

One powerful breading solution

OPTIMAX® BB-1 BATTER BREADING MACHINE



Advanced Breading Technology



BETTCHER

Fresh

Fresh is best ...

The easiest way to consistently deliver great-tasting breaded foods – at the lowest cost.

In today's competitive marketplace, what keeps customers coming back is fresh food at a great value. While everyone agrees that fresh is best, there has never been an easy way to prepare it. Until the introduction of our batter-breader machines, there were two choices when it came to preparing breaded foods: Buy expensive, pre-breaded frozen products from someone else ... or hand-bread them using the same centuries-old, inefficient, messy and labor-intensive method.

A Fresh Approach to Breading

Today, with increasingly high ingredient costs as well as the need to deliver quality to customers, isn't it time to rethink the way you prepare breaded foods?

Uniform Breading with Far Less Waste

Hand-breading foods is messy, tedious, slow work. The Optimax® is exactly the opposite ... it provides a consistent coating while excess breading falls back into the conveyor to be used again.

Lower Breading Costs and Extended Oil Life

Key to optimizing your ingredient savings is the ingenious use of vibrator springs on the conveyor that shakes off excess breading. Imagine that ... a feature that automatically prevents surplus breading from being wasted and ending up in the fryer!

Additionally, the conveyor belt returns excess breading, resulting in a continual blending of ingredients and breaking up many of the dough balls for reuse. This unique feature can reduce breading consumption up to 40%. Plus, when breaded items are placed in the fryer, there's less "blow off" of breading, which degrades the oil.

Optimize Your Labor

The Optimax® works faster than hand-breading, enabling one person to do the job quicker and more consistently. That saves on labor costs – even with higher minimum wage rates!



Good Vibrations – The ingenious vibrator springs shake off excess breading — saving on ingredient costs and extending oil life.



Consistency – Battered items are completely and evenly coated.



Save up to 50% over the Cost of Pre-Breaded Frozen

There's a reason pre-breaded foods cost a lot more: You're being charged for convenience. Why pay more for the bland taste of frozen? Put control over the cost and quality of breaded foods back where it belongs — in your hands!

The ergonomic way to bread foods.

Enhanced design features of the Optimax® Breading Machine:

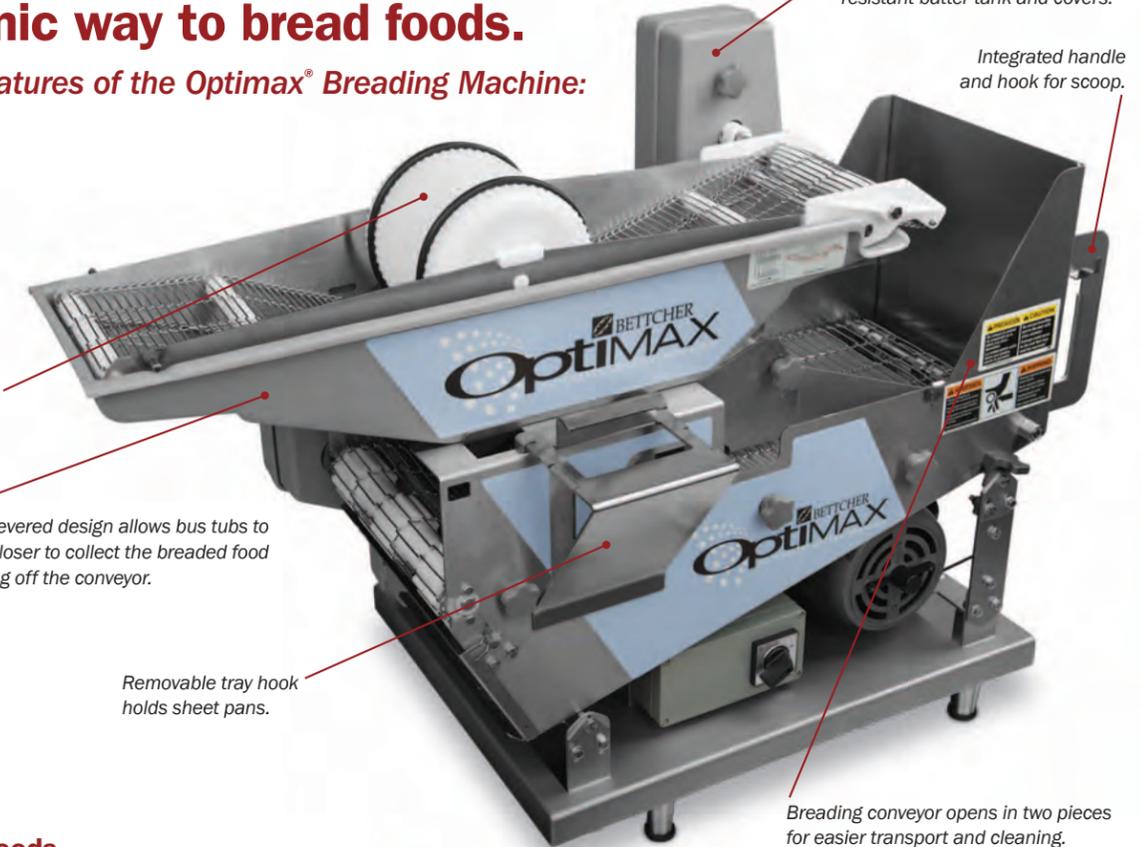
New, easy-to-clean batter wheel keeps batter blended and individually coats each piece of food.

