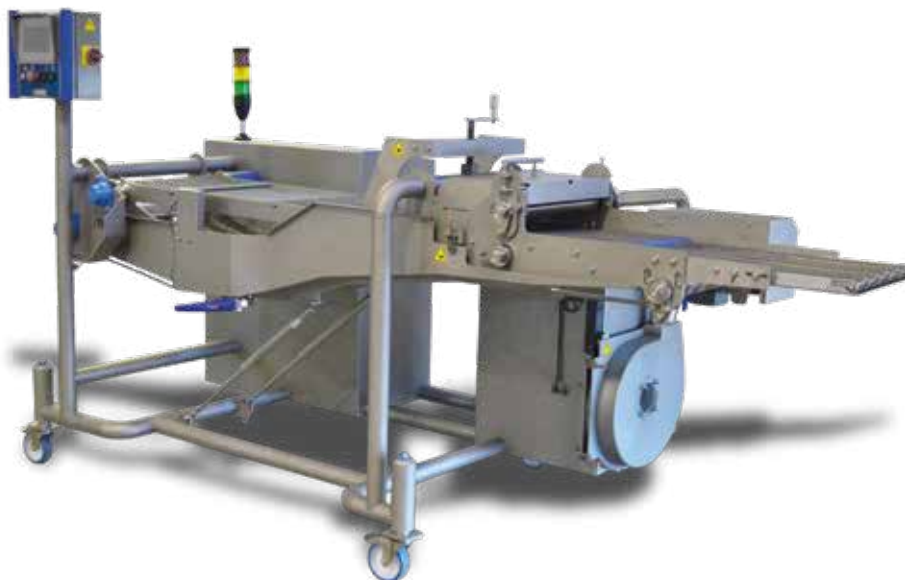
TEMPURA MACHINE MODEL TPR 400 / 600 / 900 / 1000

Tempura batter machine suitable for **evenly battering** any type of **meat, fish, vegetable and vegan products**, improving the optimal care of the product by our unique process for all types of tempura.

APPLICATIONS

Tempura batter machine TPR 400 / 600 / 900 / 1000

- Perfect top and bottom coverage.
- Perfect product alignment.
- High line speed up to 25 m/min.
- Minimal energy consumption.
- No loose parts for cleaning.
- Immersion battering system.
- Fully foldable bottom tray for cleaning.
- Upper and lower hygienic blower.



INNOVATION

Once the product has been battered, the upper ventilation system and the cleaning system of the lower belt and the incorporation of an individualised belt separate from the lower belt prevent the liquid product (tempura) from being transferred to the rest of the machines in the line.

ACCESSORIES FOR COATING LINES

Beater Tank with Agitator

model ELQ70



Beater Tank with Agitator and Blender

model ELQ200



Cyclone Vacuum Machine

model AIRNET



Hopper Feeder Machine

model SFA200



Manual Retractable Conveyor Belt

model CTRM



Angular Transfer Conveyor

model TFR



Temperature Reduction Tunnel

model TAB



FORMING LINE

COATING LINE

FRYING LINE



www.rmsertec.es

CENTRAL (GIRONA) | RM SERTEC IBÉRICA

Avda. Països Catalans, 160
Polígon Industrial Girona
RIUDELLOTS DE LA SELVA
(Girona) - Spain
TEL. +34 972 478 655

rmsertec@rmsertec.es