



Food Processing Machinery



BA620 Skinning Machine

Newly redesigned for vibration-free operation and greater reliability! New spiral design skinning and cleaning rollers provide improved throughput rates, higher yield and score-free meat. Additional new features on the BA620 Skinner include spring cylinders, infeed guides, improved knife settings and stainless steel bearing housing. The new model requires less maintenance and lowers utility requirements, improving the cost of ownership.



Accepts a wide variety of chicken and turkey products



Breast meat yields comparable to hand skinning

Features

- New spiral roller system provides higher yield with skinless, scoreless product
- Vibration-free operation ensures maximum reliability and performance
- Continuous water spray system prevents buildup of skin on skinning roller
- Higher throughput rates
- Lower utility requirements
- Quick belt release allows removal of roller and shaft for easy cleaning and maintenance



New spiral roller system

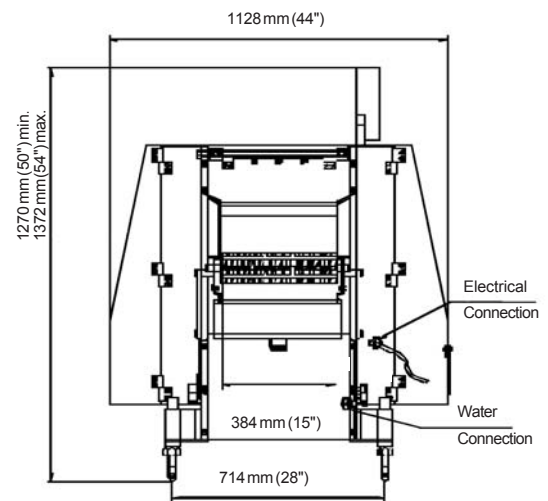
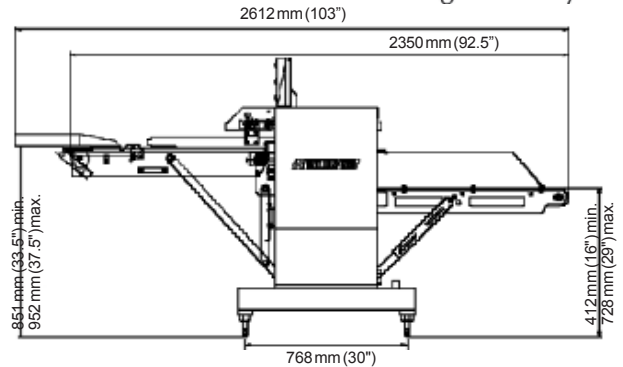
YOUR PARTNER FOR COMPLETE PROCESSING SOLUTIONS



BA620 Skinning Machine



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■ Technical Data

• Maximum Throughput

Chicken	Large/Small
Boneless Butterfly Breast:	70-105 pcs/min
Bone-in Split Breast:	70-100 pcs/min
Bone-in Whole Legs:	70-100 pcs/min
Drumsticks:	100 pcs/min
Thighs:	100-200 pcs/min

Turkey

Bone-in Thighs:	40 pcs/min
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• Materials of Construction

USDA approved materials. Tolerates all commercially available cleaning detergents commonly used to pH between two and ten.

• Weights and Measures

Machine New Weight:	1190 lbs (540 kg)
Crated Weight:	1350 lbs (620 kg)
Length: Long Discharge:	92.5" (2350 mm)
Short Discharge:	75.7" (1955 mm)
Chute Discharge:	65.1" (1655 mm)
Width:	44.4" (1128 mm)
Height:	35.6" (903 mm)
Weights and measures will vary with options.	

• Utility Requirements:

Electrical: 1.5 Hp (1.1 Kw), 151 RPM
230/460V, 60Hz, 3 phase

Water: 10 gpm (381/min) @100 psi (6.9 bar)

Requires 1/4 " FNPT connector

(Specific water requirement to be determined based on product application and throughput.)

Note: The BA620 throughputs above are based on products being skinned same day as slaughter. The break point between large and small is a 5.5 pound live weight average. All other applications should be discussed with the product manager and pre-qualified prior to any commitment to the customer.

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)



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