

ELECTRIC SCALDER

Instruction Manual



1. ATTENTION

- As with any commercial heating appliance the surfaces of this unit will get hot, Do not touch the surfaces of the machine while it is in use. Be careful when operation near other machinery, if your machine is in an area where unwary customers or staff can touch the unit you should provide additional warning signage if necessary. To avoid unnecessary risks keep this unit out of reach of children.
- New used or repairing this product must be performed by the experts or qualified person or those who have gotten the license of installation, or those who are authorized by the manufacturer
- Please keep this instruction manual of future reference or hand it to next user.
- Put off the package to make sure none of the parts is missing or damaged. If there is any doubt about the product, please don't use it and consult it to the experts.
- This appliance could be only operator is absent, please turn off the unit to avoid any accidental injury or damage
- When it needs to be repaired, please ask for expert and use the original fitted spare part, it will be dangerous if not following the above requirements
- This appliance is just for commercial using, not for any other use, otherwise, it may be dangerous
- Do not rinse the equipment with water directly. Clean the surface of stainless steel periodically with appropriate method to prevent any damage brought by oxidization or any other chemical interference.

Read carefully and understand all Instructions before operating.

2. OPERATION

Before use, check the power supply corresponds to the required as this machine and the switch and insurance fuse is suited with the machine requirement, it should be put on the floor with dependable. check the all the parts have loose phenomenon or not .

It must be placed on horizontal stably, should keep the good ventilate environment to avoid heating pip fire .

PROCEDURES:

NOTES: Completely bleed out the bird. After bleeding, scald and pick ASAP. Feathers soon become difficult to remove if the birds are not picked soon after killing.

1. At the start of processing, fill the scalding with water. It should be kept 1/2 water box's deepness with water height .{Immerse the bird in the water and agitate briefly. Check if the wing feathers will come out. If they can be pulled, scalding is completed. If not, dip the bird again. Do not leave the bird in the scalding. Scald just long enough so feathers can be picked. Leaving birds in the water causes unnecessary drops in water temperature and damages the skin. This damage can result in poor keeping qualities of the poultry. Skim dirt from water to keep it clean. Add hot water if necessary to maintain water temperature.)
2. Turn the thermostat to zero placement.
3. Put through the power supply, then the indication light is on red, just based on the requirement to adjust the temperature to the fitting one, now green light is turn on heating pipe start to add warm .when the temperature reach to the setting one, thermostat will shut down the power, green light will be off, the heating pipe will stop working, when the temperature descend the thermostat automated to start working again, green light turn on and the heating pipe also start to work again, this process is cycling repeatedly, guarantee the temperature is on the set up scope.

4. When the temperature of water reach to the setting one ,then can put the chicken into kettle ,users can base on requirement to adjust the temperature optionally.
5. After working period of time .water lever will be lower due to smoke vitalization.
6. When stop working ,turn the thermostat to zero placement and shut down power.

NOTE: Different birds requires different scalding temperature & scalding time. Batches of birds will vary slightly so be prepared to adjust accordingly with temperature and/or time. Recommended as below:

| Poultry | Scalding Temperature | Scalding Time |
|----------|----------------------|---------------|
| Chicken | 60~65°C | 70~90 sec |
| Duck | 63~66°C | 160~180 sec |
| Geese | 70~72°C | 120~130 sec |
| Pheasant | 63~67°C | 70~0 sec |
| Turkey | 51~54°C | 80~95 sec |

