



SCALDER



foodmate

Poultry Processing Systems

The air agitated scalding unit is suitable for most types of poultry. The scalding unit includes an in/outlet section, a return section and a canopy over the full length of the scalding tank. The tank and canopy are stainless steel constructed as well as the heat exchangers, located between the passes. Heat exchangers are suitable for hot water heating

(closed circuit) or low pressure steam < 6 bar.

A water level control system and a temperature control box, with an accuracy of 0.2°C are included in the scalding unit.

Track and corner are included as well as the air blowing system for water agitation.



Our mission is to innovate, automate and bring cost-effective solutions to the industry.

Key Benefit:

- Allows for a maximum of 9,000 birds per hour

Foodmate is an equipment manufacturing company based in the Netherlands. Founded in 2006, we focus primarily on poultry processing, and we recently launched Foodmate US, expanding our worldwide distribution into North America. Driven by research, paired with unmatched knowledge and decades of experience, it's our mission to innovate, automate and bring cost-effective solutions to the industry.

Our product line spans a wide assortment of processing equipment designed for live bird handling, killing and de-feathering, eviscerating, chilling, weighing, cut-up systems, deboning, and more. In addition to manufacturing, we provide an extensive variety of spare parts and service for other processing equipment and reconditioned machines.

Our team represents decades of industry knowledge and experience resulting in the engineering, development and implementation of new designs for our clients and their ever-changing needs.

Technical Specifications:

- Stainless steel frame and motor
- Motor (IP66) power is 2,2 kW
- Water pressure: < 6 bar.
- Machine dimensions:
  - Length: variable
  - Width: 915 mm
  - Height: 2475 mm
  - Weight: variable

