

High Volume Processing In a Smart, Simple Package

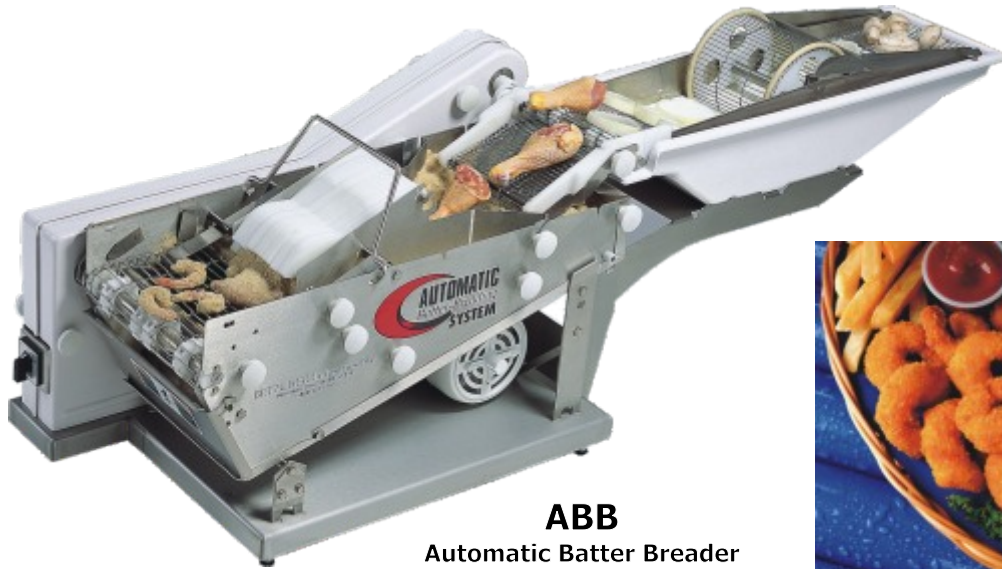


ABB
Automatic Batter Breeder



Save Labor • Reduce Food Costs • Easy to Use

Until the introduction of batter-breading systems from Bettcher Industries, producing breaded food by hand has always been labor intensive, wasteful and a physically demanding job. Now you can have the power of real processing production equipment right in your own kitchen! Bettcher Industries Automatic Batter Breeding Systems delivers high quality, volume production capabilities in a small foot print. The ABB quickly pays for itself with these significant benefits:

Reduce labor up to 70%

The Bettcher Automatic Batter-Breading machine enables one person to do the job of three faster and more consistently than hand breading.

Ingredient savings up to 50%

Bettcher breeding systems precisely coat food, sifts and then returns excess breading to be used again. Less wasted ingredients plus less wasted time and effort all add up to less wasted money.

Flexibility

The ABB is easy to set up and operate. This amazing machine batters and breads everything from large fish filets and chicken pieces to smaller items such as onion rings and shrimp.

Consistent Coating Perfection Hand-breading is messy, tedious, slow work. By definition, the old process is inefficient, inconsistent and wasteful. The ABB breading machine changes all that. The result is a uniform coating for improved consistency. If you love efficiency, you'll love this machine.

Easy to Use • Easy to Train

The ABB is easy to use, so there is no need for an experienced cook to operator the machine, keeping training and personnel costs low.

Quick Clean-Up

The batter and breading conveyors lift off and are fully submersible and design to fit most compartment sinks. Robust design can be pressure washed or run through a dish machine.



BETTCHER

ABB

Key Product Specifications

ABB - Batter Breeding Machine

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Construction:

All foodgrade materials and construction with stainless steel, ABS plastic and Delrin®.

Operation:

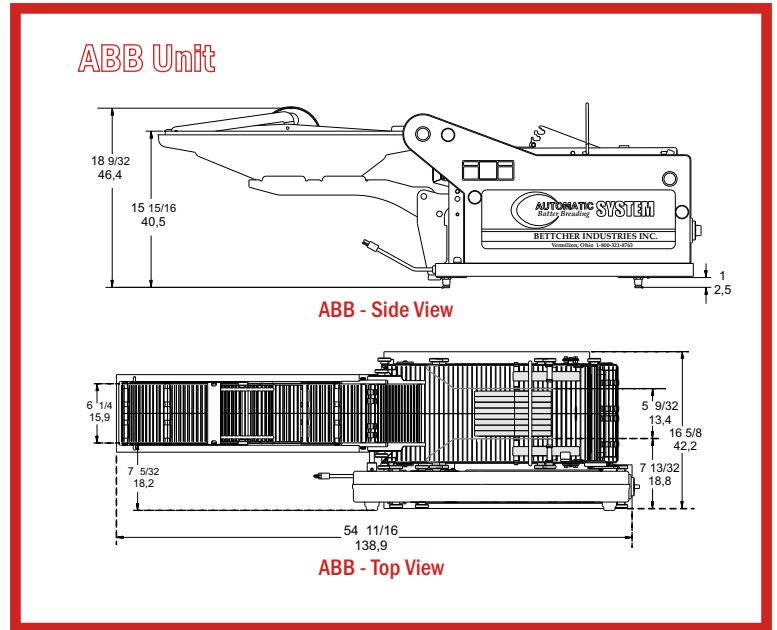
- Food items are conveyed and submerged in a liquid or batter of most any viscosity, then dropped onto a breading conveyor that evenly coats the product.
- Breading conveyor sifts and returns breading automatically.

Conveyor Specifications

- Usable belt width is 15,3 cm.
- Batter belt operates at 6,4 m
- Breader belt operates at 9 m/min.
- Batter capacity maximum is 5,7 l.
- Breading section holds 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.



- **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:

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

Weight:

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



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