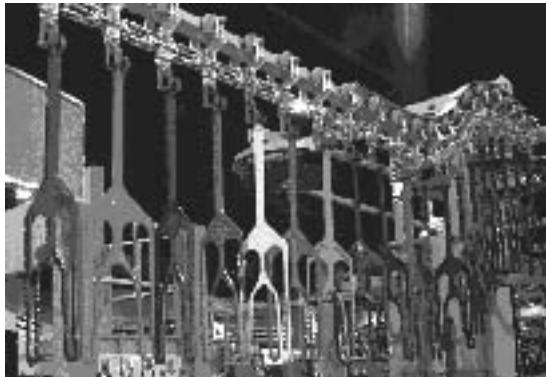


## Plastic Eviscerating Shackles



Baader-Johnson's new plastic eviscerating shackle offers a number of dramatic improvements over metal shackles and is compatible with all poultry applications using a standard eviscerating shackle. This shackle is lightweight but exceptionally strong. The fact that it can slightly flex under stress but always maintain its shape leads to much better machine performance, keeping a consistent leg slot width and reducing broken hocks. It also eliminates the rework costs of repairing bent metal shackles. The shackle's breakway feature prevents equipment damage and reduces downtime.



These shackles run much smoother and quieter than traditional metal shackles, reducing plant noise. Since it is comprised of a separate clip and shackle, only the shackle will need to be replaced--the ultimate cost savings.

The shackle is available in black and a variety of colors with a standard make up of 30" (from bottom of track to bottom of shackle). Other lengths are available as a special order. They are also available with a no-rotate option if applicable.



## Baader-Johnson Plastic Eviscerating Shackles

### ■ Technical Data

- Light weight, extra strong
- Retains shape, eliminating rework on bent metal shackles
- Consistent leg slot width improves machine performance
- Flex feature reduces broken hocks
- Smooth, quiet operation reduces plant noise
- Separate clip and shackle system ensures extra savings since only the shackle will be replaced
- Quick and easy replacement of the shackle. No hocks to squeeze in and out.
- Breakway feature prevents equipment damage and reduces downtime
- Eliminates black grease since there is no metal to metal contact
- Compatible with all standard evisceration shackle applications
- 30" standard make up, other lengths available by special order
- Greatly reduce load on line drives



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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