

Waterbath Scalding



Technical data

Model		SCD500	SCD1000	SCD2000
Article code		023.0009	023.0010	023.0011
Capacity	birds per hour	500	1000	2000
Scalding length*	mm (fresh/frozen)	2500/3800	5000/7600	10000/15000
In/outlet length	mm	670		
Length	mm	2500 (standard section)		
Height	mm	2550		
Width	mm	550		
Weight	mm	depends on model / configuration		
Installed power	kW	3.0 kW per blower / 2 sections		
Water consumption	l/bird	0.3		
For broilers over 3 kg (mother animals) a wider scalding tank is advised with an outer width of up to 960mm.				
* Exact scalding length depends on customer requirements, longer scalding tanks available on customer request				



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Key Benefits

- Before plucking and after the birds have bled out, the birds are conveyed through a water tank filled with hot, scalding water.
- The water can be heated by heating elements and functions to help loosen the feathers from the skin. This is absolutely vital to achieve a good defeathering result.
- Blowers inside the tank will create turbulence in the water, meaning the birds are completely immersed and scalded.
- Three general scalding settings are soft/semi-scalding at 50-52°C for 3 minutes, medium scalding at 54-56°C for 2,5 minutes or hard scalding at 58-60°C for 2 minutes
- Supplied with steam canopy and side panels
- Stainless steel radiators for indirect heating by hot water
- Temperature control unit and water level control
- Made of stainless steel and other non-cossosive materials



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