

# Optimax<sup>®</sup>

## Batter Breeding Machine

### Model Optimax<sup>®</sup> C-1



Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

#### 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 submerged in batter and given time to drain. Food then drops into the breeding conveyor where it passes through a wave of breading. Vibrator springs optimize breeding 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 is designed to reduce bending at the waist and leaning over breeding 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.

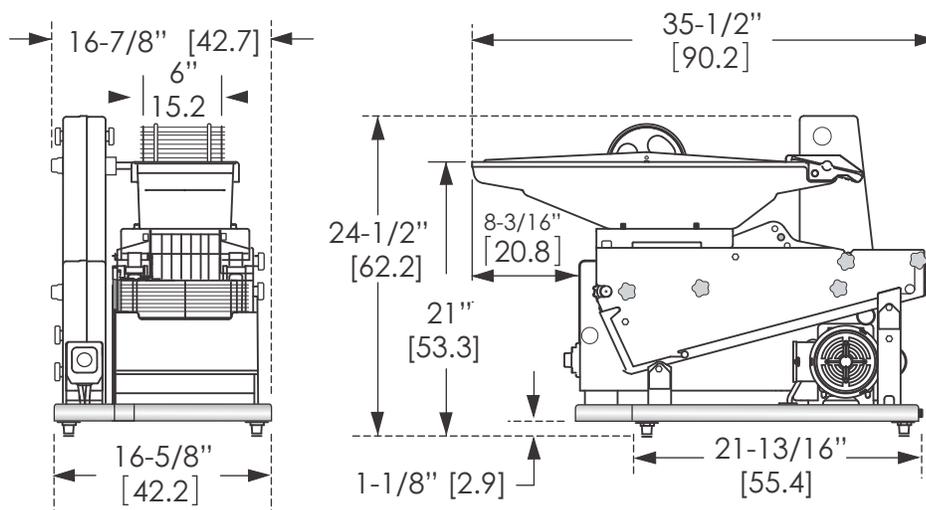
**Video for Optimax Operation and Cleaning**  
[www.bettcher.com/optimax-how-to-videos](http://www.bettcher.com/optimax-how-to-videos)



# BETTCHER

# Model Optimax C-1

## Automatic Batter Breathing Machine



### Optimax C-1 Batter Breathing 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 breathing conveyor that evenly coats the product.
- Breathing conveyor sifts and returns breathing automatically.
- Usable belt width is 6" (15,3 cm).
- Batter belt operates at 18 ft/min (5,5 m);
- Breather belt operates at 30 ft/min (9 m/min).
- Batter capacity is 6 qts (5,7 l) max.
- Breathing section holds 8 to 12 lbs (3,6 to 5,4 kg) depending on breathing density.

#### Cleaning:

- Covers, batter and breathing 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: 17" (43,2 cm) x 23" (58,4 cm)  
 Height: 24 1/2" (62,2 cm)  
 Depth: 23" (58,4 cm)  
 Width: 16 7/8" (43 cm)

#### Power Supply:

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

#### Weight:

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



# BETTCHER

Birmingham, Ohio USA • Toll Free: (440) 965-4422 • (800) 321-8763  
[www.bettcher.com/foodservice](http://www.bettcher.com/foodservice) • e-mail: [FoodserviceDirector@bettcher.com](mailto:FoodserviceDirector@bettcher.com)



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