

BA921 Opening Machine

General:

The Baader 921 Opening Machine is the perfect machine to follow up the BA1242 Venting Machine. The performance of the Opening Machine with its many technical, maintenance and sanitation features allows for the proper opening cut of the body cavity of the bird.

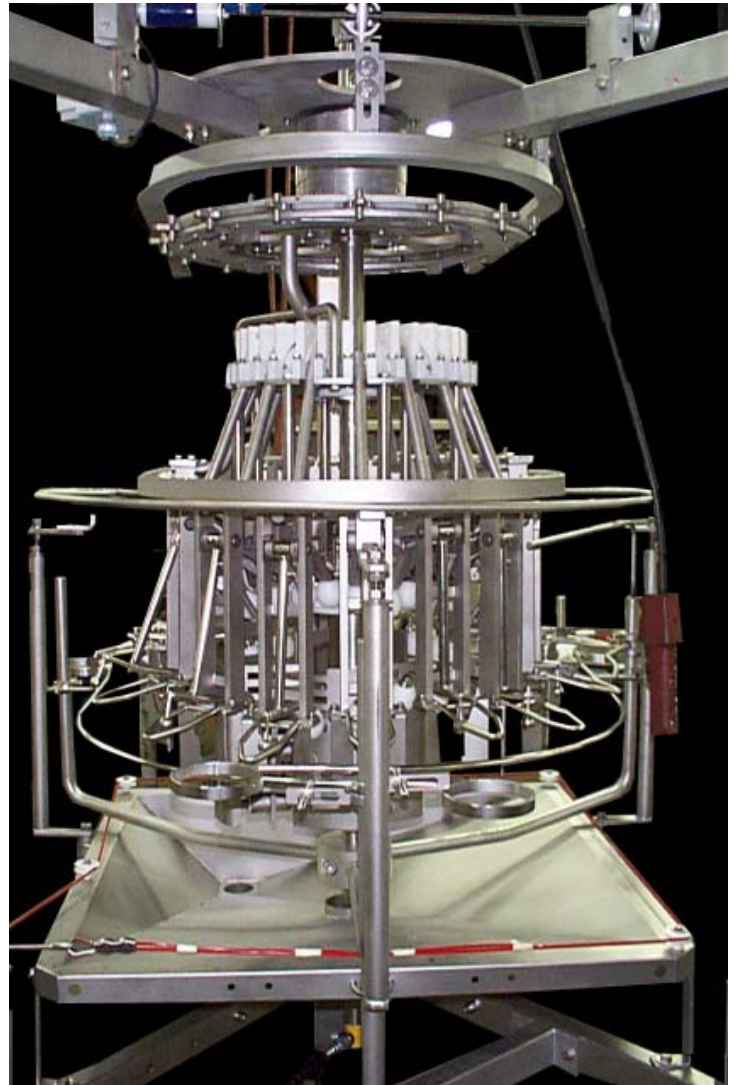
Features:

The cutting tool is designed to extend to the maximum cutting length without cutting into the keel bone. This is mainly because the working principle does not involve glide rods or springs. By not cutting into or past the keel bone, the BA 921 allows for optimum moisture pickup control. The effectiveness and consistency in the opening cut also allows for proper presentation of the body cavity to the inspector. Another advantage of the cutting tool design is that the percentage of "A Grade" quality breast meat is increased, and the contamination level is minimized by the reduction in the number of cut guts.

Common to all Baader machines, the BA921 incorporates many maintenance features designed to reduce machine downtime. The main bearing design allows for a 5-7 minute change-over. The drive sprocket can be easily adjusted to compensate for chain wear by loosening only 4 bolts. The machine also has an automatic main bearing greasing cartridge for the hard to reach areas. In the event that the bearing does freeze up, a stainless steel spindle in the main bearing assembly will protect the main shaft from wear. A built in bypass system has also been incorporated into the design of the machine.

The cleaning process is greatly enhanced due to the absence of glide rods and springs. The process is considered thorough, quick, and easy.

