



**FAST.
CONSISTENT.
PERFECTLY PREPARED.
EVERY TIME.**

Today's foodservice market demands made-to-order freshness and reliable consistency at every turn. As customer preferences evolve and menus become more complex, it's more challenging than ever for operators to maintain the same level of quality for their ingredients, preparation and presentation — especially across multiple locations.

For more than 40 years, AyrKing has been helping operators do just that — all while saving time, money and hassle. Operators count on AyrKing's lineup of automated products to deliver fresh menu items that are perfectly prepared and consistently delicious.

BREADER BLENDER SIFTER (BBS)

The BBS reduces the time it takes to hand-sift 30 lbs. of breading by completing the entire blending and sifting cycle in just 50 seconds versus the typical 4-8 minutes.



With the **Breader Blender Sifter (BBS)** from AyrKing, you get greater efficiency, increased ROI and superior flavor consistency compared with traditional methods. By regularly and automatically sifting the breading mixture, spices and seasonings are evenly mixed throughout the breading, providing better consistency of flavor. This regular sifting also extends the life of breading supplies, significantly reducing costs associated with wasted product.

The BBS' intuitive design features front-accessible components, making servicing and cleaning quick and easy. And with several configurations available, there's a unit that's perfect for any operation's back-of-house floorplan. ◆

Brush design evenly distributes spices throughout the breading mixture, versus hand sifting or agitation systems that can segregate ingredients

Direct drive motor creates no vibration, which can lead to stress on the motor and joints and cause maintenance issues

Simple construction, including just 3-4 removable parts, makes the unit easy to clean in a standard kitchen sink

DRUMROLL AUTOMATED BREADER

One leading fried chicken chain reported 25% faster breading process with the DrumRoll compared to hand-breading.



With the **DrumRoll Automated Breader** from AyrKing, operators can maximize valuable ingredients, increase batch efficiency, reduce the need for skilled labor and eliminate inconsistencies.

While hand-breading can leave excess breading on product and shorten the life of cooking oil as it burns away, the DrumRoll is designed to not overcoat the product — reducing “blow-off” in

the fryer and extending the life of your oil and your breading.

Now operators can streamline the entire breading process with DrumRoll — making employees cross-functional, limiting variability from employee to employee and ultimately increasing yield. ◆

Configurable as a stand-alone piece of equipment or as an addition to AyrKing's BBS machine, without increasing the necessary footprint

Excess breading that falls off during breading remains in the DrumRoll unit to be used again versus ending up blown off in the fryer

Helix-shaped interior components gently tumble the product for an even, consistent coating

TUMBLE MARINATOR

The Tumble Marinator allows the operator to marinate on demand — eliminating the fear of running out of pre-marinated product.



The **Tumble Marinator's** timed operation takes the guesswork out of the marinating process — allowing for on-demand performance, avoiding waste and saving space inside the cooler. AyrKing's innovative design allows operators to provide a freshly marinated product to customers without the fear of running out of menu items.

Its vacuum option significantly reduces the time needed to marinate proteins by removing the air

from the chamber, opening up the fibers of the product and allowing quick and deep penetration by the marinade.

With the Tumble Marinator, there's no more need to cut corners when there isn't enough time to marinate for several hours. This is on-demand marinating at its best. ◆

Vacuum option allows for a quicker and deeper level of marinade into the protein by removing the air from the chamber

A slip clutch feature stops the machine if touched/snagged on something, including employee clothing, ensuring safe operation

Flat edge of the barrel tenderizes meat as it tumbles the product



THE AYRKING DIFFERENCE

While marinating, sifting and breading by hand can add significant time and labor costs to an operation's bottom line, AyrKing's product solutions like the Breader Blender Sifter, the DrumRoll Automated Breader and the Tumble Marinator offer a more cost-effective alternative for on-demand marinating, consistent breading and perfect frying.

The logo for AyrKing, featuring the word "ayr" stacked above "king" in a white, lowercase, sans-serif font, centered within a solid red circle.

ayr
king



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