



Equipment List

A. Hanging/Slaughtering/Eviscerating Section

- A01: Overhead conveying system
- A02: Roller type Crates conveyor
- A03: Stunner
- A04: Bleeding through
- A05: Scalding
- A06: Vertical plucker
- A07: Head puller
- A08: Water through
- A09: Evisceration through
- A10: Automatic feet cutter
- A11: Line type feet unloader
- A12: Shackle washer
- A13: Working table for evisceration
- A14: Gizzard oil remover
- A15: Gizzard peeler

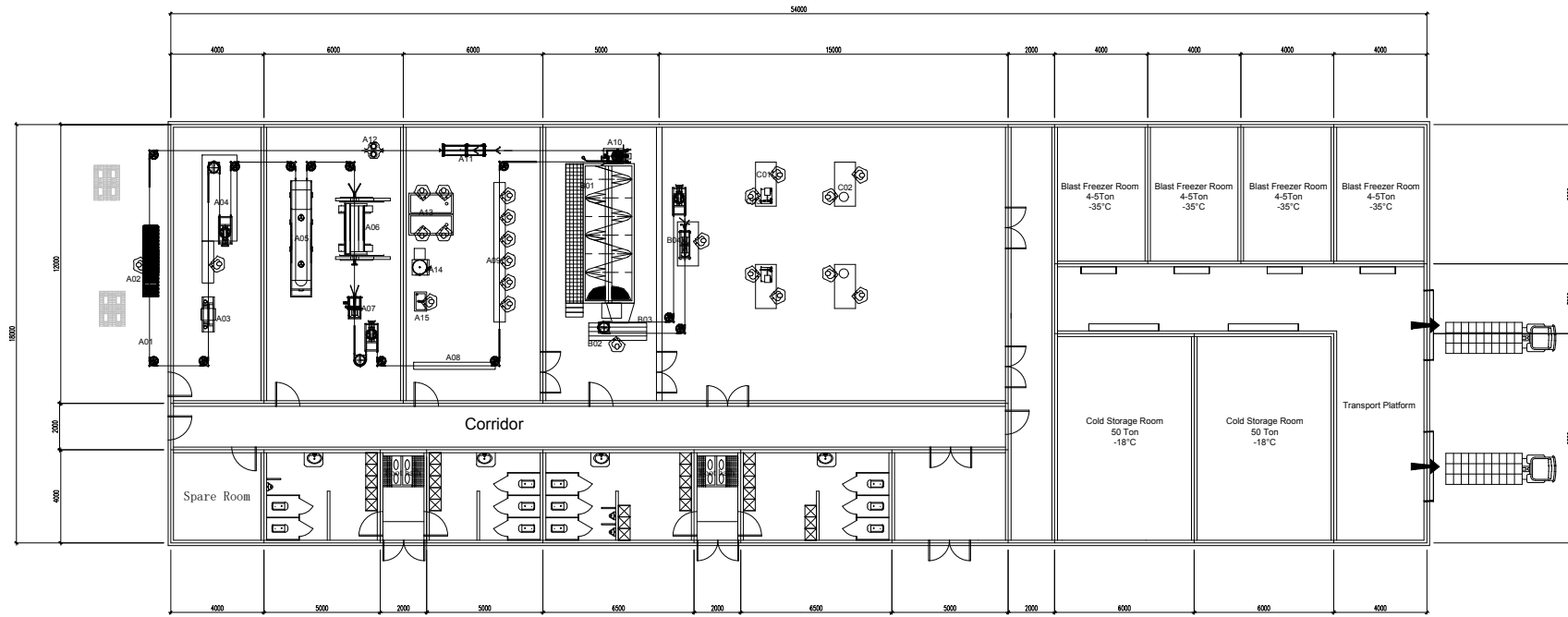
B. Pre-chilling Section

- B01: Spiral pre-chiller
- B02: Carcass through
- B03: Over head conveying system
- B04: Carcass unloader

C. Cut up & Packing Section

- C01: Working table for cut up
- C02: Packing cone bucket
- C03: Carcass cutter

Design Parameter:
 Bird Type: Broiler chicken
 Live Bird Weight: 2-3.5KG
 Capacity: 1000
 Live Bird Transfer: Crate
 Killing Shackle Pitch: 8"/203.2mm
 Killing Line Speed: 3.39m/min
 Stunning Time: 10S
 Bleeding Time: 4min
 Scalding Time: 90S
 Scalding Temperature: 58-62° C
 EV Shackle Pitch: 8"/203.2mm
 Evisceration Processing: Manual
 Chilling Time: 45-60min
 Final Products: Whole & Cut up



Remark:

1. This layout is for reference only. It cannot be used as the base layout of civil work.
2. The design may be adjusted per discussion between buyer and seller before contract signed.
3. The final layout will be effective after the buyer signs to confirm it.
4. The direction of overhead conveyor will be adjusted to make sure that evisceration is located at downwind.
5. CFM&H offers the machines in the list only. All other settings such as changing room, blast freezing room and cold storage room are all for reference only.

Division Description		Name		1000BPH	
Design	Standard	Mark	Unit	SCALE	
Drawn by	Auto by	MM	MM	1:75	
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