

**ALCO**



## Drum Breader ADB PRO

GENUINE HOMESTYLE COATING

**Developed Specifically to Coat Challenging Products**



## Getting the **HOMESTYLE TEXTURE** right

By utilizing a special breading flour distribution and sprinkling system in a specialized drum, the Drum Breader ensures an ideal coating process, achieving the desired final texture that mimics homemade quality for a variety of food products.

### Benefits

- Excellent results on a wide range of products at maximum yield
- Particularly suitable for completely coating irregularly shaped products
- Fully controlled and efficient production times
- Extremely gentle breading flour circulation system without spotting, including an innovative air blower circulation system

### Use the coating that best suits your products

- Coating with fine or coarse breading and high pick-up
- Apply flavor with dried spices, herbs, or flour
- Gentle pre-coating and intense tumble coating in one machine

## Designed to Deliver Flawless, Homestyle Coatings Every Time.



All JBT Alco machines evolve with the demands of the industry, where innovation, versatility and reliability are key demands. Flexible solutions can be developed for all food processing operations, large or small, and each JBT Alco Drum Breader can be configured to meet individual requirements and a wide range of applications, including:

- Bone-in chicken tenders
- Boneless chicken tenders
- Chicken parts
- Drumsticks
- Vegetables
- Cuts
- Seafood

## Stay Ahead of the Curve with State-of-the-Art Equipment.



The Drum Breader is engineered to deliver superior coating results with its innovative design and advanced features. Here's what sets it apart:

**Enhanced Product Agitation:** The drum's unique inner profile is specifically designed to maximize product agitation, ensuring that each piece gets the look and feel of homemade coating.

**Efficient Flour Recycling:** Excess flour is efficiently managed through slits located at the drum's outlet. This flour is constantly cycled back into the coating process, minimizing waste.

**Hygienic Design:** The ADB PRO boasts a hygienic design that requires no disassembly for cleaning. With full accessibility, maintaining cleanliness is both easy and efficient.



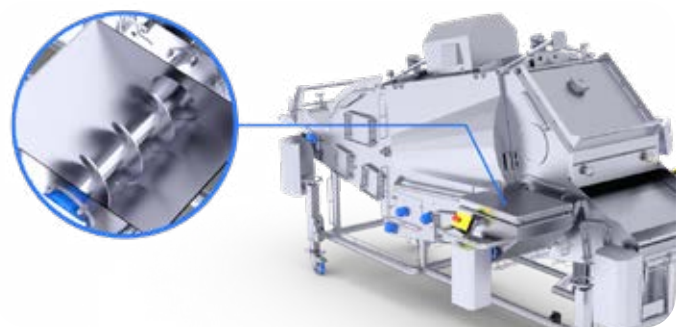
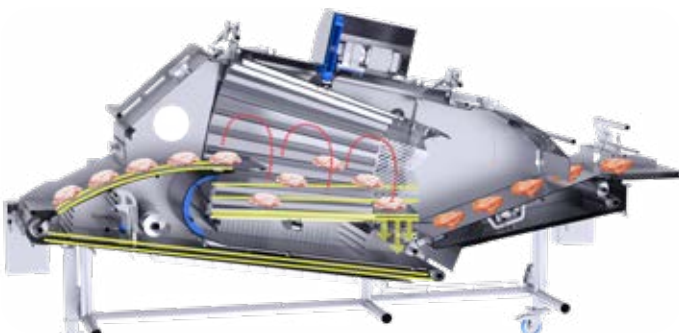


## DRUMROLL, PLEASE: PERFECT TEXTURE WITH THE ADB

Enjoy hassle-free cleaning with its hygienic design, and seamlessly integrate the Drum Breader into any production line thanks to its compact build.

The Drum Breader is designed for coating irregularly shaped products with flour, breadcrumbs or spices. The machine is suitable for chicken parts, such as wings or thighs, etc. which have an irregular surface with partially overlapping areas. The product is fed into a rotating drum, where it falls onto the flour or breading. Due to the rotation of the drum, the product

tumbles together with the coating media and is coated uniformly. On the discharge side of the drum, a sieve separates excess coating from the product, which is then transferred onto the outlet conveyor. High-quality components, and a large variety of customization options meet the highest standards of food industry for hygiene, flexibility, and safety.



## Count on JBT to **help protect your investment**

The profitability of your business depends on the performance, reliability and availability of your equipment. Our global team of experts are ready to provide technical advice/service, application adjustments, food safety advice, or productivity recommendations.



**SMART INSIGHTS,  
CONNECTED CARE**



**MINIMIZE YOUR  
DOWNTIME**



**TRAINING AND  
OPTIMIZATION**



**OPERATIONAL  
SAFETY**



**UPGRADE AND  
MODIFICATIONS**

### JBT PRODUCTS AND SERVICES

OUR EQUIPMENT OFFERINGS INCLUDE PRIMARY SECONDARY AND FURTHER VALUE-ADDED PROCESSING WHICH SUPPORT A LARGE AND GROWING PORTFOLIO OF FOOD, BEVERAGE, AND HEALTH END MARKETS INCLUDING:

FRESH PRODUCE TECHNOLOGIES | CHILLING | MIXING | GRINDING | INJECTING | BLENDING | MARINATING | TUMBLING | BONE DETECTING | FLATTENING | PORTIONING | FORMING | COATING | FRYING | COOKING | FREEZING | EXTRACTING | PASTEURIZING | STERILIZING | CONCENTRATING | HIGH - PRESSURE PROCESSING | WEIGHING | FILLING AND CLOSING | TRAY SEALING | CLIPPING AND PACKAGING | INSPECTING | STORAGE | MATERIAL HANDLING AUTOMATION

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THE FUTURE  
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