

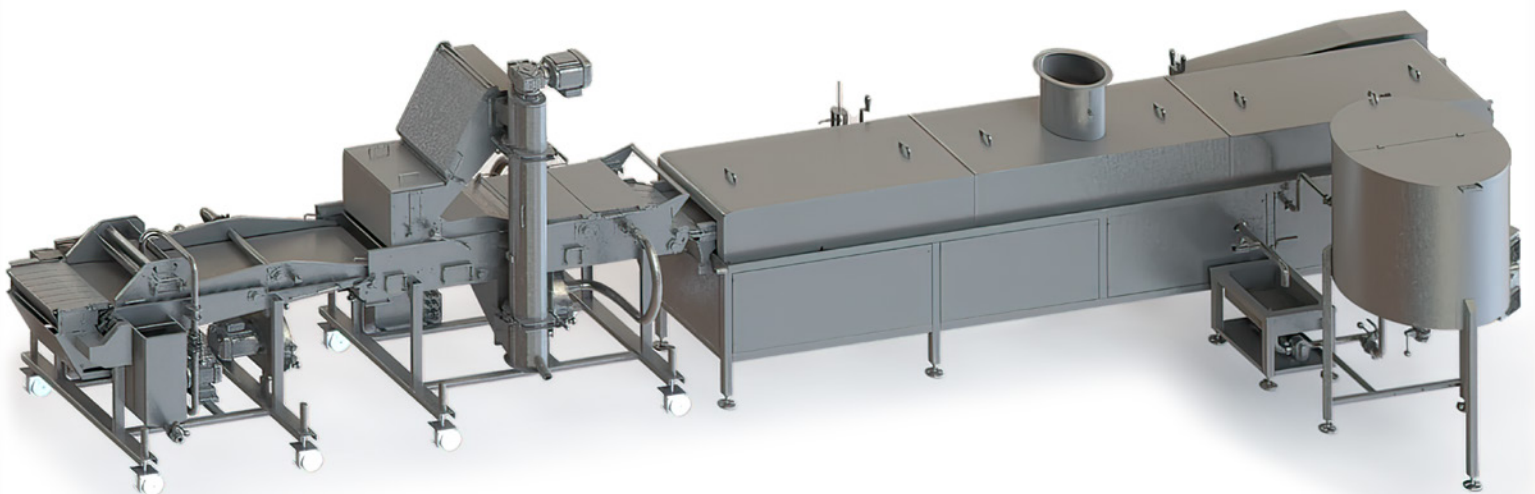


wilevco

# Coating & Frying Line



Flexible coating and frying lines for growing processors





# MCI Coating & Frying Line



The MCI complete coating and frying line provides small and medium processors with a cost-effective solution to produce a range of perfectly coated and fried products.

## Sample Applications

- Nuggets
- Tenders
- Shrimp
- Fish
- Mozzarella Sticks
- Plant-Based
- Vegetables
- Egg Rolls
- Arancini
- Onion Rings
- Mac & Cheese Bites

## Complete control

The MCI coating and frying line is a flexible system that easily produces a wide range of appetizing products. Available in 240mm or 400mm belt widths, both systems allow processors to increase capacity, productivity, and yield while maintaining product quality and uniformity. You'll enjoy accurate control over the entire process.

## Perfect Coating

The line starts with an MCI preduster that applies a uniform coating of fine flour without kneading, damaging or leaving marks on your product. From there, your product is transferred to the MCI batter machine and then the breading machine. The line is programmable so that you can accurately control the amount of batter and the level of breading pickup desired for your product.

## Perfect Frying

The MCI fryer provides continuous frying. It is fully adjustable to allow frying times of 45 seconds to 4 minutes. Large or small, fresh or frozen, the fryer will deliver crisp, golden, and delicious products. Easy and safe to operate. An oil reservoir tank and filtration system extend the life of your oil and maintain flavor.



## Dimensional Drawing

