



Battered and Breaded Products



In today's competitive marketing environment, the gentle handling of battered/breaded poultry, meat and fish products represents an important quality issue. Broken product and loss of breading often present a challenge to product quality.

The answer to the need for damage-free handling of delicate products is found in the proven Slipstick conveyor. The Slipstick, with a unique horizontal conveying action, gently transports fragile products without the destructive 'spanking' action required by other vibratory conveyors to generate product movement. The horizontal/differential motion of the Slipstick, a slow-advance, quick return action, allows product to gently glide along the pan surface at travel speeds up to 30 feet/minute. Even at lower freezing temperatures, the Slipstick conveys frozen product without damage to brittle coatings, resulting in higher appearance quality and additional savings in coatings cost.



The unique horizontal conveying motion of the Slipstick benefits all frozen product applications where loss or damage to coatings is a concern. Fresh and marinated products can also be conveyed, distributed, or surge-stored with the Slipstick conveyor. Other uses include alignment, draining and inspection applications.

SLIPSTICK FEATURES

- Unique, horizontal differential motion gently glides product along pan
- Virtually eliminates conveyor-related damage to breading and other coatings
- Easily maintained due to simple, clutter-free construction
- Built for ease of cleaning
- Installation options save space

SUPERIOR SANITATION THROUGH DESIGN

The Slipstick's inertia drive eliminates the need for supporting framework while providing its own internal counterbalancing. This design also presents a minimum of surfaces, connections, and other design complications that can hinder sanitation maintenance.

The uncomplicated design of the Slipstick conveyor allows for fast and thorough wash-downs. With stainless steel construction and a sealed integral drive unit, the Slipstick is well designed to hold-up to the rigors of frequent caustic cleaning, without mechanical or finish degradation. Special attention to design and manufacturing processes results in a conveyor resistant to harborage that can lead to bacterial contamination.