

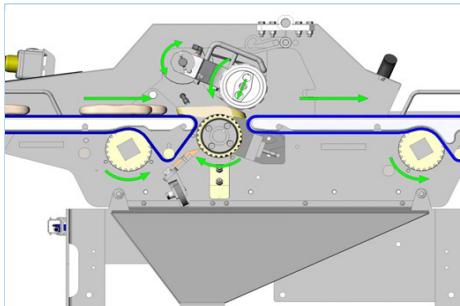
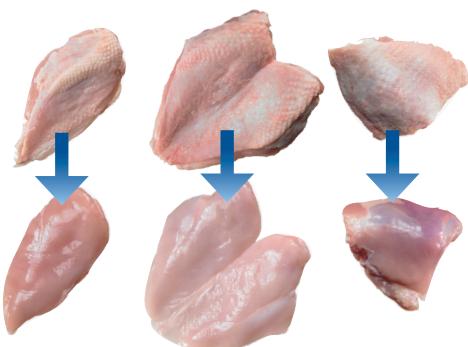


Poultry Skinner | 625

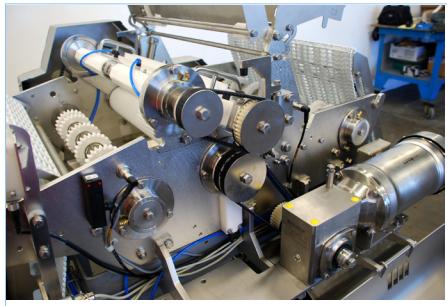


Key features and benefits:

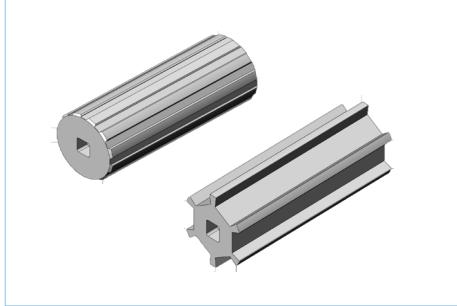
- Consistent, high quality skinning performance
- Flexible setups allows for maximum yield or maximum trim configurations
- Simple to operate, breakdown and sanitize
- No daily adjustments required
- Robust design provides for low maintenance and cost of ownership
- Open frame design and unobstructed skin discharge for easy conveyor integration
- Available in 12" (305mm) and 24" (610mm) width to suit plant requirements
- Timing belt drive system
- Components remain secured to the machine during cleaning



Easy and flexible infeed- consistent high quality skinning



Simple to operate, disassemble and sanitize components secured for cleaning

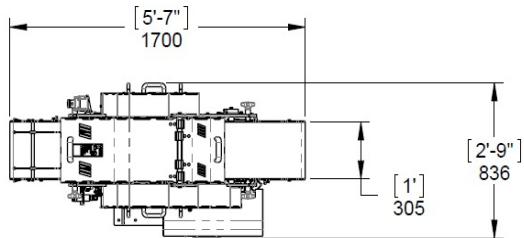


Flexible setups- for maximum yield or maximum trim

Poultry Skinner | 625

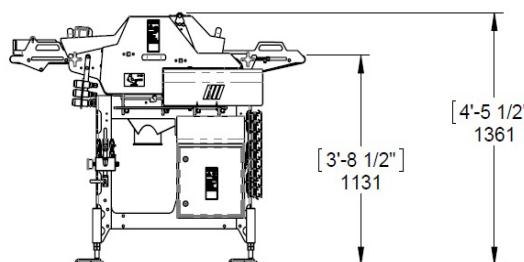
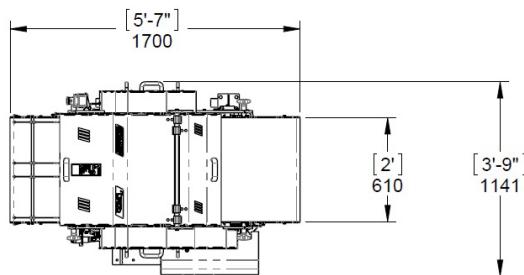
Model / Type	Capacity Up to pcs/hr	Overall Dimension Mm/inch	Machine Weight	Water	Electrical
625-12	Butterfly: 70 Single fillet: 100 Thigh: 100 Whole leg: 70	W: 836mm/33" L: 1700mm/67" H: 1361mm/53.5"	411 kg 905 lbs	Skinning process: 1.8GPM@2.75bar/40PSI Optional CIP: 2.2GPM@2.75bar/40PSI	230/480 V 3Ph, 50/60Hz 8A/4A
625-24	Butterfly: 140 Single fillet: 200 Thigh: 200 Whole leg: 70	W: 1141mm/ 45" L: 1700m/67" H: 1361mm/53.5"	474 kg 1045 lbs	Skinning process: 2.4GPM@2.75bar/40PSI Optional: 3.2GPM@2.75bar/40PSI	230/480 V 3Ph, 50/60Hz

12 inch belt version
(305 mm)

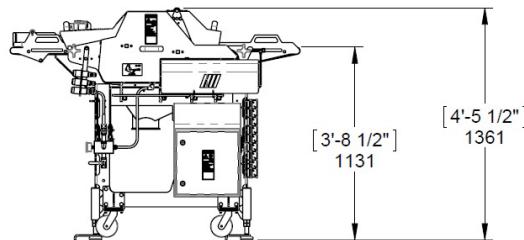


Top views

24 inch belt version
(610 mm)



End views



This brochure is current as from the publication date and supersedes all previous versions. The English version is perceived as the master document and all other versions are subject to incorrect translation. The indicated limits of the working ranges and performances may vary as a function of the proportion, quality and nutritional conditions of the birds. In order to achieve an optimal result, it is recommended to adjust the machine within the working ranges of the bird sizes mainly to be processed. 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 of this brochure.

Attention!

For the illustration of the 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 are to be utilized and/or observed.

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Food Processing Machinery

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