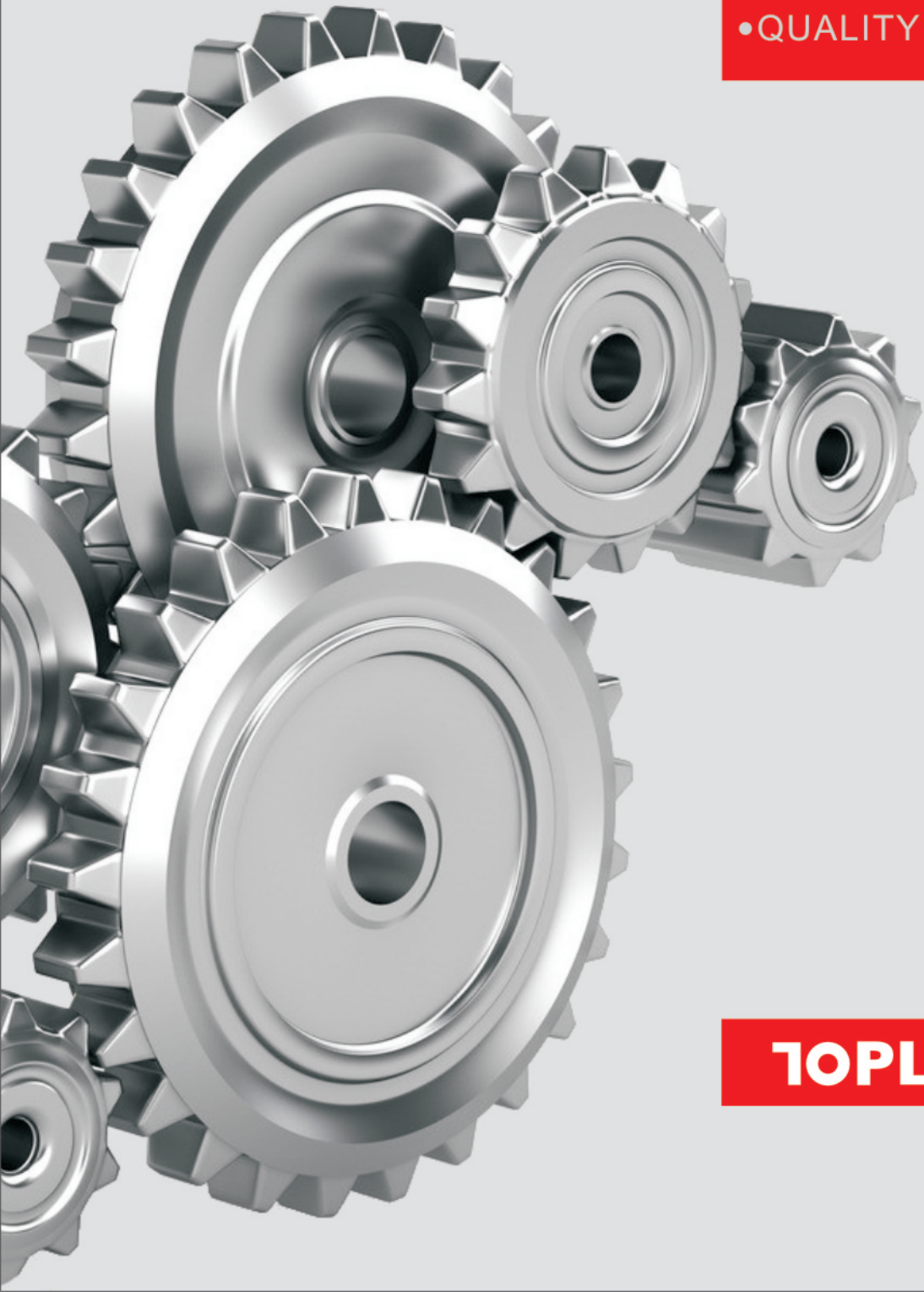


SLAUGHTER HOUSE EQUIPMENT

• QUALITY • VALUE • FAITH



TOPLEA





INTRO

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RENDERING EQUIPMENT **TAB**

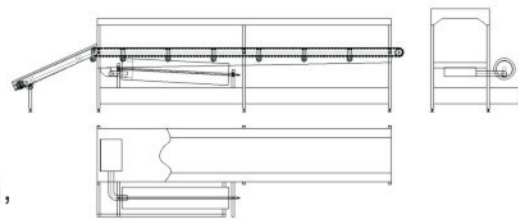
POULTRY FARMING EQUIPMENT **TAB**

Each flowchart of Slaughter processing



Crate Washer

- Clean crates automatically
- Stainless steel construction, height-adjustable feet, stainless steel water tank for water circulation and high pressure water washing room
- Stainless steel effective rotary screen driven by one gear motor(0.55kw).
- One set of the straight stainless steel chain conveying system
- The gear motor of the conveying system, 1.5 kw, variable frequency step-less speed regulation



