

ATTENTION:

IF ANY COMPONENTS OF THIS UNIT ARE BROKEN, OR IF THE UNIT DOES NOT OPERATE PROPERLY, PLEASE CONTACT ROOTS AND HARVEST AT 877-509-3457

www.rootsandharvest.com



POULTRY SCALDER

USE & MAINTENANCE

1644







WARNING!

As with any heating appliance the surfaces of this unit will get hot. Do not touch the surfaces of the machine while it is in use. Do not operate near other machinery. Make sure all individuals that will be near the unit are aware of the risks and understand how to operate it safely.

Make this manual available to any individual that will operate the unit.

Keep this unit out of reach of children.

▲ GENERAL WARNINGS AND SAFETY INFORMATION ▲

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE

- 1. Keep this manual with the scalder. All users must read and understand instructions and warnings prior to use.
- 2. Always ensure the appliance is properly assembled and safely set up before use.
- 3. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
- 4. The appliance is designed exclusively for domestic use and not for commercial purpose.
- Thoroughly hand-wash all appliance parts and wipe down the exterior with warm soapy water prior to use. Dry thoroughly. Not dishwasher safe. Discoloration may occur.
- 6. Use the appliance with supplied accessories only. WARNING: The use of accessories or attachments not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.
- 7. **WARNING: DO NOT** use while under the influence of alcohol or prescription or non-prescription drugs as these may impair user's ability to properly assemble or safely operate the appliance.
- 8. Tie back loose hair and clothing. Roll up long sleeves. Remove neck ties, rings, watches, bracelets or other jewelry before operating the appliance.
- 9. Keep your work area clean and well lit. Cluttered work benches and dark work areas may cause accidents or injury.
- 10. **CAUTION:** This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the appliance in a secure dry location out of reach of children.
- 11. **DO NOT** attempt to disable any of the safety features that are in place.
- 12. Failure to follow warnings and safety information could result in DEATH, SERIOUS BODILY INJURY, and/or property loss.
- 13. **WARNING:** To avoid dangers of suffocation, keep all plastic bags/wraps away from babies and children.
- 14. Keep the area around the appliance clear of flammable materials.
- 15. Appliance should be set up and used in a well-ventilated area to avoid overheating.
- 16. The appliance must be connected to a dedicated 110/120 Volt AC electric supply only.
- 17. To reduce risk of unintentional starting, ensure the appliance is in the off position prior to plugging in. Running the scalder without water will damage the unit. **DO NOT TURN ON WITHOUT WATER IN THE TUB.**
- 18. First plug appliance into electrical outlet then turn the unit to "on". To disconnect turn the appliance to "off" and then remove plug from outlet.
- 19. Never unplug by pulling on the power cord; always pull directly on the plug itself.
- 20. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning and storing the appliance.
- 21. To protect against the risk of electrical shock, never immerse the device, cord or plug in water and do not expose the device to rain or moisture. WARNING: In the event the device should fall into water, remove the plug from the wall socket before attempting to remove the unit from the water. If submergence occurs, have the appliance examined by an authorized technician before use.
- 22. The power cord should be arranged so that it will not contact sharp edges, touch hot surfaces, be exposed to or sit in water. Keep out of walking pathway.
- 23. It is important to monitor the appliance when in use. Never leave the appliance unattended if it can be switched on and operated.
- 24. DO NOT attempt to repair or adjust any electrical or mechanical functions on this appliance. Doing so will void warranty. Servicing should be performed as directed by qualified personnel only. Contact a Roots and Harvest repair technician toll-free (877-509-3457).
- 25. **DO NOT** touch the hot surfaces. Use handles or knobs. Some surfaces may remain hot to the touch even after the unit is turned off. Use caution until the machine has the opportunity to cool down.
- 26. For your safety, this unit is equipped with a 3-pronged, grounding plug and must be plugged into a properly grounded outlet. If your outlet is not of the proper type, it is your responsibility to have the outlet and wiring changed to the correct type. **DO NOT** cut off the third (grounding) prong. **DO NOT** use an adapter.
- 27. For best performance, the use of an extension cord is not recommended because it may cause a decrease in electrical current, and could possibly catch fire.
- 28. If it is necessary to use an extension cord follow these steps for your safety:

IMPORTANT WARRANTY INFORMATION PLEASE READ FILL OUT AND RETURN ENCLOSED WARRANTY CARD

THIS WARRANTY COVERS

Roots & Harvest Poultry Scalder #1644

THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

WARRANTY DURATION: This product is warranted to the original purchaser for a period of one (1) year from the original purchase date. EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.

