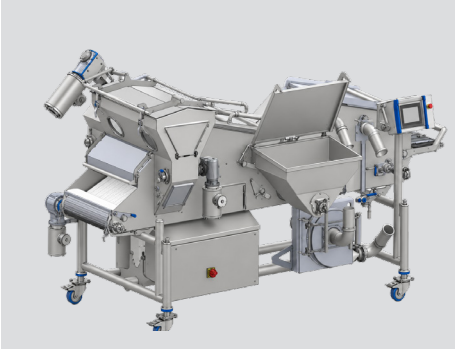
OctoCore

Coating Equipment

Innovative equipment designed to deliver consistent, high-quality coating for diverse food products with precision control and reliability.





OctoCore PreDust

Applies dry coatings such as flour, breadcrumbs, spices, and sugar with guided, continuous circular flow. Dual belt system ensures optimal adhesion while excess coating is redirected back into the circuit for efficiency.

- Handles small to medium particles
- Ensures continuous, even coverage
- Optimal coating with minimal waste

Key Technical Data

Belt width: 600 mm
Power: 4 kW
Voltage: 400 V / 50 Hz, 3 phases
Stainless steel construction
Adjustable belt speed
PLC touchscreen control
Weight: 1100 kg



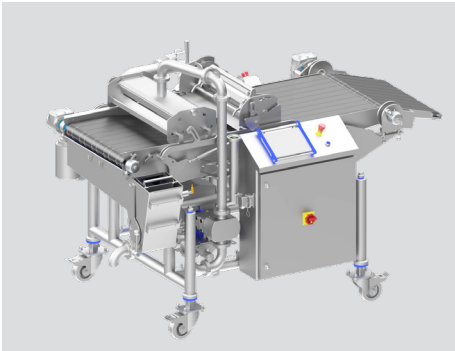
OctoCore DipCoat

Applies liquid media such as batters, marinades, oils, and coatings through a four-layer curtain system. Products pass through upper curtain, dip bath, and lower curtain for complete coverage on all sides.

- Four-layer curtain system
- Complete top and bottom coverage
- Adjustable immersion control

Key Technical Data

Belt width: 600 mm
Power: 3 kW
Voltage: 400 V / 50 Hz, 3 phases
Stainless steel construction
Adjustable belt speed
PLC touchscreen control
Dimensions adjusted to layout



OctoCore WetCoat

Precision-controlled liquid coating system with quadruple curtain and adjustable blow-off devices. Regulates coating thickness by removing excess media, ensuring uniform coverage across all products.

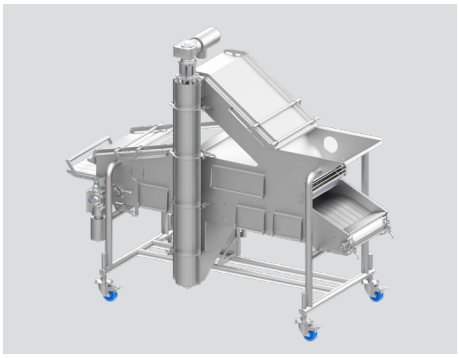
- Precision thickness control
- Adjustable blow-off system
- Consistent batch quality

Key Technical Data

Belt width: 600 mm
Power: 2.2 kW
Voltage: 400 V / 50 Hz, 3 phases
Stainless steel construction
Adjustable belt speed
PLC touchscreen control
Dimensions adjusted to layout

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OctoCore CrumbCoat

Applies free-flowing breading media from fine to coarse granulation. Sprinkled from above with adjustable pressure and blow-off systems ensuring perfect coating and thickness control.

- Fine to coarse granulation
- Pressure and blow-off control
- Perfect coating consistency

Key Technical Data

Belt width: 600 mm
Power: 2.2 kW
Voltage: 400 V / 50 Hz, 3 phases
Stainless steel construction
Belt speed: 2–21 m/min
PLC touchscreen control
Dimensions adjusted to layout



OctoCore BatterMix

Central vessel with agitator designed to mix various ingredients into homogeneous liquid batter. Integrated pump gently transfers batter, tempura, or marinades to other systems. Simplified measurement with built-in scale.

- Homogeneous batter mixing
- Built-in transfer pump
- Integrated measuring scale

Key Technical Data

Capacity: 250 l
Power: 1.5 kW
Voltage: 400 V / 50 Hz, 3 phases
Stainless steel construction
Hygienic design
Double-wall vessel for cooling
Dimensions adjusted to layout



OctoCore CrumbFeed

Effortlessly feeds breadcrumbs into breading machines at ergonomic height. Gently discharges crumbs through feed screw for seamless, precise process. Compatible with standard breadcrumbs and easily integrates with coating equipment.

- Ergonomic loading height
- Gentle feed system
- Minimizes product loss

Key Technical Data

Hopper capacity: Standard
Power: Variable
Voltage: 400 V / 50 Hz, 3 phases
Stainless steel construction
High-quality stainless-steel drives
Compatible with standard breadcrumbs
Dimensions adjusted to layout

Line Integration

OctoCore coating machines are designed to operate independently or as integrated components of continuous production lines. Adapted infeed and outfeed conveyors ensure stable product transfer and consistent coating application. Each machine can be tailored to your production requirements and seamlessly integrated with surrounding equipment.

Fast installation
Delivered as a complete unit for plug-and-play installation. With all required utilities in place, the oven can be ready for operation within one week.

One Partner for the Processing Line
OctoCore can coordinate equipment interfaces, product transfers and line layout across multiple processing stages.

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