

# RotoCrumb

The new generation in breading

**TOWNSEND**  
FURTHER PROCESSING

**marel**





# For perfectly coated products

## The wish of the consumer

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 products. RotoCrumb from Townsend Further Processing is suitable for the handling of a wide range of types of crumb and products. With RotoCrumb, Townsend Further Processing has anticipated the wishes of the global consumer. Besides breading machines Townsend Further Processing delivers a complete package for pre-dusting and battering as well as for forming, heating, chilling and freezing products.



## Attractive appearance

A breaded product must look good. This is of importance during the buying process, during preparation and during final consumption of the product. RotoCrumb ensures that products look really perfect after breading. In concrete terms this means uniform distribution of crumb over all surfaces of the product, whilst keeping the structure of the crumb intact during the process. The problems and negative side effects associated with grinding and separation are solved in this way.



The revolutionary new transport mechanism makes grinding and separation of the crumb mix unnecessary.



# Grinding and separation belong to the past



With RotoCrumb the grinding and separation of crumb is a thing of the past. Townsend Further Processing has replaced the traditional screw conveyor with a revolutionary new transport mechanism. What is more, a comprehensive dosing system ensures that only a minimum volume of crumb is in circulation at any one time. This allows standard crumb, mixtures of crumb and delicate ingredients such as Japanese crumb to be handled.



## Grinding

A revolutionary method of transport and a sophisticated dosing system with less crumb in circulation ensure less friction on the crumb in the machine. Any grinding of the crumb granules is therefore reduced to a minimum.

## Separation

Separation used to happen in the past, because crumb was fed to only one side of the transport screw, which, after being elevated, had to be distributed over the whole width of the belt. With RotoCrumb the rotating drum spreads crumb over the total width of the hopper and therefore prevents separation.

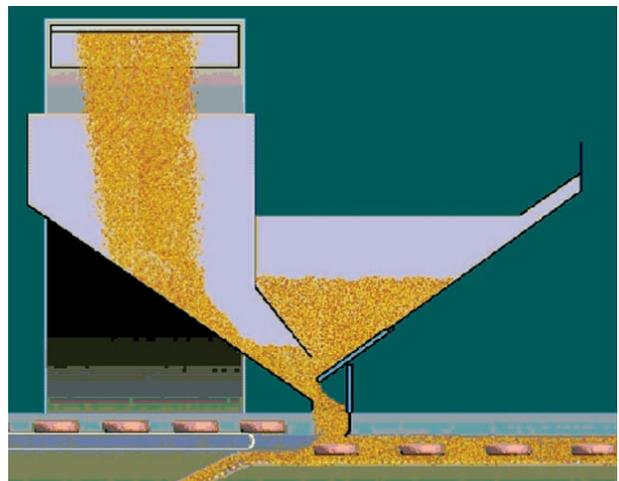
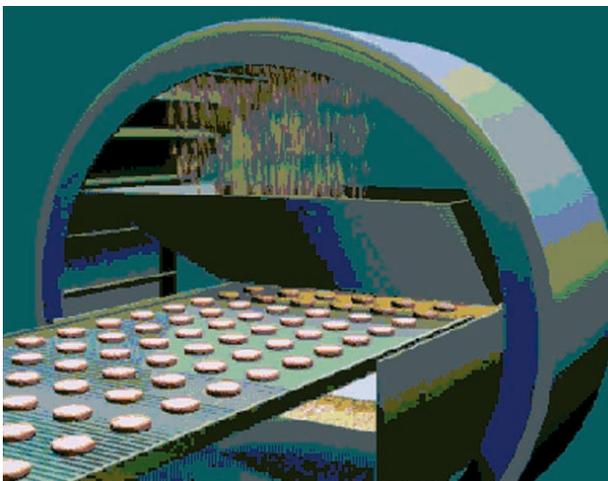
## Excellent adhesion

Products are placed onto the belt conveyor, which is covered in crumb to allow their undersides to be breaded. Thanks to the machine's new design it is possible to control the composition of crumb on the underbed to give uniform cover on both the top and undersides of the products.

The topside of the product is crumbed, as it passes the supply hopper – top bed. Crumb applied in this way is then "pressed" or "vibrated" to give the best possible adhesion and pick-up. The result is product of a consistent quality.

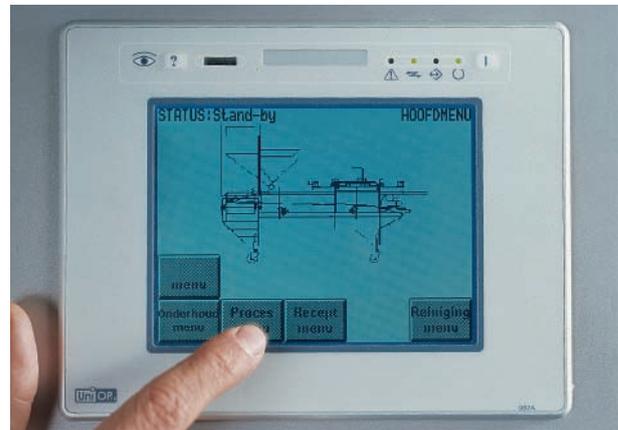


The rotating drum distributes the crumb mix over the whole width of the belt making separation unnecessary.