Crate Conveyor

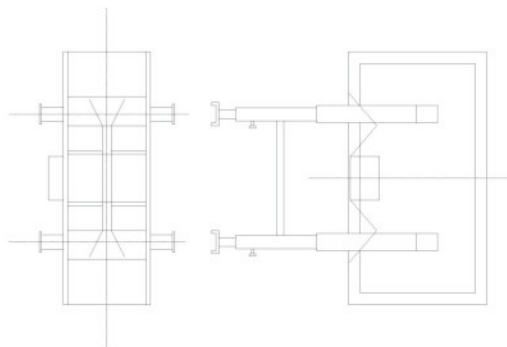
- Stainless steel construction
- Height-adjustable feet
- One set of the gear motor (1.5kw)
- Variable frequency step-less speed regulation and wear rubber belt
- Different type or model can also be made





Stunner

- Plastic insulation case
- Stainless steel square tube rack
- Auto fill water device
- Voltage 0-110v adjustable
- Frequency adjustment range 0-999Hz
- Standalone electric control cabinet
- Stunning time: 8



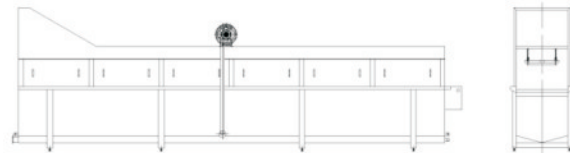
Bleeding Trough

- The bleeding time is from 90 to 120 S for chicken, 120s to 150s for duck
- Blood is about 8% for one live birds, it is about 6% of blood l etting out during bleeding period.
- Dimension made based on the design of processing line



Scalder

- Temperature is 58–60°C
- Scalding time is for 1.5min
- Fully enclosed structure, stainless steel cabinet and steam sealed cover
- Water level float valve, automatic control system, water temperature replenishment system
- Direct steam heating methods
- Temperature automatic control system
- Equipped with a turbine mixing system, vortex pump (made in TAIWAN)



Model	Specification	Capacity(broiler per hour)
QGJJ-2400	2400 × 700 × 2200	500
QGJJ-4000	4000 × 700 × 2200	1000–1500
QGJJ-6000	6000 × 700 × 2200	2000
QGJJ-8000	8000 × 700 × 2200	3000
QGJJ-10000	10000 × 700 × 2200	4000
QGJJ-12000	12000 × 700 × 2200	5000
QGJJ-14000	14000 × 700 × 2200	6000

Plucker

- Plucker's defeathering rate more than 99% and damaged rate less than 2%
- Suitable for all types of poultry, for all birds weights and 500-13,500 BPH capacity
- Two kinds of plucker: Coarse defeathering machine and fine defeathering machine.

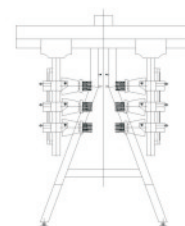
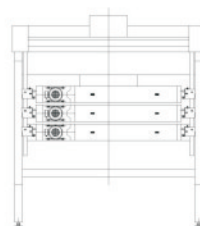
Coarse Defeathering Machine Model:



Model	Specification	Amount of the case	Amount of the disc	Power
ALT- I -2-24	2500 × 2000 × 2400	2	24	1.5kw × 4
ALT- I -2-32	2900 × 2000 × 2400	2	32	2.2kw × 4
ALT- I -2-40	3300 × 2000 × 2400	2	40	2.2kw × 4
ALT- I -2-48	3500 × 2000 × 2400	2	48	1.5kw × 8
ALT- I -2-64	4400 × 2000 × 2400	2	64	2.2kw × 8

Fine Defeathering Machine

- 6/12 wearable driven belt
- Belt driven, 6/12 driven motors
- Eight rubber fingers are mounted on one disc
- Six stainless steel cases of bearing housing assembly, each case with 1 row of 6-16 plastic discs.



