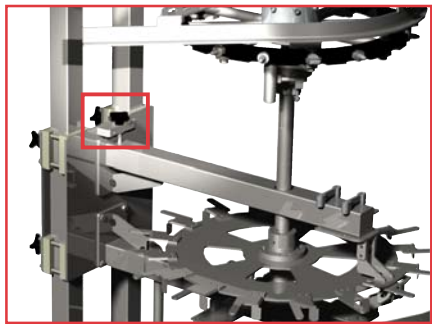
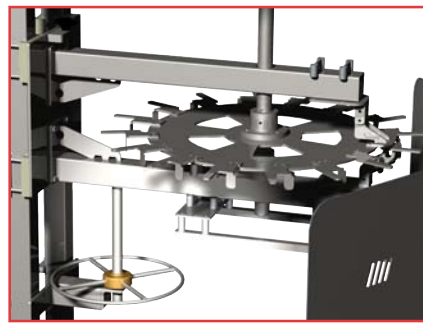


BAADER 1279 Carcass Care® Oil Sac Cutter

- Increased dwell time
- Consistent performance
- Simple to adjust and maintain
- 24 to 36 shackle make-ups
- Bird positioning finger eliminates drag back.
- On-the-fly adjustability



Fine adjustment knob
for oil sac removal.



Hand-wheel (12" travel for
bypass) eliminates hydraulic
cylinder and pump.



BAADER Carcass Care® Oil Sac Cutter

• Technical Data

Operating Range		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.

Capacity	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

<i>Machine Weight</i>		450 Lb	200 Kg
<i>Shipping Weight</i>		750 Lb	350 Kg
<i>Shipping Dimension</i>	L	64"	1700 mm
	W	64"	1700 mm
	H	96"	2440 mm
<i>Shipping Volume</i>		227 ft ³	6.5 m ³

Water

<i>Process Water Reqs:</i>	V	2 GPM	8 L/min
	P	40 PSI	3 bar
	T	60°F	16°C
<i>Process Water Connection:</i>		1/2" FNPT	1/2" FNPT

Mechanical

<i>Torque Requirements:</i>		50 ft lb	70 Nm
<i>Shackle Length:</i>	Min	26"	665 mm
	Max	34"	865 mm
<i>Track Height Min</i>	Min	84"	2150 mm
	Max	115"	2950 mm
<i>Shackle Types:</i>		Plastic BJ Rigid Shackle	
		Plastic & Stainless BJ Two-piece	

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.

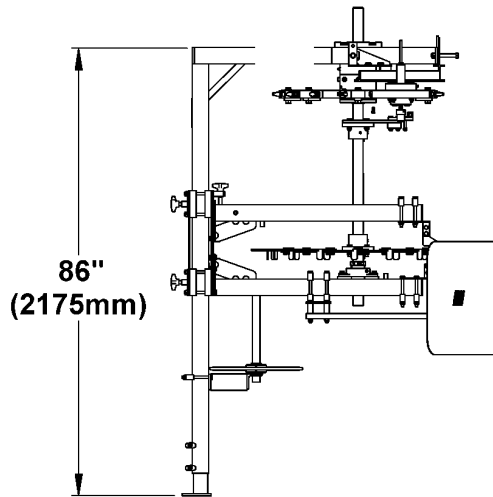
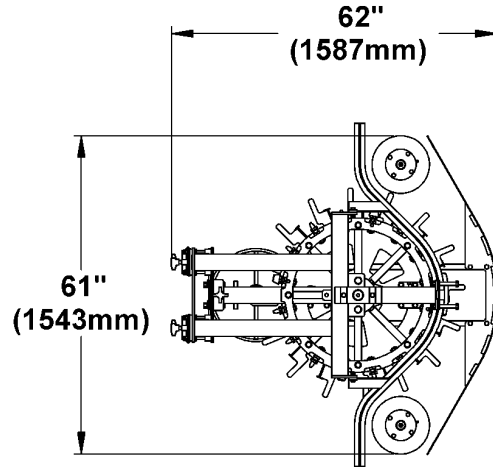
<i>Track Types:</i>	T-rail (50 mm)
	I-Beam (3")
	Round Pipe Sch 80

Note: All others subject to approval by Baader-Johnson

<i>Chain Types:</i>	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
Web Site: www.baader-johnson.com
800-288-3434 U.S. & Canada