

# Optimax<sup>®</sup>

## Batter Breeding Machine Model Optimax C-2



Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### Options and Accessories

(Additional Charges)

- **Triple B Aerosol Spray** - Special food-grade silicon spray that improves ease of cleaning.
- **Dust Curtain** - Rubber see-through dusk guard, attaches to the front of the breading assembly to control dust from fine types of breading. P/N 501643

### Product Description

Optimax<sup>®</sup> Automatic Batter-Breeding Machine is a labor saving appliance that evenly coats many types of foods from large fish filets, bone-in, boneless chicken to smaller items such as onion rings and shrimp. The Optimax<sup>®</sup> utilizes a versatile design that works well with a full range of batters and breadings providing unsurpassed consistency.

### Consistent Breeding Perfection

Stainless steel wire conveyor belts constantly mixes the batter and breading, ensuring ingredients are constantly blended throughout the day. Food is automatically submersed in batter and given time to drain. Food then drops into the breading conveyor where it passes through a wave of breading. Vibrator springs optimize breading savings by shaking off excess breading. Surplus breading is recovered and when food is placed into the fryer there is less breading 'blow off' which degrades the oil.

### Reduce Labor and Ingredient Waste

Automated design is dramatically faster than hand breading, the Optimax<sup>®</sup> Batter-Breeding Machine increases productivity while reducing labor costs. Since there is no ingredient waste, the Optimax<sup>®</sup> significantly reduces ingredient costs while maximizing the consistency of the final product.

### Energy Efficient

¼ HP (2.4 Amps) motor requires only 115 VAC to operate.

### Ergonomic

Batter-breeding machine reduces bending at the waist and leaning over breading lugs.

### Easy to Use and Clean

The Optimax<sup>®</sup> Batter-Breeding Machine is easy to learn, easy to use, and easy to clean. That saves you training costs and time.



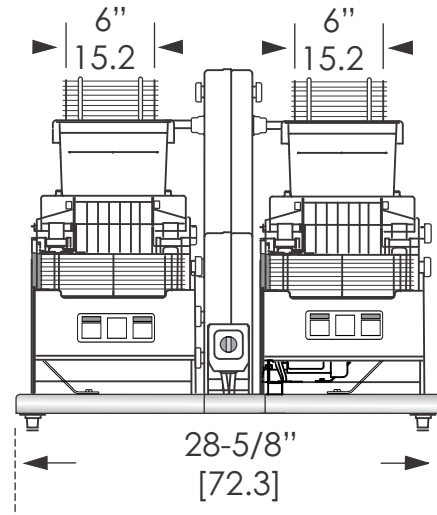
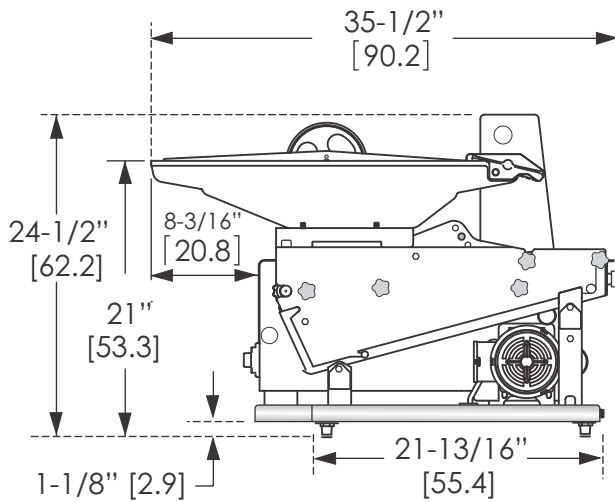
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**Optimax Operation and Cleaning Videos**

[www.bettcher.com/optimax-how-to-videos](http://www.bettcher.com/optimax-how-to-videos)

# Model Optimax C-2

## Automatic Batter Breading Machine



### Optimax C-2 Batter Breading 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.
- Usable belt width is 6" (15,3 cm).
- Batter belt operates at 18 ft/min (5,5 m);
- Breader belt operates at 30 ft/min (9 m/min).
- Batter capacity is 6 qts (5,7 l) max. per side
- Breading section holds 8 to 12 lbs (3,6 to 5,4 kg) per side, depending on breading density.

#### Cleaning:

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

#### Dimensions:

Counter space: 29" (74 cm) x 23" (58,4 cm)  
 Height: 24 1/2" (62,2 cm)  
 Depth: 23" (58,4 cm)  
 Width: 28 5/8" (72,7 cm)

#### Power Supply:

115 VAC, 1 Phase, 60 Hz  
 2.4 Amp • 1/4 hp

#### Weight:

Crated: 249 lbs (113 kg) | Uncrated: 189 lbs (86 kg)  
 Dimensions: 48" x 42" x 42" (122 x 107 x 107 cm)



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