Cantilevered design allows bus tubs to fit in closer to collect the breaded food coming off the conveyor.

Removable tray hook holds sheet pans.

New, more durable and stain-resistant batter tank and covers.

Integrated handle and hook for scoop.



Signature Breaded Foods

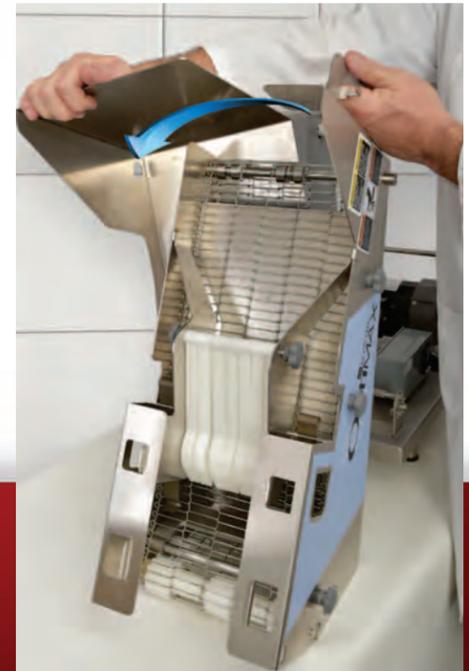
Build Brand Identity and Customer Loyalty

In today's crowded, fast-changing marketplace, it makes sense to prepare and serve fresh-breaded items with a signature flavor and appeal. That's exactly what our batter-breading systems let you do — efficiently and cost-effectively!

A Machine for Every Need

We've spent more than a decade developing a space-saving, compact machine flexible enough to efficiently bread almost anything that goes into a fryer — even with high-production volume requirements. The Optimax® is easy to operate and easy on your back, so your employees will love it, too. Not only that, quick, simple disassembly for hand or machine-washing makes cleanup fast and thorough.

Unibody construction reduces the number of parts to assemble.



Integrated handle makes it easier to handle the breading conveyor ... plus a convenient hook for holding the breading scoop.

New split breading conveyor is easier to lift, and it separates for ease of cleaning.

DuraSift® Blending Table

The DuraSift® Blending Table is designed to work with the Optimax Breeding Machine. This space-saving, integrated workstation is the fastest, most efficient way to bread consistently great food. Plus, its ergonomic layout helps reduce labor and breading time, too.



For more information on the full line of breading equipment from Bettcher, or to find a dealer conveniently located near you, please contact us.



BETTCHER

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Authorized Optimax® Dealer

