## **CFS** AIR SCALDER

The FT Air Scalder has been designed to scald all types of poultry

• Suitable for soft or hard scalding

• The unique design of air nozzle provides perfect water circulation so the product will be held under water at all times

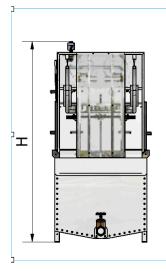
• A remotely placed control box with an accuracy of 0.5°C controls the water temperature constantly and will supply heating immediately when needed

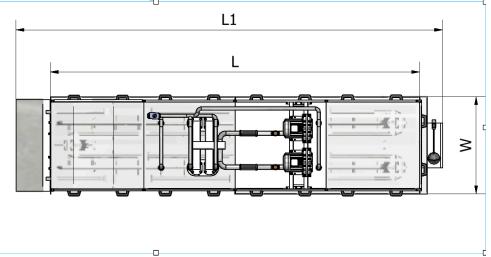
- Suitable for heating by low pressure steam or hot water
- Models with a wider and deeper construction are available for turkeys
- Fitted with a canopy to reduce heat loss
- · Constructed from stainless steel and food grade plastics





## **Technical Specifications**





Model Air	2400	4800	)	7200	9600	14400
Capacity	BPH	1300	2600	3900	5200	8000
Number of	Each	1	2	3	4	6
Section						
Line Passes	Each	4	4	4	4	4
Length (L)	mm	2400	4800	7200	9600	14400
Length (L1)	mm	3145	5545	7945	10345	15145
Width (W)	mm	1265	1265	1265	1265	1265
Height (H)	mm	2620	2620	2620	2620	2620
Water	BSP	1 1/2"	1 1/2"	1 1/2"	1 1/2"	1 1/2"
Connections						
Heat Exchanger	BSP	1 1/4"	1 1/4"	1 1/4"	1 1/4"	1 1/4"
con						
Water	L/kg prod.	0.15-0.25	0.15-0.25	0.15-0.25	0.15-0.25	0.15-0.25
Consumption						
Drain	NB	100	100	100	100	100
Connection						
Blower Size	kw	3	3	3	3	3
No: Blowers	Each	1	2	3	4	6
Eff. scalding	Mtr	7.25	14.50	21.75	29.00	43.50
length						