## Easy cleaning thanks to excellent accessibility

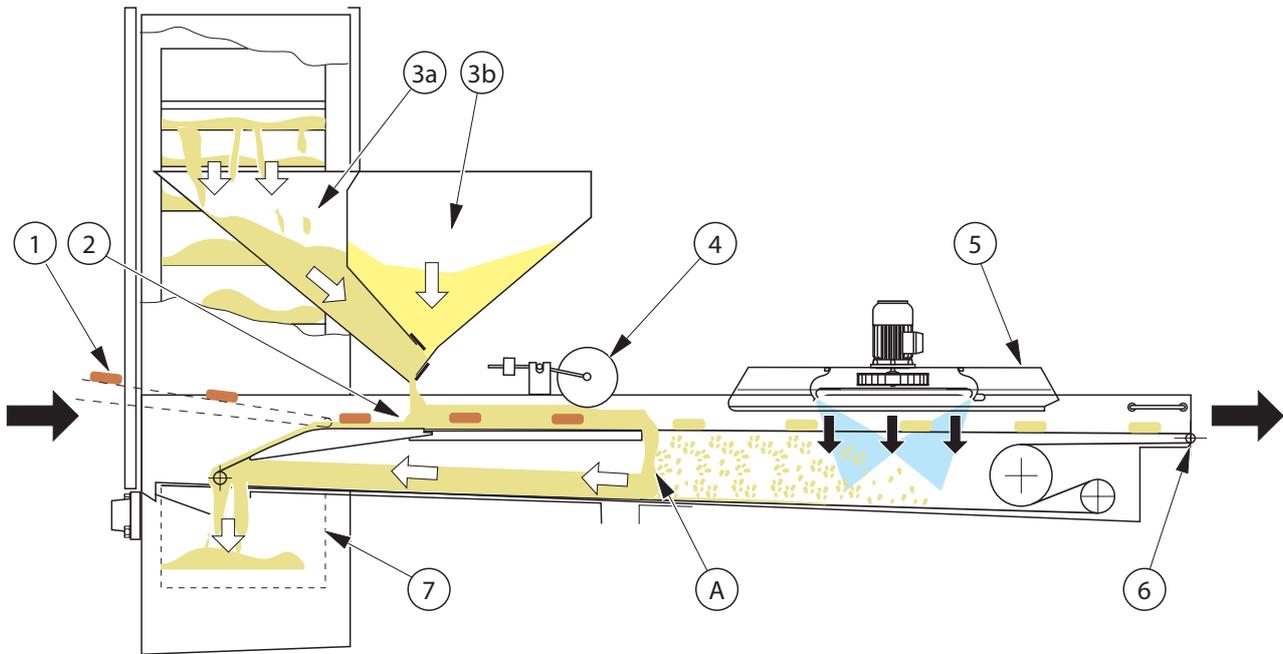
RotoCrumb is easy to place into a production line and runs quietly. The machine is PLC controlled and is operated by touch screen. Ease of use is but one key feature; considerable attention has also been paid to cleanability and maintenance. The design of this new generation breading machine had to take into account hygiene during top up with crumb and during emptying of the machine as well as good accessibility for cleaning and maintenance. The machine has no removeable components, thereby making cleaning both quicker and easier. Cleaning needs relatively time, as RotoCrumb does not generate dust.



A touch screen for even better user friendliness.



RotoCrumb's excellent accessibility makes the topping-up, emptying, maintenance and cleaning of the machine problem free.

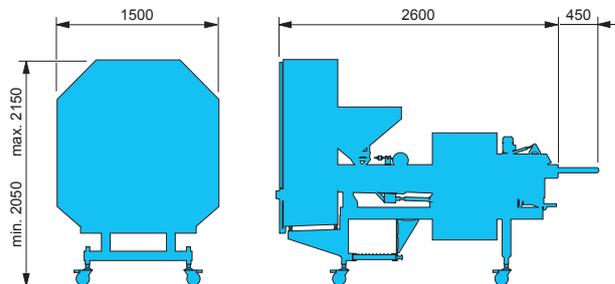


## Operation of the machine

Products (1) are placed onto a wire-mesh belt, which is covered in crumb and where a layer of crumb is applied to their undersides – underbed (2). As they pass the storage hopper (3a/3b), they are covered with crumb – top bed.

A pressure roller (4) 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 towards the elevating drum. The blower unit (5) removes excess crumb from the product.

Breaded products leave the machine via the outfeed (6) 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 (7) into the storage hopper (3a). The storage hopper consists of two compartments (3a/3b), 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.



## Contact details

### Townsend Further Processing

Design, manufacture, worldwide sales and service of further processing systems for portioning, marinating, coating, heat treatment and sausage-making for poultry, red meat, and fish.

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