Optimax®
AUTOMATIC BATTER BREADER
BETTCHER®

Batter-Breading Machine
Model Optimax BB-2

Project _____

Item No. _____

Quantity _____

Consistent Breading Perfection
Hand-breading is messy, tedious, slow work. The Automatic Batter Breading Machine is exactly the opposite. Using technology; food is breaded the same way cook to cook, shift to shift and store to store.
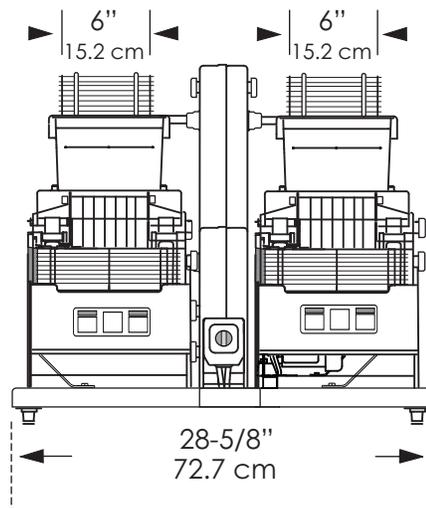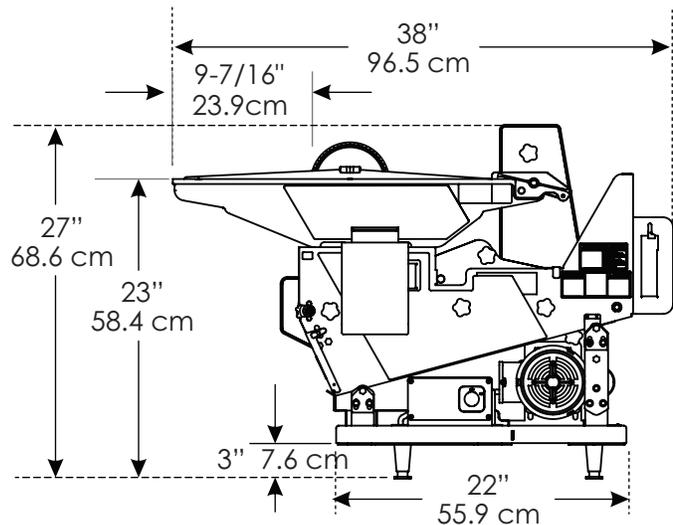
Here's why the automatic batter breading machine is better:

1. Rotation of the batter conveyor keeps the liquid batter constantly mixed.

2. The batter conveyor individually coats each piece precisely, time after time.

3. The breading belt keeps the seasoning and breading constantly mixed and helps break up dough balls.

4. As the belt goes around, breading is carried to the top of the conveyor where paddles create a 'wave' of breading that individually coats the product.

5. Vibrator springs shake off excess breading, optimizing your breading usage. This important feature of the breading machine prevents excess from blowing off in the fryer, which reduces oil life.

BETTCHER®
Industries, Inc.

Product Description
Optimax® Automatic Batter-Breading Machine is a labor saving appliance that evenly coats many types of foods from large fish filets, bone-in, or boneless chicken to smaller items such as onion rings and shrimp. The Optimax® utilizes a versatile design that works well with a full range of batters and breadings providing unsurpassed consistency.

Reduce Labor and Ingredient Waste
Automated design is dramatically faster than hand breading, the Optimax® Batter-Breading Machine increases productivity while reducing labor costs. Since there is no ingredient waste, the Optimax® significantly reduces ingredient costs while maximizing the consistency of the final product.

Energy Efficient
¼ HP (2.4 Amps) motor requires only 115 VAC to operate.

Ergonomic
Batter-breading machine eliminates much of the back-strain and muscle fatigue associated with hand breading procedures.

Easy to Use and Clean
The Optimax® Batter-Breading Machine is easy to learn, easy to use, and easy to clean. That saves you training costs and time.

Options and Accessories
(Additional Charges)

- **Triple B Aerosol Spray** - Part # 502013 (kit w/instructions and MSDS).
- **Dust Curtain** - Designed to attach to the front of the breading tank to control dust particulates from fine breading mediums. Part# 501643.

Model Optimax BB-2
Automatic Batter Breading Machine

38"
96.5 cm

9-7/16"
23.9cm

27"
68.6 cm

23"
58.4 cm

3" 7.6 cm

22"
55.9 cm

6"
15.2 cm

6"
15.2 cm

28-5/8"
72.7 cm

Optimax BB-2 Batter Breading Machine
Key Product Specifications

Construction:
All foodgrade materials and constructed of stainless steel, plastic and Delrin®.

Operation:
- Food items are conveyed and submerged in a liquid, or batter of most any viscosity, then dropped onto a breading conveyor that evenly coats the product.
- Breading conveyor sifts and returns breading automatically.
- Usable belt width is 6" (15.3 cm).
- Batter belt operates at 18 ft/min (5.5 cm);
- Breader belt operates at 30 ft/min (9 m/min).
- Batter capacity is 6 qts (5.7 cm) max. per side
- Breading section holds 8 to 12 lbs (3.6 to 5.4 kg) per side, depending on breading density.

Cleaning:
- Covers, batter and breading conveyors are easily removed for cleaning/maintenance without the need for tools.
- Conveyor assemblies and removable covers are submergible and may be cleaned in a power sink or sprayed down.

Dimensions:
Counter space: 29" (73.6 cm) x 23" (58.4 cm)
Height: 27" (68.6 cm)
Depth: 23" (58.4 cm)
Width   28 5/8" (72.7 cm)

Power Supply:
115 VAC, 1 Phase, 60 Hz
2.4 Amp • 1/4 hp

Weight:
Crated: 249 lbs (113 kg)│Uncrated: 189 lbs (86 kg)
Dimensions: 48" x 42" x 42" (122 x 107 x 107 cm)