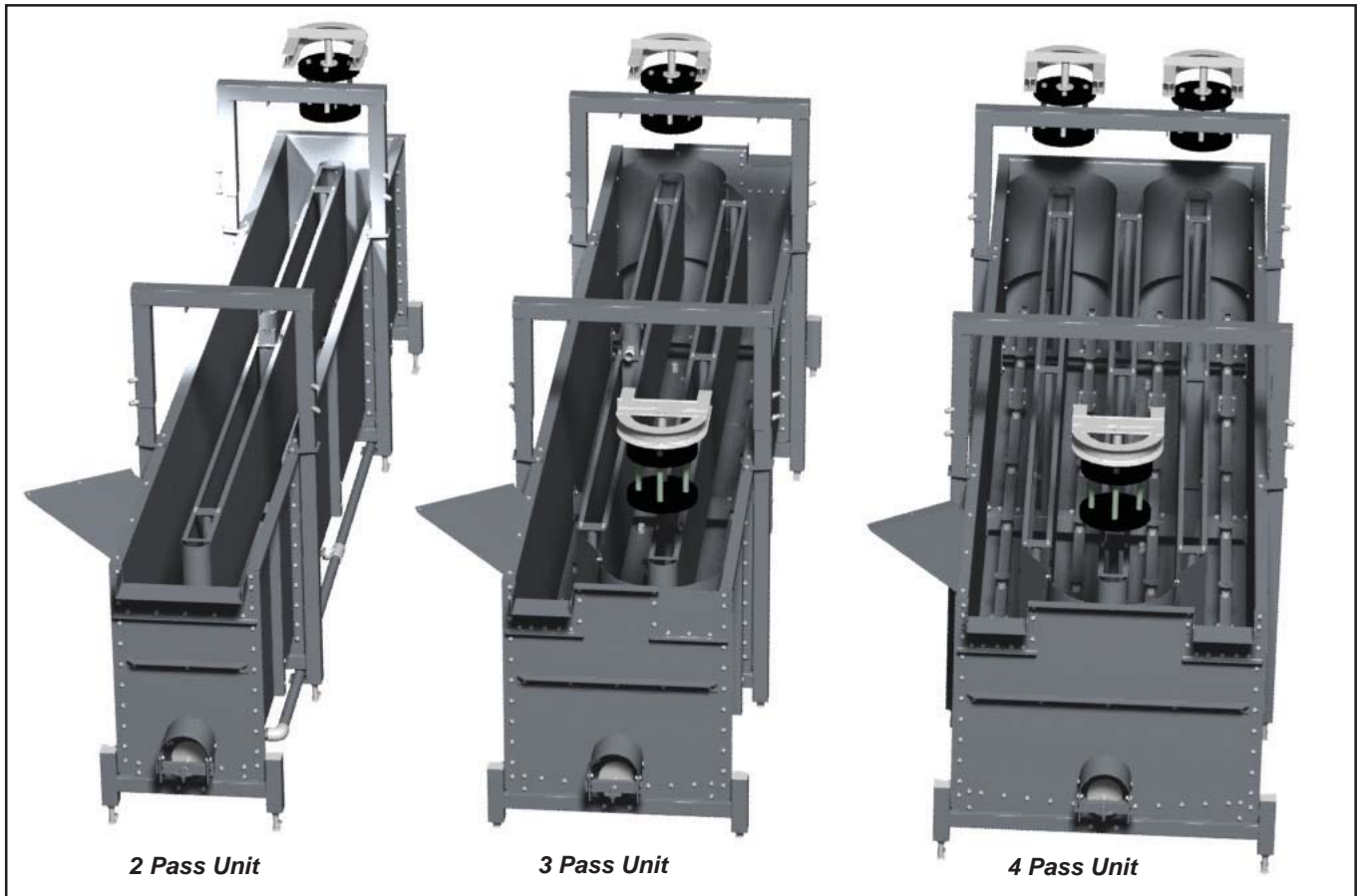


## BAADER 1189 Carcass Care® Immersion Scalding



Scalding capabilities include the following:

