



BETTCHER

Project _____

Item No. _____

Quantity _____

Model ABB

Automatic Batter Breeding Machine



ABB
Automatic Batter Breeder

Product Description

Bettcher automatic Batter Breeding Machine is a labor saving appliance that evenly coats a wide variety products from large fish filets and chicken pieces to smaller items such as onion rings and shrimp. The ABB utilizes a versatile design that works well with a full range of batters and breadings providing unsurpassed consistency, without waste.

Reduce Labor and Food Waste

Dramatically faster than hand breading, the ABB Batter-Breeding Machine increases productivity while reducing labor costs up to 70%. Since there is no product waste, the ABB Batter-Breeder significantly reduces ingredient costs while improving the flavor of the final product.

Consistent Coating

By eliminating the physical effort of hand breading, the ABB delivers a uniform coating for unsurpassed consistency and improved flavor profile.

Easy to Use and Clean

Designed for ease of use, virtually anyone can quickly learn to use the ABB, keeping training costs and skill level low. Machine separates in three assemblies for ease of cleaning. Fully submersible and ideal for three compartment sinks, or power wash sinks.

ABB – Assembly, Operation and Cleaning Video
www.bettcher.com/abb-batter-breeding-machine



ABB

Key Product Specifications

ABB - Batter Breeding Machine

Key Product Specifications

Construction:

All foodgrade materials and construction with stainless steel, ABS 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.

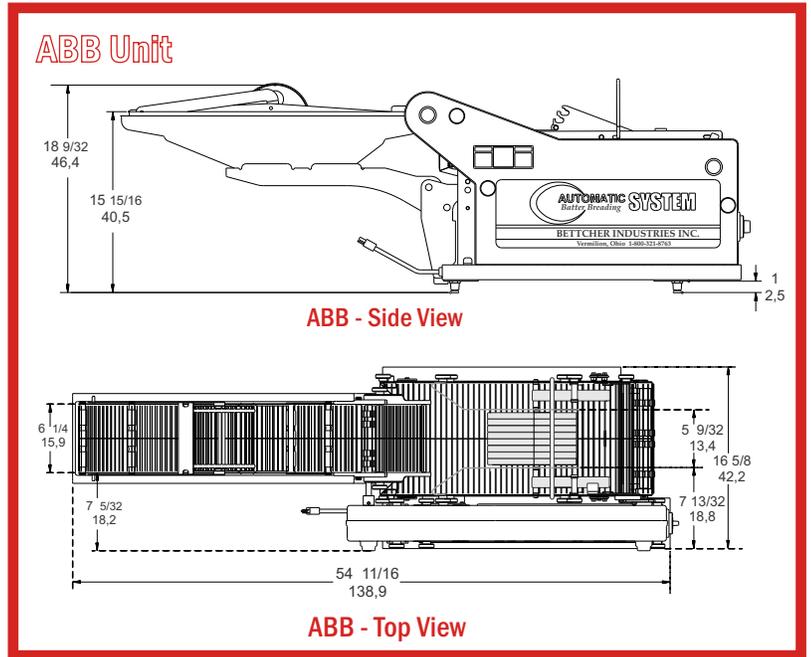
Conveyor Specifications

- Usable belt width is 6" (15,3 cm).
- Batter belt operates at 21 fpm (6,4 m).
- Breader belt operates at 34 fpm (10,3 m/min.)
- Batter capacity maximum is 6 qt (5,7).
- Breading section holds 8 to 12 lbs (3,6 to 5,4 kg) depending on breading density.

Cleaning:

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

ABB – Assembly, Operation and Cleaning Video
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- **Reduce labor up to 70%**
- **Save up to 50% for ingredient costs**
- **Consistent coating perfection**
- **Easy to train and operate**

Dimensions:

Counter space: 54 3/4" x 16 2/3" (140 cm x 43 cm)
Height: 18 9/32" (46,4 cm)
Depth: 16 5/8" (42,2 cm)
Width: 54 11/16" (138,9 cm)

Power Supply: 1/4 hp

115 VAC, 1 Phase, 60 Hz, 2.4 Amp
230 VAC, 1 Phase, 50/60 Hz, 1.39 Amp

Weight:

Crated: 140 lbs. (63 kg)
Un-crated: 99 lbs. (44,7 kg)



BETTCHER



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