

Project .	
Item No	
Quantity .	

# Model: BB-1



## **Product Description**

The **Optimax® Automatic Batter-Breading Machine** is a labor-saving appliance that evenly coats many types of foods, from large fish filets and bone-in / 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.

## **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

With an automated design that is dramatically faster than hand-breading, the Optimax increases productivity while reducing labor costs. Since there is no ingredient waste, the machine reduces ingredient costs significantly while maximizing the consistency of the final product.

# **Energy Efficient**

The  $\frac{1}{4}$  HP motor takes only 2.4 amps for 115VAC 60 Hz ... or 1.4 amps with 230VAC 50 Hz.

#### **Ergonomic**

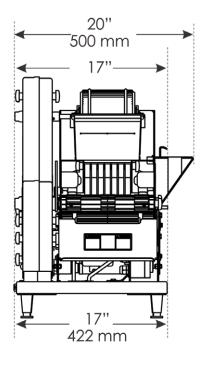
The Optimax BB-1 reduces bending at the waist. Split breading conveyor reduces weight for easy transportation.

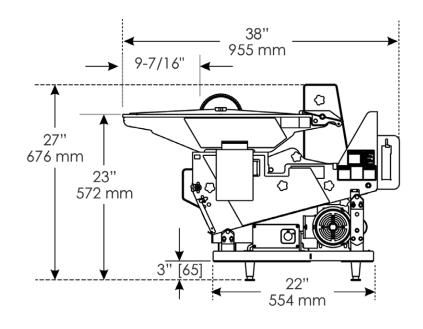
#### Easy to Use ... Easy to Clean

The Optimax BB-1 is easy to learn, easy to use, and easy to clean. Its split breading section improves access for lifting and cleaning too.











# **Product Specifications**

#### Models

101813: 115V

103551: 115V. Canada

103633: 230V (Refer to Distributor for specific country item number)

## Weight

Total Machine: 116 lbs. (53 kg)

Frame: 67 lbs. (31 kg)

Breader Conveyor: 38 lbs. (17 kg) Batter Conveyor: 9 lbs. (4 kg) Batter Tank: 2 lbs. (1 Kg)

#### **Dimensions**

Counter Space: 17" x 22" (43 cm x 43 cm)

Height: 27" (69 cm) Depth: 38" (97 cm) Width: 17" (43 cm)

#### **Speeds**

Batter Conveyor: 20 ft/min (6.1 m/min)
Breading Conveyor: 34.5 ft/min (10.5 m/mm)

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)

#### Construction

All food-grade materials  $\,$  – stainless steel, ABS plastic and Delrin $^{\rm @}$ 

#### **Packing and Shipping**

Un-crated: 116 lbs (53 kg) ... Crated: 164 lbs (74 kg) Dimensions: 48" x 42" x 42" (122 x 107 x 107 cm)



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