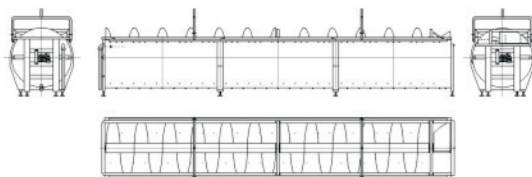
Model	Specification	Amount of the case	Amount of the disc	Power
ALT- II -6-36	2500 × 2000 × 2400	6	36	1.5kw × 6
ALT- II -6-48	2900 × 2000 × 2400	6	48	2.2kw × 6
ALT- II -6-60	3300 × 2000 × 2400	6	60	2.2kw × 6
ALT- II -6-72	3500 × 2000 × 2400	6	72	1.5kw × 12
ALT- II -6-96	4400 × 2000 × 2400	6	96	2.2kw × 12



Spiral Chiller

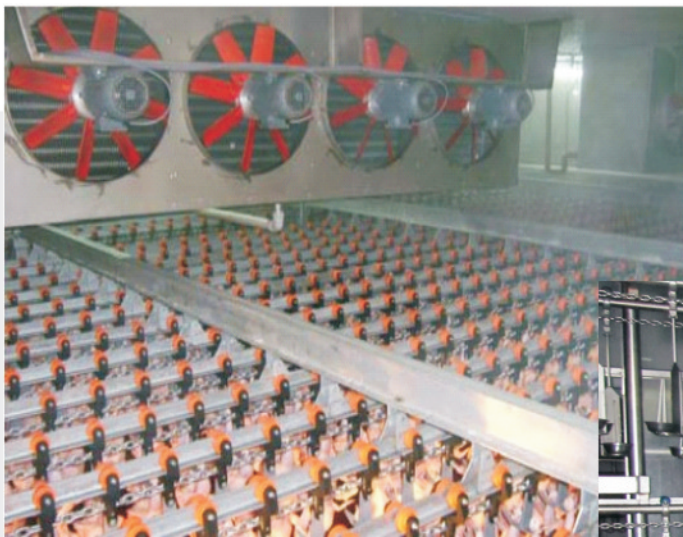
- Cool the chicken carcass within 45min by immersion chilling combined with variable agitation
- After the chilling process the carcass of the chicken is cool and the temperature of it drops down to 6°C
- The first step is washing and disinfection; the second step is chilling of the body carcass

Model	Dia.(mm)	Specification	water(Ton)
LQJ-III	1600	4000 × 1600 × 1900	6
		6000 × 1600 × 1900	9
		8000 × 1600 × 1900	12
		10000 × 1600 × 1900	15
		12000 × 1600 × 1900	18
	2100	6000 × 2100 × 2400	16
		8000 × 2100 × 2400	21
		10000 × 2100 × 2400	26
		12000 × 2100 × 2400	31



Air Chilling

- Cool the chicken carcass within 45min by immersion chilling combined with variable agitation
- Customized design can meet customer's actual requirements.



Hock Cutter

- Designed to cut feet before going to the Evisceration unit.
- After cutting, the carcass drop to the sliding way through for the next process and the feet remain on the shackle then unloaded off the shackle by the automatic feet unloader.
- Stainless steel construction, driven by the overhead conveyor, with one blade which is driven by a special gear motor (0.75kw), the positioning of the circular blade is fully adjustable.



Feet Unloader

- Model: ZDXJ-F
- Stainless steel construction
- Driven by the overhead conveyor
- One high performance rotary roller with hard strap
- One driven motor(0.55kw),variable frequency step-less speed regulation



