

**One Powerful Solution**

# Automatic Batter Breeding Machine

---



*The freshest foods  
at the lowest cost.*



**BETTCHER**

# *Fresh is Best*

**The easiest way to consistently deliver the freshest food, at the lowest cost.**



*In today's competitive marketplace, what keeps customers coming back is fresh food at a great value. While everyone agrees that fresh is best, there has never been an easy way to prepare it. Until the introduction of our batter-breader machines, there were two choices when it came to preparing breaded foods: Buy expensive, pre-breaded frozen products from someone else ... or hand-bread them using the same centuries-old, inefficient, messy and labor-intensive method.*

## *A Fresh Approach to Breading*

Today, with increasingly high ingredient costs as well as the need to deliver quality to customers, isn't it time to rethink the way you prepare breaded foods?

### **Uniform Breading with Far Less Waste**

Hand-breading onion rings is messy, tedious, slow work. The ABB is exactly the opposite ... it provides a consistent coating while excess breading falls back into the container to be used again.

### **Optimize Your Labor**

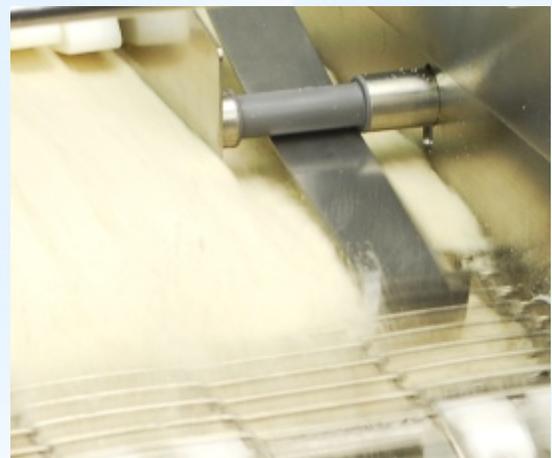
The ABB Automatic Batter Breading Machine works three times faster than hand-breading, enabling one person to do the job of three – and do it far faster and more consistently. That saves labor costs – even with higher minimum wage rates!

### **Lower Breading Costs and Extended Oil Life**

To optimize your ingredient savings is the ingenious use of vibrator springs on the breading conveyor that shakes off excess breading.



**Consistency** - battered items are completely and evenly coated.



**Good Vibrations** -The ingenious vibrator springs shake off excess breading—saving both breading costs and helps extend oil life.

**The easy way to serve the freshest fried foods ... and the most profitable.**

prevents surplus breading from being wasted and ending up in the fryer. Additionally, the conveyor belt returns excess breading and breaks up many of the dough balls for reuse. This unique feature can reduce breading consumption up to 40%. Plus, when breaded items are placed in the fryer, there's less 'blow off' of breading into the oil, which degrades the oil. The ABB prevents burnt, dark oil with unpalatable taste ... and increases oil life.

**Save up to 50% over the Cost of Pre-Breaded Frozen**

There's a reason pre-breaded foods cost a lot more: you're being charged for convenience. Why pay more for the bland taste of frozen? Put control over the cost and quality of breaded foods back where it belongs — in your hands!

**Signature Breaded Foods Builds Brand Identity and Customer Loyalty**

In today's crowded, fast-changing marketplace, it makes sense to prepare and serve fresh-breaded items with a signature flavor and appeal. That's exactly what our batter-breading systems let you do — efficiently and cost-effectively!

**A Machine for Every Need**

We've spent more than a decade developing a space saving, compact machine flexible enough to efficiently bread almost anything that goes into a fryer, even with high production volume requirements. The ABB is easy to operate and easy on your back, so your employees will love it, too. Not only that, quick, simple disassembly for hand- or machine-washing makes cleanup fast and thorough.



**Signature recipes** - Delight your customers with consistent quality, freshly made food, and at the lowest cost ... your competitive advantage in the marketplace.



**Versatile** - The ABB breading machine is designed to efficiently bread food with all types of batters and breading ... from water to Japanese Panko Breadcrumbs.

## Model ABB - Automatic Batter Breeding Machine

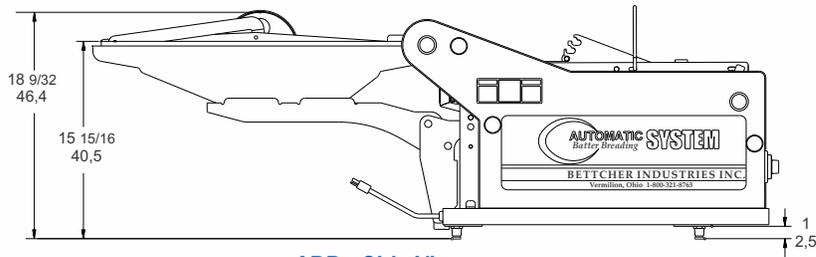


ABB - Side View

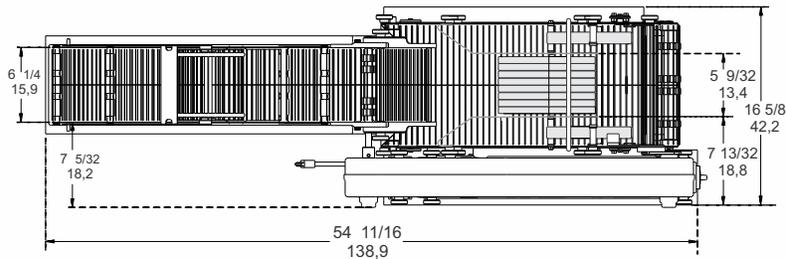


ABB - Top View

Part #502059

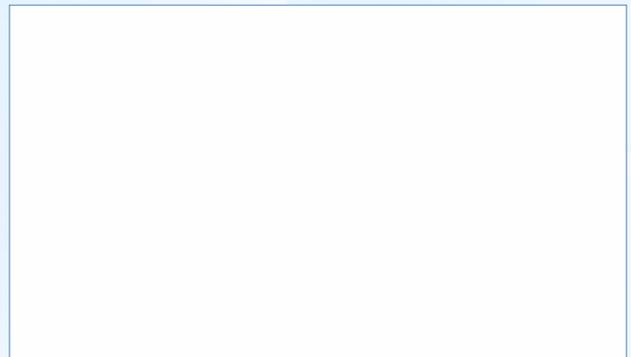


At just 17" wide, the ABB delivers high production capacity in small footprint.

**For more information on the full line of breading equipment from Bettcher, or to find a dealer conveniently located near you, please contact us at:**

**(800) 321-8763 • (440) 965-4422**  
[www.bettcher.com](http://www.bettcher.com) • [sales@bettcher.com](mailto:sales@bettcher.com)

Authorized Optimax® Dealer



**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)



Made in USA