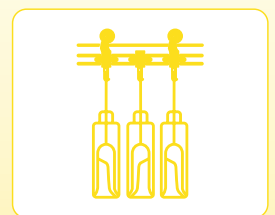


# Poultry Slaughterhouse



### 1 Bird reception-Hanging area:

The hooks and welding's are manufactured from food grade stainless steel. The design of the hook is ideal for hanging and eviscerating.

Standardized measures that facilitate the hanging process avoiding damage to birds. Capacity per operator: 1,200 birds per hour.



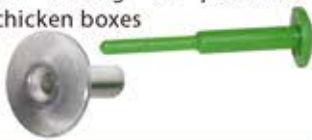
### 9 Control panel

Control and adjustment of all the automated stages within the slaughterhouse.



### 8 Packing

Plastic and aluminum films for closing of processed chicken boxes



### 7 Tina chiller

Its main function is to wash and lower the temperature of the chicken.

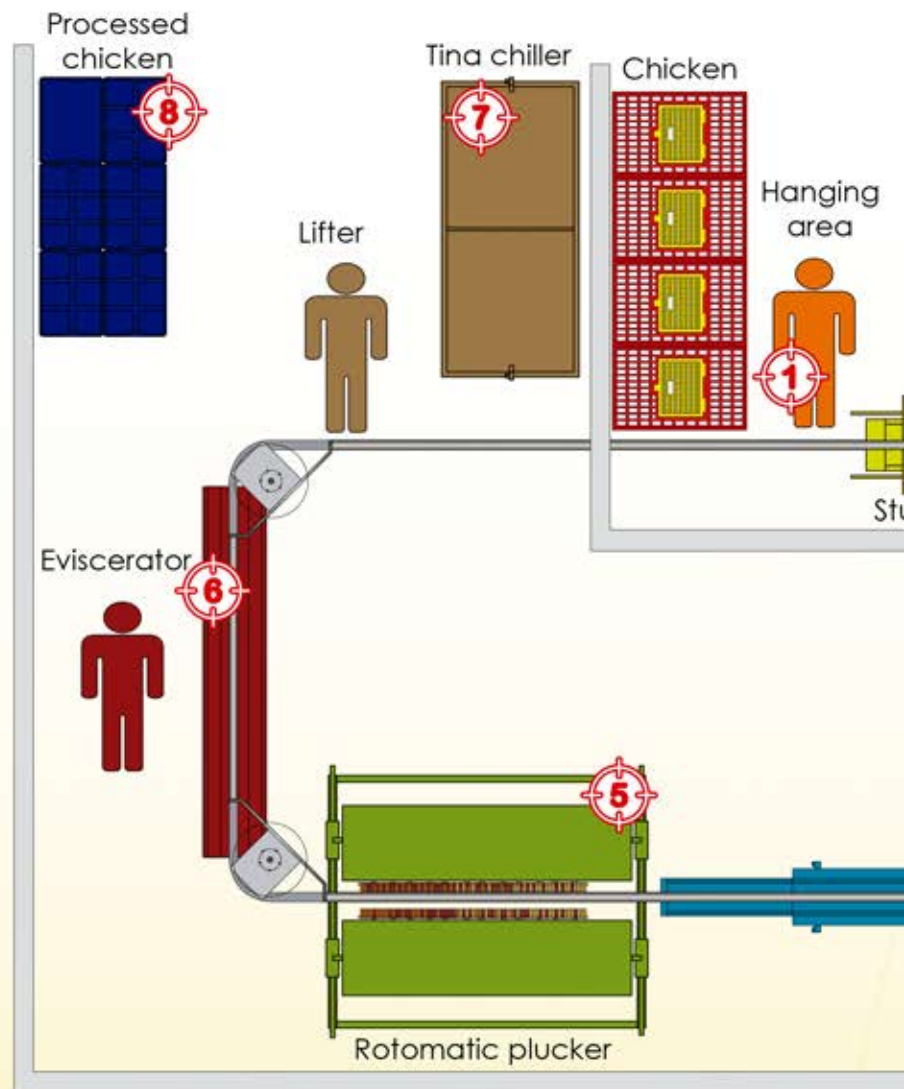


### 2 Stunning

Adjustable voltage according to the weight and size of the bird to be processed. Generally, it is used from 24 to 25 volts for any speed, with a time of 8 to 9 seconds.

### 3 Bleeding channel

The bleeding time should not be less than 90 seconds, and not longer than 3 minutes (optimal time 2 minutes).