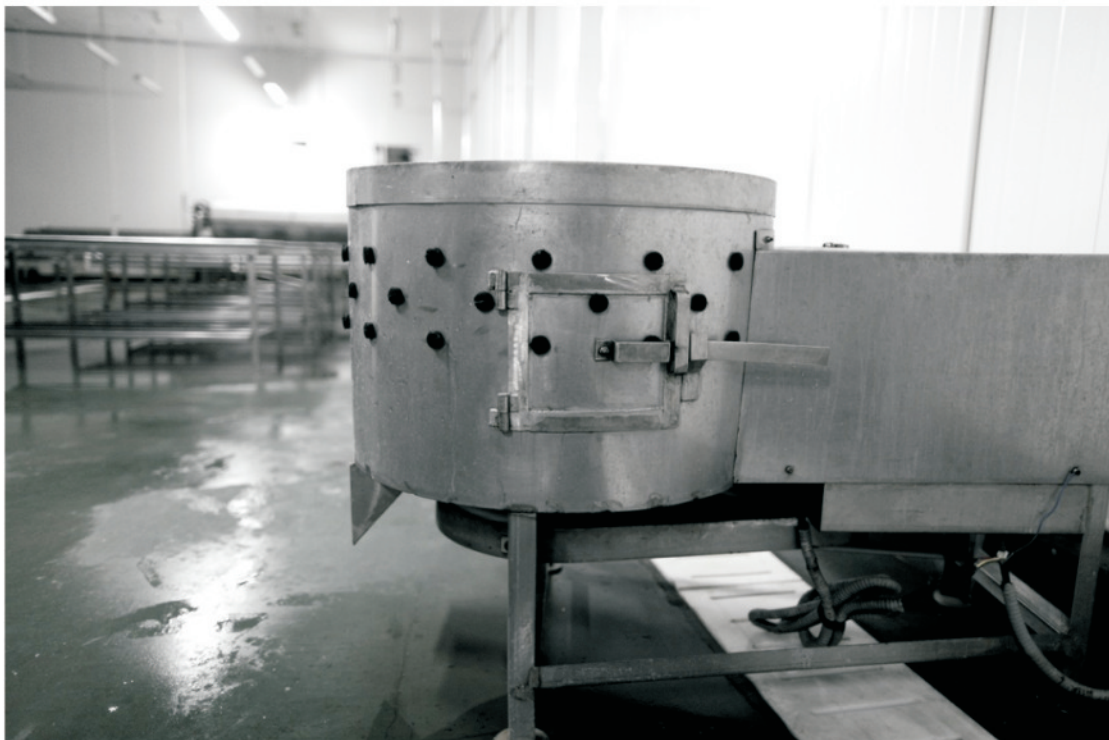
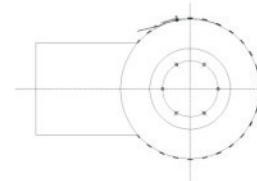
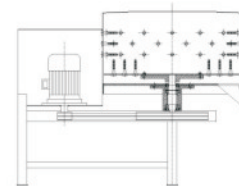
Gizzard Peeler

- Model: 900×700×800
- Stainless steel working table
- 2 pairs of peeler, 2 electric motors
- With one water tap



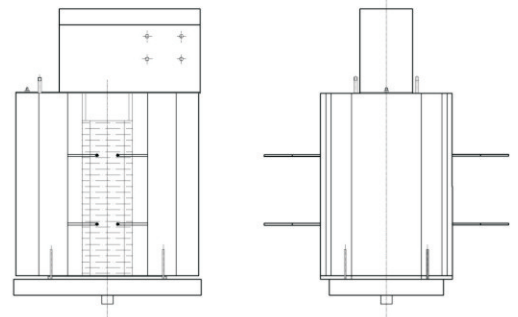
Gizzard Washer

- By the rotation of the rotating disk with rubber sticks, make the Chicken gizzard high-speed rotation in the cylinder, the cylinder wall and rubber sticks on the turntable friction to remove the gizzard oil, it needs spray the water to inside cylinder
- Model: 1200×700×800
- -Stainless steel cover and frame
- -3.0kw electric motor
- Processing capacity: less than 5000 per/h



Shackle Washer

- Model: GQJ
- Stainless steel construction
- 2 rotary roller with Nylon brush
- One driven motor(0.37kw)
- One waste water receiving pan
- Stainless steel construction, 2 rotary roller with nylon brush, 1 driven motor and 1 waste water receiving pan



Water Dropper

Product Description

Draining drum used after pre-chilling by spiral chiller, for removing water from the chicken carcass. Customer can choose water dropper or water dropping line by themselves.

Technique Parameter

Specification:2600×1100×1800

- Frame made of Stainless steel square tube, 301 Material. Square specification: 80×80×3
- Stainless steel rotary draining cylinder, effective draining length: 3000mm
- Rotary Motor Power: 1.5kw, variable frequency speed regulation
- Equipped with water container plate, made of stainless steel 304, thickness 1.5mm
- Supporting roller made of nylon material, diameter 120mm
- Height of machine feet can be adjusted.



Water Jetter

- Kind of Pre-scalding machine designed for ducks and geese after slaughtered
- To make the feather wet and loose to prepare for the next scalding process.
- High pressure water jetter, heated directly by steam, spray temp is about 55°C and with a thermometer
- With box-type structure; Water level and water temperature controlled automatically
- Water recycled after filtered
- Impurities automatically separated away by roller
- Water recycle use stainless steel rolling screen driven by one gear motor (0.37kw)
- With one pump and stainless steel water piping (4.0 kw)

