

New!

Advanced Breading Technology



Automatic Coating System

Delight your customers by serving distinctive,
fresh-breaded menu items at the lowest cost.



One Powerful Breading Solution

For distinctive menu items your customers will crave ...

fresh is best!



Fresh

In today's highly competitive foodservice market, what keeps customers coming back are distinctive foods delivered at a great value – items like freshly prepared breaded foods featuring unique, signature seasoned coatings.

But here's the challenge for foodservice kitchens: Hand-breading is messy, tedious, labor-intensive work. It's also wasteful, with ingredients that have to be thrown away.

Prebreaded frozen foods are an alternative, but they're expensive – costing as much as 50% more than fresh. What's more, the ability to offer your own custom flavor profiles is limited by the same prebreaded food products everyone else is offering. That's hardly the recipe for differentiating yourself from your competition!

Bettcher® ACS is the Answer

The **Bettcher® Automatic Coating System** solves the challenges of hand-breading while adding the tempting variety you want for your menu offerings.

The Bettcher ACS delivers important benefits in many ways:

- **Fresh, high-quality food offerings**
- **Consistent quality, order-to-order**
- **Labor savings**
- **Food and ingredients cost savings**
- **Easy sanitation**



An Ingenious Design

The conveyor-like design of the Bettcher ACS allows you to prepare your own signature breaded food offerings with consistent high quality – cook to cook and shift to shift.

- The breading tank accommodates dry coatings ranging from bread crumbs and panko to flour, seasoned coating blends and corn flakes. Develop your own signature coatings to differentiate your food offerings from what everyone else is offering!
- The liquid tank accommodates everything from water and traditional egg-washes to buttermilk, juices, slurries or your very own flavor blends.
- Each food item is moistened and coated individually – not as a batch – with excess coating gently shaken off and returned to the machine. That translates into food quality and consistency your customers can see and taste.
- Coating ingredients are continuously mixed and sifted to keep the correct flavor profile balance, while also eliminating “clumping.”

What’s more, the Bettcher ACS delivers high-capacity breading production in a small equipment footprint of only 17” x 22”.



Consistency – Battered items are completely and evenly coated.



Good Vibrations – Vibrator springs shake off excess coating, saving on the cost of ingredients and extending fryer oil life.

Lower Your Food Costs

One of the biggest benefits of the Bettcher ACS is that it reduces your food costs while it’s improving the quality and variety of your menu offerings. You’ll use less coating, and you’ll avoid the problem of excess coating “blowing off” in the fryer and decreasing cooking oil life.

Lower breading costs ... less wasted ingredients ... extended fryer oil life: it’s a trio of savings that will have a measurable impact on your financial bottom-line.

Do Your Employees a Favor

“I just love hand-breading!” ... *said no one ever.* The fact is, hand-breading foods is one of those kitchen jobs that foodservice employees dislike the most.

The Bettcher ACS will change what your employees think about fresh-breading foods. Here’s how:

- Consistent and precise coating – no matter who is operating the machine
- The machine works two times faster than hand-breading, enabling one person to do the job of two
- Less back strain and stress on workers
- Less work area mess

Putting it all together, the Bettcher ACS means happier, more productive employees!

Easy Cleanability

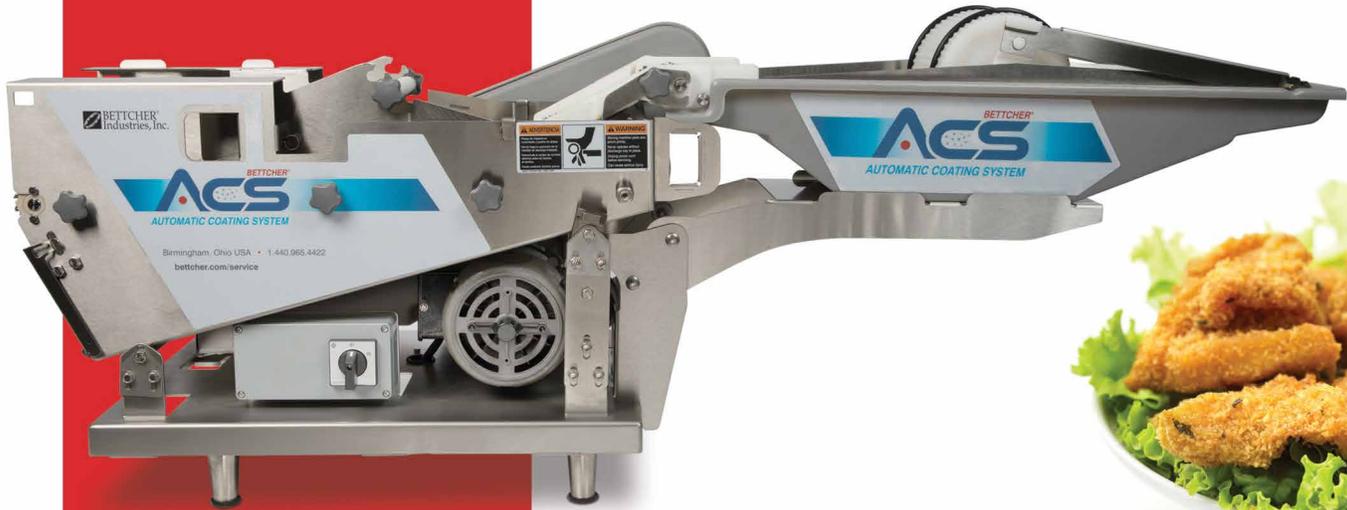
Because kitchen sanitation is so critically important, the Bettcher ACS is engineered for fast and thorough cleanup.

- Stainless steel and food-safe plastic materials are engineered for easy cleanability
- The batter tank and breading unit are easily detachable for pot sink or dishwasher cleaning

Low Cost of Ownership

The Bettcher ACS is engineered to take all the “shocks and hard knocks” of daily life in the commercial kitchen. Our machines deliver long-life durability and years of trouble-free operation.





The Bettcher ACS prepares the full menu of food offerings, including:

- Chicken tenders, wings, drummies, drumsticks, thighs and breasts (*boneless or bone-in*)
- Shrimp, scallops, calamari, clams, oysters, fish filets and fish nuggets
- Onion rings, potatoes, mushrooms, pickles, okra, green tomatoes and other veggies
- Pork chops, chicken-fried steak, schnitzel, and more

Discover ... these other great products from Bettcher:

**Optimax® BB-1
 Batter Breading Machine**

Gain all the extraordinary benefits of automatic breading in a streamlined, stacked design.

**DuraSift® Breading Table
 with Automatic Sifter**

A space-saving, integrated workstation that features an ergonomic setup. It reduces time and labor while producing consistently top-quality breaded products.



Take the Next Step

To learn more about the Bettcher® Automated Coating System plus other offerings in Bettcher's full line of breading equipment or to find a dealer located near you, call toll-free **800-321-8763**, visit bettcher.com/ACS or e-mail your request to sales@bettcher.com.