PankoPro



Specialty Coating, Delicate Touch

Fresh panko, almond slivers, shoestring potatoes, granola–the PankoPro is designed specifically for all the unique or specialty coatings that traditional breaders may not handle.





PankoPro Specialty Breader





Why It's Different

- Handles unique ingredients with no product breakdown
- Belting system moves delicate coatings through system with ease
- All motors and moving parts protected by external cabinet doors

The Bottom Line

- One-of-a-kind breading system
- Capable of handling delicate breadings and special coatings

THE NOTHUM WAY

Since 1971, Nothum Food Processing Systems has been a leading manufacturer of batter/breading lines for the poultry, seafood, alternative protein, and appetizer industries.

We're a third-generation family-owned business, and we've built our reputation as experts in further processing by focusing on what matters: Making the very best equipment and always putting people first.

Ask us how the PankoPro improves your production line.

NOTHING BEATS A NOTHUM.

NOTHUM.com
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NOTHUM
FOOD PROCESSING SYSTEMS