WARRANTY COVERAGE: This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

WARRANTY DISCLAIMERS: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at any time to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

WARRANTY PERFORMANCE: During the above warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an Roots & Harvest Service Technician. ROOTS & HARVEST RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE. The repaired product will be in warranty for the balance of the warranty period. No charge will be made for such repair or replacement.

IMPORTANT NOTICE: If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-509-3457 (M-F 8:30am to 4:30pm EST). **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.** Roots & Harvest is not responsible for, or will not cover under warranty, missing or damaged parts on discounted/clearance, resale or final sale items where the seller may not be able to guarantee full functionality or completeness of the unit.

ROOTS & HARVEST PRODUCTS MERCHANDISE RETURN POLICY WARRANTY SERVICE: To obtain service under terms of this warranty, please contact us at 877-509-3457 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Please return the product prepaid in the original packaging if possible, enclose a copy of your receipt, (keep a copy of your proof-of-purchase for your records) and include a written explanation of the issue. Ship to Roots and Harvest, 4440 Muhlhauser Road, Suite 300, West Chester, OH 45011. Roots & Harvest is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to Roots & Harvest should be insured for the value of the product to cover any damages that may occur during shipping.

Revised November 25, 2022

CLEAN-UP

O WARNING **O**

Water is hot! Keep hands and feet a safe distance from the flowing water. Do not allow children to play near the scalder or drain water.

When the unit is turned off, appliance may remain hot. Do not touch housing of appliance during cool-down period. Housing may take a several minutes to cool down after appliance is turned off.

Once the unit has cooled, open the spigot to drain the scalder.

SUGGESTED TIME AND TEMPS FOR DIFFERENT BIRDS

NOTE: If the scald is too long or too hot, skin will tear; if it is too short or too cold, feathers will not pull out easily.

Bird	Temperature	Scalding Time- Seconds
Chicken	140-150°	70-90 seconds
Duck	145-150°	160-180 seconds
Goose	158-162°	120-130 seconds
Pheasant	145-152°	70-90 seconds
Turkey	123-129°	80-95 seconds

Product Name: Poultry Scalder

Rated Power: 1500W

Tank Capacity: 50L (13.2 Gallon) **Dimension:** 17 ¾" x 13 ¾" x 26 ³/₈"

Product Model: 1644

Rated Power: 110-120V/60Hz

Problem	Cause	Solution
Power indicator is not on and unit is not heating	No Power	Check that unit is plugged into a dedicated power source with at least 15-20 amps and the circuit is on and has power. Try a different outlet. If using extension cord, cord may not be rated for amperage draw of the scalder. Extension cord must be rated 14 gauge or lower and be 50' or less.
Heating indicator is on but unit is not heating	Connection of the heating element is loose or heating element is damaged	Unplug the unit. Try tightening the 2 terminals between the electric heating element and the screw, or if that does not help, replace the element. *
Thermostat is working but indicator light is not on	Indicator is damaged	Replace indicator. *

^{*} Call Roots & Harvest 877.509.3457 for replacement parts.

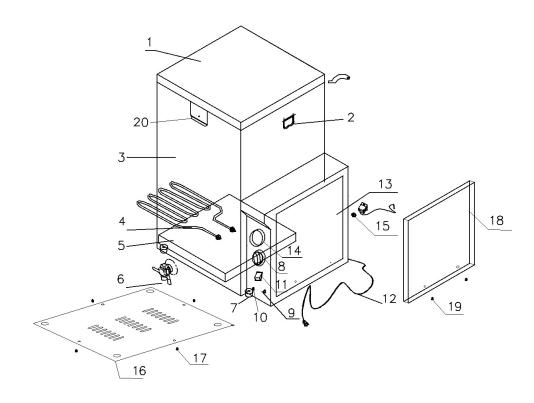
- A. Use an UL-approved, outdoor-rated cord with a 3-prong grounding plug that is rated for 15 amps or more.
- B. Extension cord must be marked with a "W" (weather-approved) and have a tag that states "suitable for use with an outdoor appliance."
- C. Use the shortest cord required to accomplish the job to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- D. A 14-gauge extension cord of 50' or less is acceptable. **DO NOT** connect 2 or more extension cords together.
- E. Keep the connections dry and off the ground.
- F. **DO NOT** allow the cord to hang over edge of a table and do not place in walking path where it could be tripped over.
- 29. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Contact Roots & Harvest at 877-509-3457 for information on examination, repair or adjustment.
- 30. **DO NOT** move unit when in use and filled with water.
- 31. **WARNING:** The warnings, cautions and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense must be used.

