

Automatic Coating System



Product Description

The **Bettcher® Automatic Coating System** is a labor-saving appliance that individually coats a wide variety of foods – from large fish filets and bone-in or boneless chicken, to smaller items such as onion rings, shrimp or calamari. The Bettcher ACS has a versatile design that works well with a full range of liquid washes and dry coatings, providing unsurpassed consistency in food taste and quality.

Consistent Breading Perfection

A stainless steel wire conveyor belt constantly mixes the batter and coating, ensuring that ingredients are blended throughout the day. Food is automatically submersed in liquid, drained, and then transferred to the breading conveyor where it passes through a wave of coating. Vibrator springs shake off excess breading for a consistent coating, thereby reducing breading waste and “blow-off” in the fryer. Through this process, you’re assured of unsurpassed consistency and flavor profile of foods while recovering surplus dry coating, and extending the life of your cooking oil.

Reduced Labor and Ingredient Waste

The Bettcher ACS makes preparing breaded foods dramatically faster than hand-breading – increasing productivity while reducing labor costs. It also reduces food costs due to minimized breading waste.

Energy Efficient

¼ HP motor requires just 2.4 amps for 115VAC 60 Hz, or 1.4 amps for 230VAC 50 Hz.

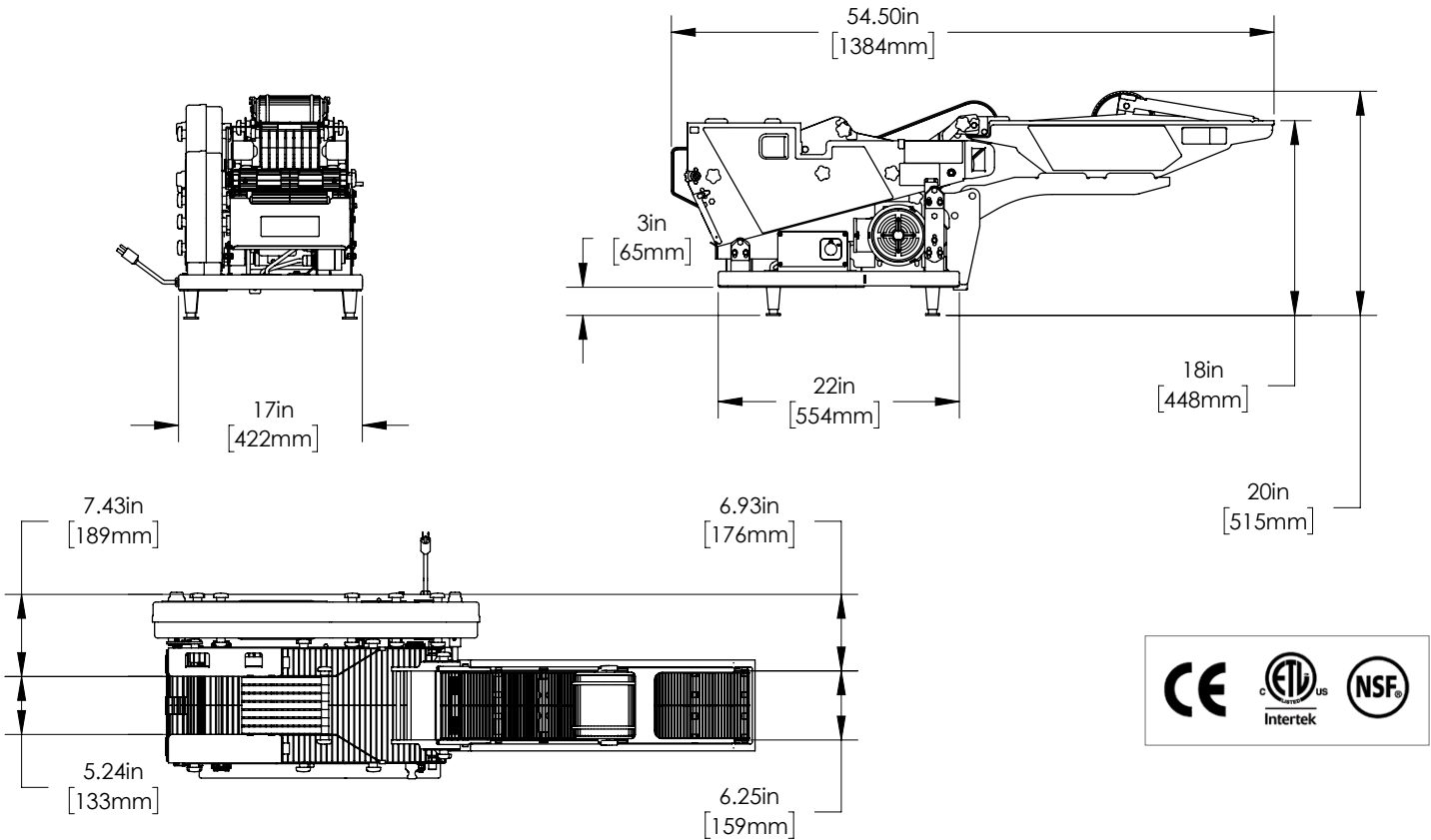
Ergonomic

The Bettcher ACS reduces bending at the waist, causing less worker stress and strain.

Easy to Use ... Easy to Clean

The Bettcher ACS is designed for ease of use, keeping training costs low.

The machine separates into six pieces for ease of cleaning. Conveyors are fully submersible, and are sized for commercial dishwashers or hand-washing in three-compartment or power-wash sinks.



Product Specifications

Models

- 106527: 115V
- 106832: 115V, Canada
- 106839: 230V (Refer to Distributor for specific country item number)

Construction

All food-grade materials – stainless steel, ABS plastic and Delrin®

Weight

- Total Machine: 120 lbs. (55 kg)
- Frame: 67 lbs. (31 kg)
- Breader Conveyor: 36 lbs. (16 kg)
- Batter Conveyor: 10 lbs. (5 kg)
- Batter Tank: 2 lbs. (1 kg)
- Batter Tank Bracket: 5 lbs. (3 kg)

Dimensions

- Counter Space: 54.25" x 17" (138 cm x 43 cm)
- Height: 20" (51 cm)
- Depth: 17" (43 cm)
- Width: 54.25" (138 cm)

Speeds

- Batter Conveyor: 20 ft/min (6.1 m/min)
- Breading Conveyor: 34.5 ft/min (10.5 m/min)
- Usable Belt Width: 6 in. (152 mm)

Power Requirements

- Power Source 115 VAC / 1 Phase / 60 Hz ... 2.4A ... 276 watts
- Power Source 230 VAC / 1 Phase / 50 Hz ... 1.39A ... 320 watts

Capacity

- Batter Capacity: 6 qts. (5.7 liters)
- Breading Capacity: 6 to 18 lbs. (3.7 to 8.1 kg)

Packing and Shipping

Domestic:

Complete machine packaged and shipped in two boxes via FedEx or UPS:

- 41"x16"x16" (104x41x41 cm), 31 lbs. (14 kg)
- 35"x23"x22" (89x58x56 cm), 96 lbs. (44 kg)

International:

Complete machine packaged and shipped on a pallet:

- 48"x40"x41" (122x102x104 cm), 142 lbs. (65 kg) including pallet



World Headquarters: Birmingham, OH USA • Offices in North America, Europe, Brazil and China

800-321-8763 • 440-965-4422 • sales@bettcher.com • bettcher.com/ACS