From a safety standpoint for plant personnel, an emergency pull cord is a standard feature. Constructed of U.S.D.A. approved materials and through a quality design approach, the BA921 is your machine!



BA921 Opening Machine

■ Technical Data:

Capacity

150 BPM (16 Head)

Bird Size

3 – 5 lbs. avg. liveweight for standard machine

2.9 lbs avg. liveweight and less requires the small bird kit

5.1 lbs. avg. liveweight and more requires the big bird kit

Shackle Length

23.5" – 36"

Shackles on Center Distance:

6"

Overhead Track Types:

T-Rail (works with T-Rail and I-Beam)

Overhead Track is also available

Materials:

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

Standard Track Overhead Heights:

80" – 110" (bottom of track to floor)

Machine Weight and Shipping Frame (16 head):

1780 lbs.

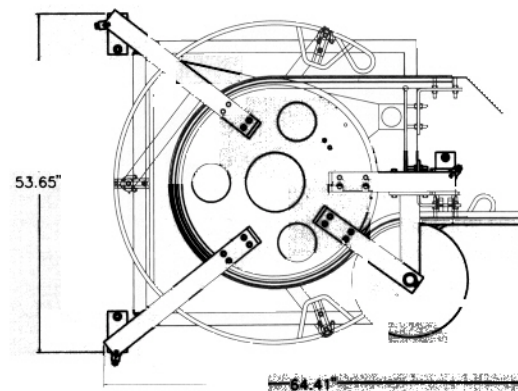
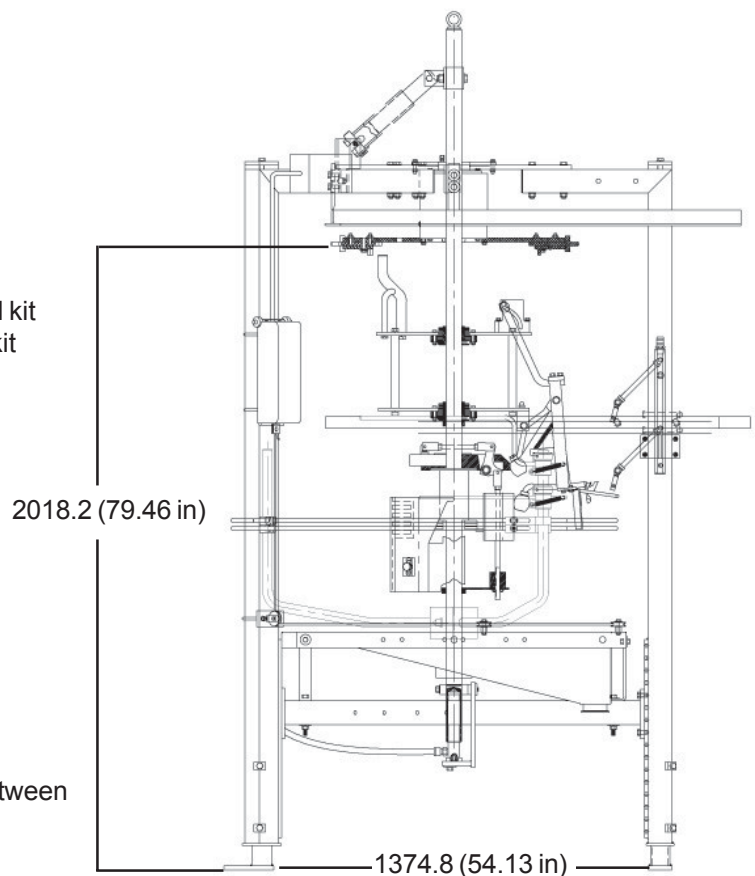
■ Utility Requirements

Water:

10 g.p.m. at 40 p.s.i.

Safety pull cord:

Connect to the appropriate evisceration U.S.D.A. start/stop electrical switch voltage, connect in series.



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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