- Adjustable track support of square tube 26" to 34" shackle make-ups
- Simple and effective air system
- Large round drains on each end
- Stainless steel air diffusers
- Tank joint stiffeners to eliminate leaking
- Extended tank sides to eliminate splash and overflow
- Large idle corners to reduce chain and yoke wear
- Heavy gauge tanks and end plates
- Open design for ease of cleaning
- Troughs to transfer water from exit scalding to entrance scalding in multi-scalding system



# BAADER 1189 Carcass Care® Immersion Scalder

## • Technical Data

<b>Operating Range</b>		US	Metric
	Min	3 Lb	1.4 Kg
	Max	8 Lb	3.6 Kg

Note: The indicated limits of the working ranges may vary as a function of the proportion, quality and nutritional condition of the bird. In order to achieve an optimal result, the machine should be adjusted within its working range to the bird size principally processed.

<b>Capacity</b>	Min	42 bpm (2,500 bph)
	Max	160 bpm (9,600 bph)

Note: All others subject to approval by Baader-Johnson

**Weights, Dimensions and Volume**  
Variable - Consult BJ sales staff.

<b>Water</b>			
Process Water Reqs:	V	1/4 gal/bird	1 L/bird
	T	60°F	16°C
Process Water Connection:		1/2" FNPT	1/2" FNPT

<b>Electrical</b>			
Std. Elect. Requirements:	V	230/460V	230/400V
	Ph	3 Ph	3 Ph
	Hz	60 Hz	50 Hz

Note: All others subject to approval by Baader-Johnson

<b>Mechanical</b>			
Shackle Length:	Min	26"	661 mm
	Max	34"	864 mm
Track Height Min	Min	84"	2134 mm
	Max	115"	2921 mm
Shackle Types:		Stainless Steel Rigid Picking Shackle with Dragback Connection	

Note: All others subject to approval by Baader-Johnson

Note: All rigid shackles to be mounted with neutral clips or clips pointing away from the machine.

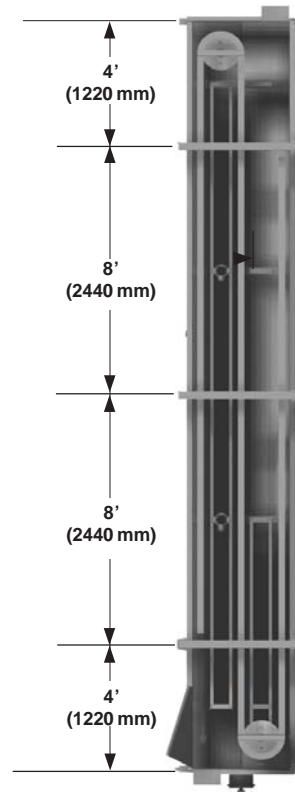
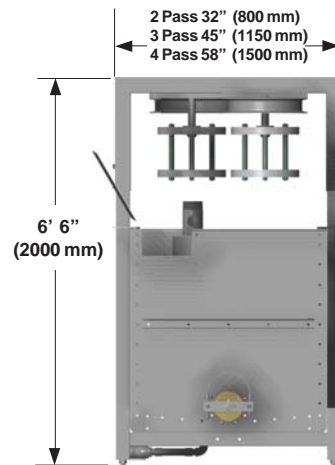
Track Types:	T-rail (50 mm)
	I-Beam (3")
	Round Pipe Sch 80

Note: All others subject to approval by Baader-Johnson

Chain Types:	Log chain (1")
	Log chain (1-1/2")
	X 348

Note: All others subject to approval by Baader-Johnson

Note: Chain stretch not to exceed 4%



Illustrations and dimensions are approximate and not binding. Subject to design changes in the interest of technical progress. Actual scope of supply is specified in our quotations and order confirmations and may differ from descriptions and photos in this leaflet.

### Attention!

For the illustration of technical details the safety devices and protection mechanisms are partly not shown in operative condition. When operating the machine, all corresponding devices and instructions referring to the safety of the machine must be utilized and/or observed. (Protective panels and safety guards removed for photograph)



Johnson Food Equipment, Inc.  
Member of the BAADER Group  
2955 Fairfax Trafficway Kansas City, KS 66115  
Tel: 913-621-3366 Fax: 913-621-1729  
Email: [sales@baader-johnson.com](mailto:sales@baader-johnson.com)  
Web Site: [www.baader-johnson.com](http://www.baader-johnson.com)  
800-288-3434 U.S. & Canada