

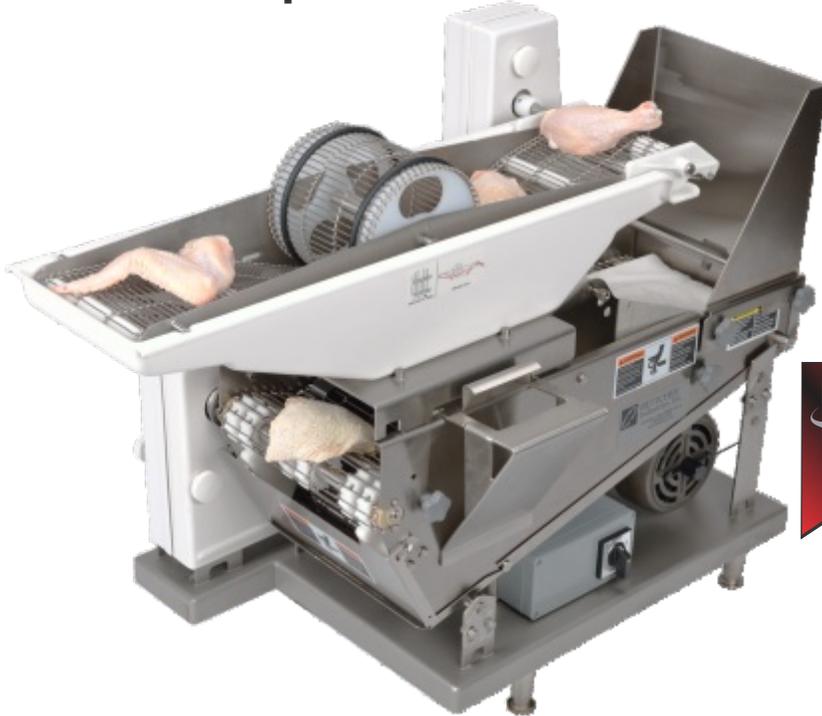
Optimax[®]

Batter-Breading Machine Model Optimax[®] KC-1 / KC-1F

Project _____

Item No. _____

Quantity _____



Product Description

Optimax[®] Automatic Batter-Breading 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[®] utilizes a versatile design that works well with a full range of batters and breadings providing unsurpassed consistency.

Consistent Breading Perfection

Stainless steel wire conveyor belts constantly mixes the batter and breading, ensuring ingredients are constantly blended throughout the day. Food is automatically submerged 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[®] Batter-Breading Machine increases productivity while reducing labor costs. Since there is no ingredient waste, the Optimax[®] significantly reduces ingredient costs while maximizing the consistency of the final product.

Energy Efficient

¼ HP motor takes only 2.4 amps for 115VAC 60 Hz, or 1.4 amps with 230VAC 50 Hz.

Ergonomic

Batter-breading designed to reduce bending at the waist and leaning over breading lugs.

Easy to Use and Clean

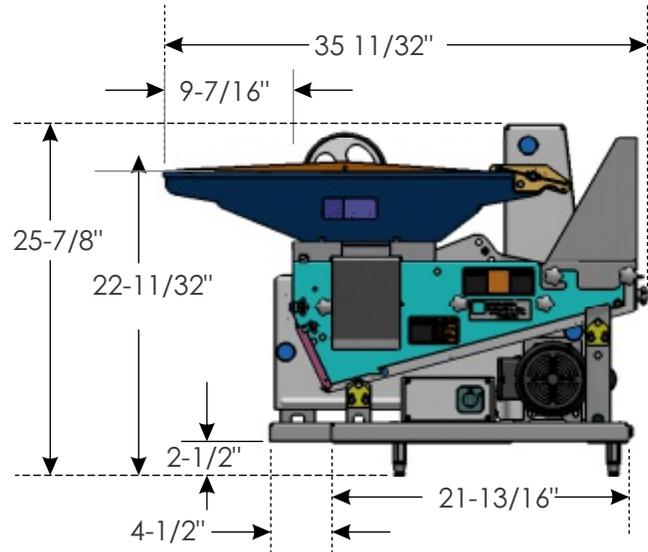
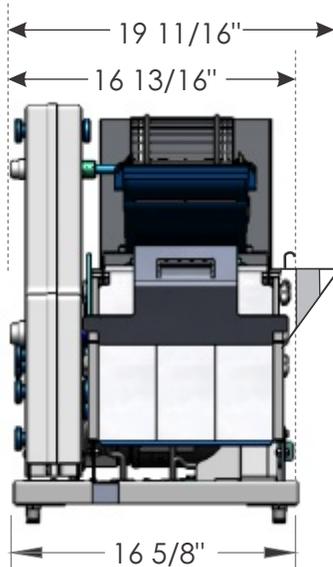
The Optimax[®] Batter-Breading Machine is easy to learn, easy to use, and easy to clean. That saves you training costs and time.



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Video for Optimax Operation and Cleaning
www.bettcher.com/optimax-how-to-videos

Optimax®



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" (153 mm).
- Batter belt operates at 20 ft/min (6,1 m);
- Breader belt operates at 34.5 ft/min (10,5 m/min).
- Batter capacity is 6 qts (5,7 l) max.
- Breading section holds 8 to 18 lbs (3,6 to 8,1 kg) 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 submersible and may be cleaned in a power sink or sprayed down.

Dimensions:

Counter space: 17" (432 mm) x 22" W (559 mm)
Height: 24 ½" (622 mm)
Depth: 35 ½" (902 mm)
Width: 17" (432 mm)

Power Supply:

#502036 - US	#501950 - Export
115 VAC, 1 Ph, 60 Hz	230V, 1 Ph, 50/60 Hz
2.4 Amp	1.4 Amps
1/4 hp	1/4 hp

Weight & Cubic Dimensions:

Un-crated: 142 lbs (64 kg) Crated: 190 lbs (86 kg)
Dimensions: 48" x 42" x 42" (122 x 107 x 107 cm)



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