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ECONOSYSTEM

**Food forming, coating,
crumbing and frying**

Features

- Compact equipment
- ~
- Fully automatic
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- Multiple product lines
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- Simple to operate and maintain
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- Full CE conformity
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- Suitable for a variety of batter and crumb types
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- Accurate temperature control
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- Available as complete line or individual units
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- Ideal for low volume production and product development sites~

The EconoSystem, by JM Poultry Technology BV, has been developed to bring the advantages of automated food coating, crumbing and frying within the reach of medium sized production units.

Designed to be compatible with the Formatic food forming range, the system offers an affordable alternative to larger industrial counterparts, without compromising quality or reliability. Installed as a complete further processing system or as individual units, the system assists towards both increasing efficiencies and improved product quality.

The compact size of the equipment lends itself to every production unit. Available from a 200 mm wide system, the equipment presents an affordable step from manual to automated production, but also allows larger users the opportunity to run automated test lines without interrupting existing production schedules.

EconoRobe

The EconoRobe applies high quality coverage of numerous batters and marinades to a wide variety of product options. The system is successful with a host of meat, fish, ethnic and vegetable produce, and has been designed to handle a wide variety of batters and marinades, inclusive of tempura style batters.

EconoCrumb

The EconoCrumb has been developed to make the automated process of crumbing formed or batter coated product accessible to the medium volume producer. Designed to handle numerous types of crumb, including Japanese style crumb, the EconoCrumb unit enables the operator to enjoy maximum versatility within his product range.

EconoFry

With the ability to flash fry or fully cook all food products the EconoFry completes the System. From Chicken Nuggets or Chicken Kiev, Spring Rolls or Onion Bahjis to Fish Fingers or Burgers, the EconoFry System handles them all. The versatile fryer also enables the Food Processor to switch from the frying of tempura battered products to bread crumbed product by making a simple adaptation to the conveyor belt.