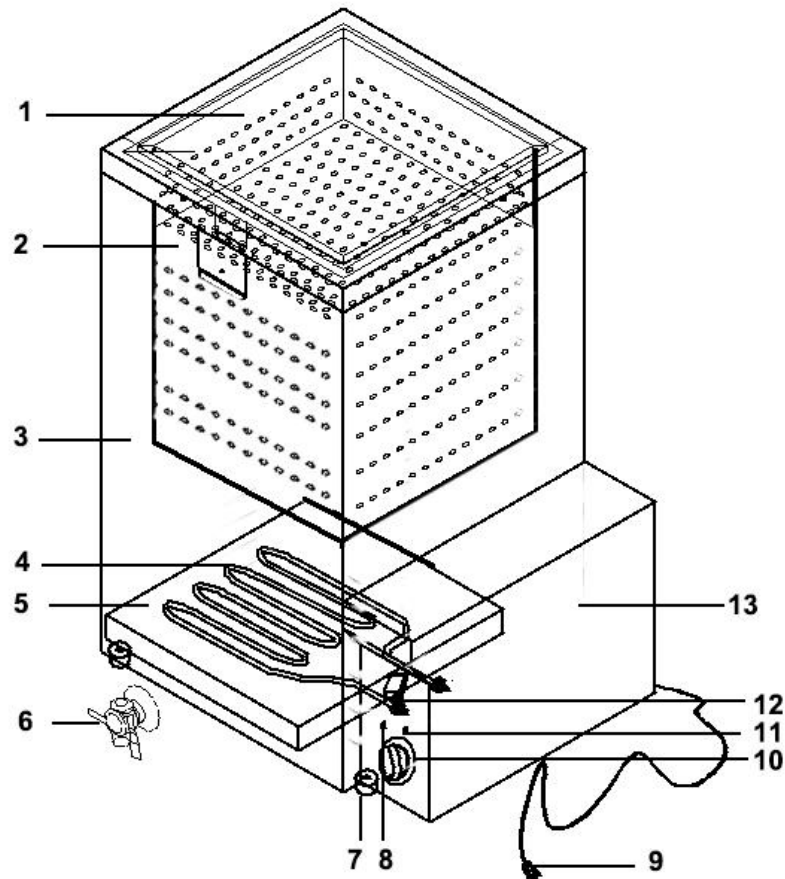
Scalding is the critical step in processing and requires either a lot of experience. If the scald is too long or too hot, skin will tear; if it is too short or too cold, feathers will stick. So be careful of scalding.

3. TECHNICAL DATA

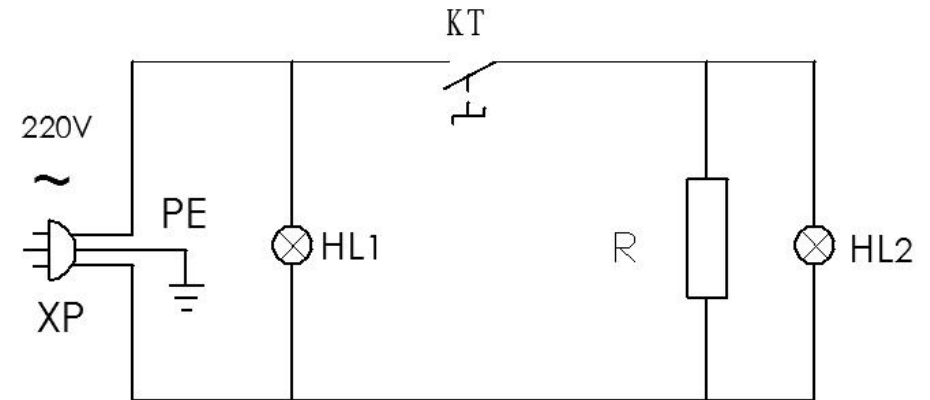
| Model | Voltage | Power (W) | Capacity | Dimension (mm) |
|--------|--------------|-----------|----------|----------------|
| ES70L | 110V/50/60Hz | 1800 | 70L | 350*450*670 |
| ES120L | 110/50/60Hz | 3000 | 120L | 600*500*630 |

4. EXPLOADED AND PARTS LIST

| No. | Item Name | No. | Item Name |
|-----|-----------------------------|-----|------------------------------------|
| 1 | Top Cover | 8 | Heat Indicator Light - Green |
| 2 | Chicken Basket | 9 | Cable |
| 3 | Water Tank | 10 | Thermostat |
| 4 | Heating Element | 11 | Power Indicator Light-Yellow |
| 5 | Heating Element Cover Plate | 12 | ON/OFF power switch |
| 6 | Water Faucet | 13 | Electrical Box |
| 7 | Rubber Foot (x4) | 14 | Hasp of the top Cover (not showed) |



5. EXPLOADED DIAGRAM



XP: Power Plug HL1: Power Indicator Light KT: Thermostat
 HL2: Heat Indicator Light R: Heating Element

6. TROUBLE SHEETING

| Failures | Cause | Solutions |
|--|---|---|
| 1. Power indicator is not on and unit not heating | 1)No Power to machine | 1) Check power supply |
| 2. Heating indicator is on but the temperature dose not rise | 1) Connection of the electric heating tube is loose 2) Heating element damaged | 1) Fasten the two terminals between the electric heating tube and the screw. 2)Replace the electric heating tube |
| 3. Power indicator is on but the setting temperature will not rise | 1) Temperature controller damaged | 1)Replace the temperature controller |
| 4. Temperature controller is normal but indicator is not on | 1) Indicator damaged | 1) Replace indicator |