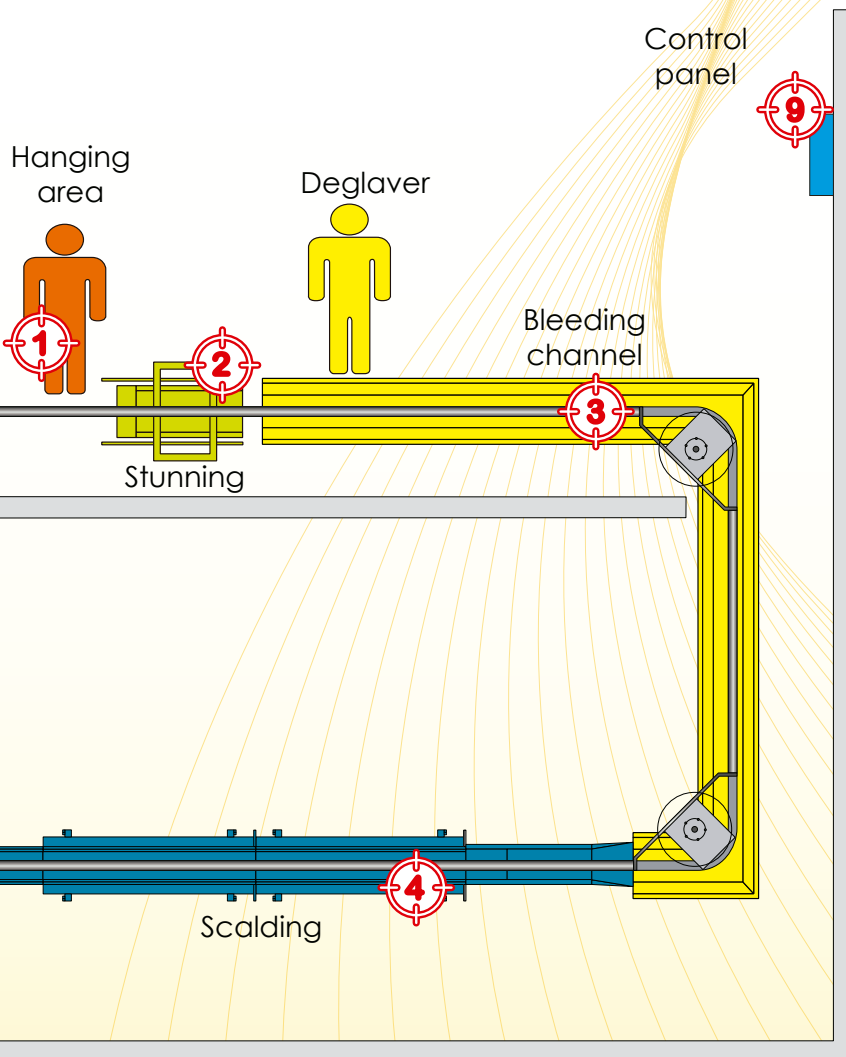


- Hanging area
- Stuning
- Bleeding channel
- Scalding
- Plucker
- Eviscerator

3

**SLAUGHTERING unit** is the base section for the whole poultry processing plant work, the right stunner, killing, scalding, plucking plays an very important roles for the quality of production.

CONNECT high quality slaughtering equipment with experienced installation team give our users qualified and profitable meat production.



4

### Scalding

The temperature and time of scalding will depend on the type and color of chicken that you want to obtain. The average temperature is 60 degrees Celsius.



5

### Rotomatic plucker

The plucking time depends directly on the time and temperature of the blanching. The optimal average time is 30 seconds.