32. SAVE THESE INSTRUCTIONS

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Warranty Information

PARTS PRIOR TO USE



POULTRY SCALDER MODEL #1644

#	Description	#	Description
1	1 Top Cover		ON/OFF Power Switch
2	2 Handle (x2)		Power Cord
3	3 Housing Body		Electrical Box
4	4 Heating Element		Bimetal Thermometer
5	Heating Element Cover Plate With Holes	15	Temperature Limiter
6	Spigot	16	Bottom Cover Plate
7	Rubber Foot (x4)	17	Screws For Bottom Plate
8	Thermostat Dial	18	Electrical Box Cover Plate
9	Heating Indicator - Green		Screws For Bottom Cover Plate
10	Power Indicator - Amber	20	Lid Latch

Read and understand all instructions and warnings. Remove all packaging and plastic wrap prior to heating the scalder.

The interior of the scalder should be cleaned to remove any oils that have been left over from the manufacturing process. Do not spray the exterior of the scalder. Damage may occur if electrical box gets wet. This type of damage would not be covered under the manufacturer's warranty.

Use the included thread tape to seal the threaded pipe for the spigot prior to screwing on the extra-large spigot. Wipe the threaded pipe clean. Wrap the thread tape around the pipe in the opposite direction of how the spigot will be threaded on, be certain to keep the tape flat and covering the threads. Tightly screw spigot on to threaded pipe and move the arm of the spigot to be in the off position. Check to make sure the unit is turned off and then plug into a dedicated outlet. Fill to the max fill line. Now the scalder is ready for use.

NOTE: It is important to make sure the bird is completely bled out prior to scalding. Once the scalding is complete, the bird should be plucked as soon as possible. If this is not done quickly it will make the process more difficult.

OPERATION

Pick a location that is accessible, ventilated, and waterproof and is flat and stable and near a dedicated electrical outlet.

Open the lid by pulling slightly outward and up on the lid latch.

Fill the tank to the maximum fill line. Do not over fill!

The scalder should not be moved once it is filled with water.

NOTE: The warmer the water used to fill the scalder, the quicker the water will reach your set temperature.

Check to ensure the unit is in the off position prior to plugging into a dedicated 15/20 amp power outlet.

Flip the switch to tun it on. The switch illuminates green and indicator lights illuminate green and amber. Turn the dial to the desired temperature (145°F is ideal for scalding, 185°F is ideal for shrink wrapping).

The green light indicates the scalder is heating. When set temperature is reached the green button light will go out. The amber light and power button remain lit to indicate unit is turned on and working. You are now ready for scalding.

NOTE: 60°F water will take approximately 1 hour to 1 hour and 15 minutes to heat to 145°F

USAGE

O WARNING **O**

Be careful when opening the lid. Steam rises and can burn. Keep hands and face clear.

After birds have bled out, hold birds by the feet (preferably with shackles and heat resistant gloves), dunk the bird several times for 30-120 seconds. Move the bird about when in the water. This helps the warm water to get between all the feathers.

NOTE: You may need a long spoon or dowel to help to submerge the bird and to agitate the water.

After the first 30 seconds check for pluck-ability by pulling a small pin feather. The feather should easily pluck out, if not, more scalding is required.

If the feathers come out easily the bird is ready for plucking. Either pluck by hand or place in the Roots and Harvest Chicken Plucker.

Closing the lid between scalding will help the water to hold temperature. If water level lowers due to steam and evaporation, you may need to add water throughout the process.

When scalding is complete, leave lid open, turn the temp dial all the way counterclockwise and turn the scalder off and unplug from electrical outlet.