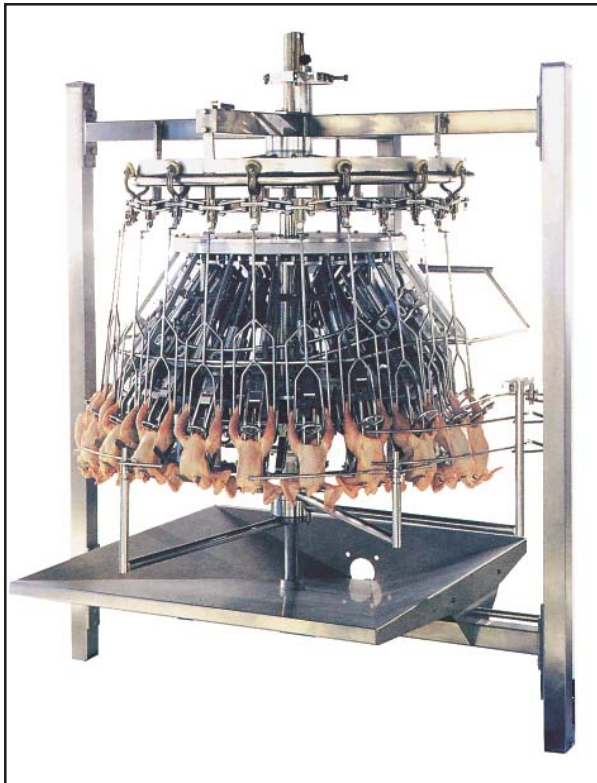




Food Processing Machinery

## **BA1396-24 Eviscerating Machine**



The Automatic Eviscerating Machine has been designed to draw viscera and lungs on birds ranging from small birds for fast food and consumer packs to the larger birds feeding the deboning operations.

This circular machine is driven by the overhead conveyor. Its 24 upper and lower head assemblies work in unison to assure that all birds are in position to allow viscera to be drawn completely. Both upper and lower heads are controlled by adjustable stainless steel cams.

As the bird is automatically positioned on the machine, the lower head centers and supports the bird at the shoulders to ensure consistent positioning for the drawing operation. The drawing spoon is guided down through the cavity opening, along the breast to the crop cavity. It then closes gently against the backbone. The spoon then retracts, bringing the heart, liver, gizzard, lungs and viscera with it. As the spoon reaches the top of the draw, the lower head moves the bird out to allow the spoon to position the viscera pack out over the tail of the bird.

USDA approved.



# BA1396-24 Eviscerating Machine

## ■ Technical Data

### • Capacity

UP to and including 140 BPM

### • Broiler Size Range (Live Weight)

3.5 to 5.5 lbs (1.6 to 2.2 kg) Standard Machine

5.0 to 7.0 lbs (2.3 to 3.2 kg) Big Bird Machine

6.5 to 8.0 lbs (3.0 to 3.6 kg) Roaster Machine

### • Machine Operations

24 Heads, 6" on center – up to 140 BPM

18 Heads, 8" on center – up to 105 BPM

### • Materials of Construction

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

### • Shipping Weights and Measures

Net Weight: 1900 lbs (850 kg)

Shipping Weight: 2650 lbs (1200 kg)

Shipping Dimensions: 130"L x 88"W x 88"H  
(334 x 224 x 224 cm)

Shipping Volume: 580 cu.ft. (16.7 m<sup>3</sup>)

Air Freight Weight by Volume: 2800 kg

### • Utility Requirements

Water: 5 GPM @ 40 PSI (1.1 m<sup>3</sup>/h @ 3 bar)

### • Height Adjustment

A hand operated 5" stroke hydraulic cylinder is used to raise and lower the barrel portion of the machine for adjusting to broiler size variations and to remove from the line for cleanup and maintenance.

### • Shackles/Track/Drive

Shackle Type: Baader-Johnson Stainless Steel Rigid Eviscerating shackles with break-away clip. (Clip must point away from machine.) If shackles have inspector selector boxes, the lowest box must be a minimum of 21" (54 cm) up from bottom of the shackle.

Drop Centers: 6", 8"

Drop Length: 26" (66 cm) minimum to 36" (91 cm) maximum. The drop length is measured from the bottom of the track to the bottom of the shackle. From the bottom of the shackle to the floor should be a minimum of 45.5" (116 cm).

Track Types: Overhead Track (std. & HD)  
T-Rail, 50 mm  
T-Beam (348 SS)

**WARNING:** Baader-Johnson Food Processing Machinery does not recommend track height below 88" (220 cm). OSHA regulations require unshielded conveyor components to be at least 7 ft. (84") above the floor.

Conveyor Chain: Overhead Track(Std. & HD)  
348 chain  
1" log chain  
Other types to be evaluated.

### • Drive

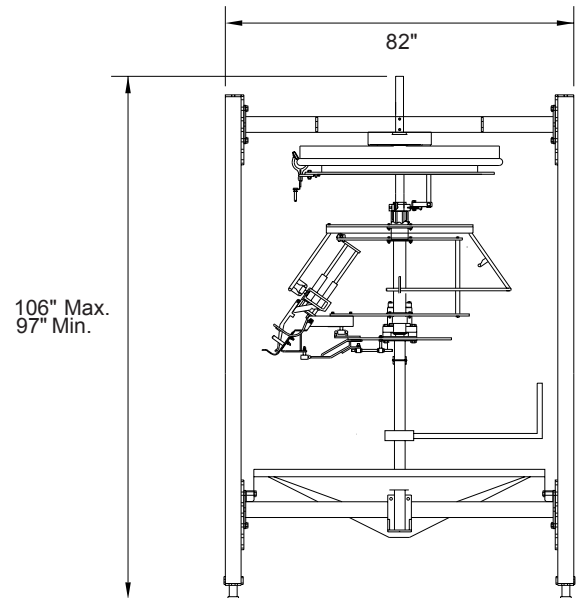
Machine is driven by overhead conveyor.

### • Options

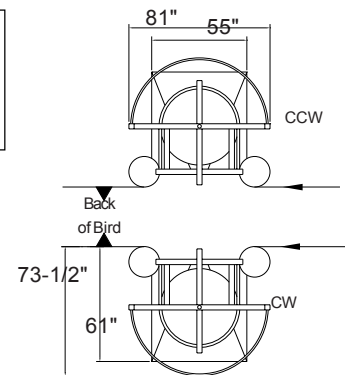
Entrance/exit idler corner assemblies

**BAADER**®

Food Processing Machinery



**Note:**  
Bottom of Track to Floor 81"-91"  
Leg Extensions Available



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)

**BAADER**  
**JOHNSON**  
Food Processing Machinery

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