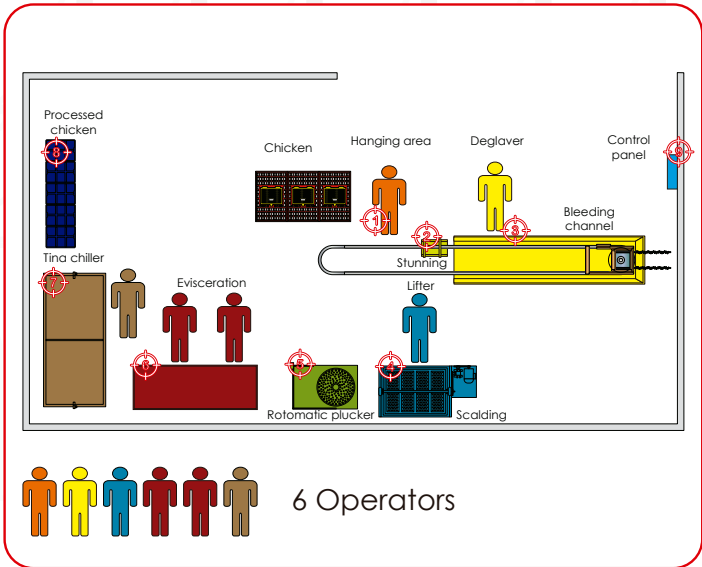


6

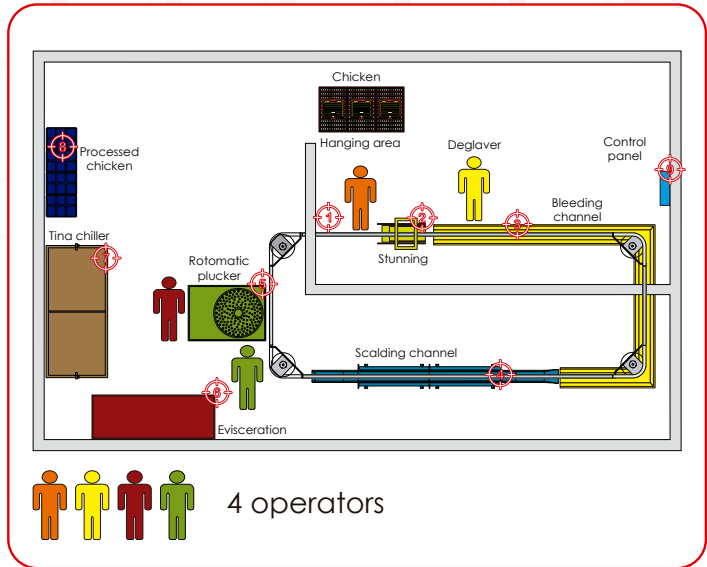
### Evisceration channel

All stages of evisceration last a total of 3 minutes per bird. It consists of a cloaca cut, extraction of the viscera and intestinal pack, collection and separation of liver and gizzards, lungs and cut legs and neck.

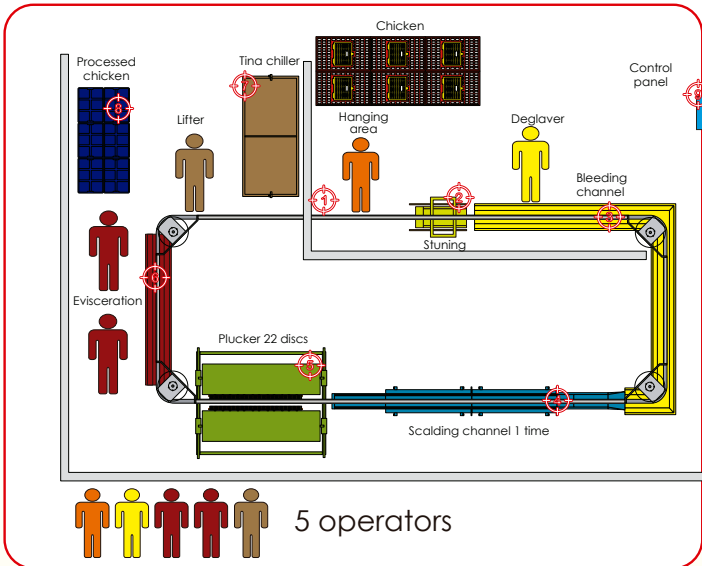
## Comercial



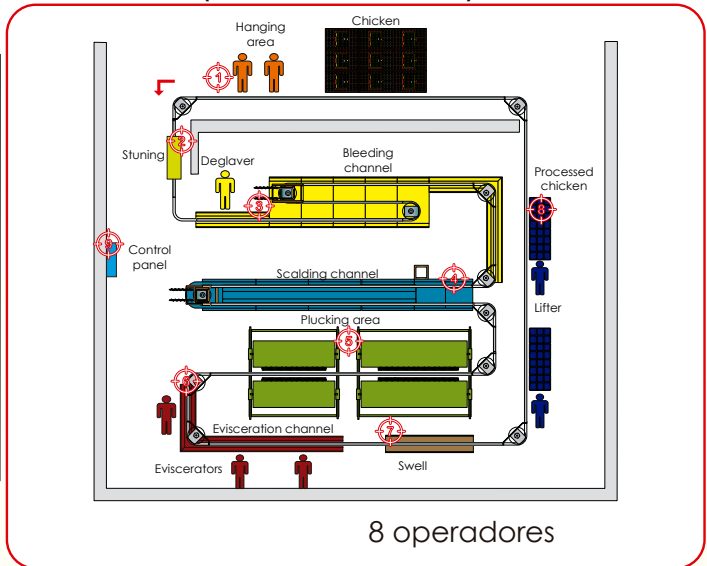
## Semi - Industrial












## Industrial



## Industrial (2,500 chickens)



- |  |  |   |
|--|--|---|
|  Hanging area     |  Scalding channel |  Tina chiller  |
|  Stuning          |  Plucker          |  Packing       |
|  Bleeding channel |  Evisceration     |  Control panel |

Recommended number of operators. It can change according to the broiler type and the different processes of each client.



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