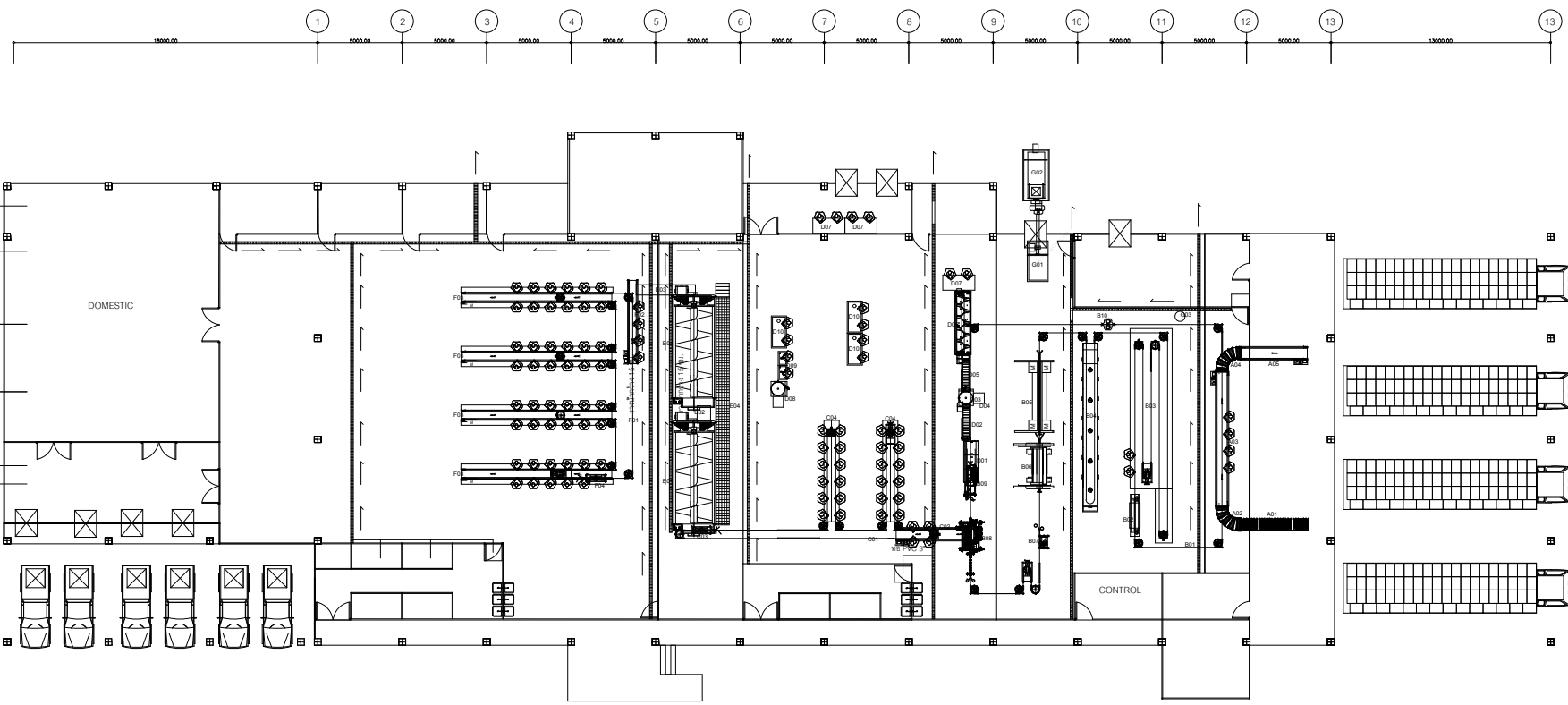


Design Parameter:
 Bird Type: Broiler Chick
 Live Bird Weight: 1.8-2.7KG
 Capacity: 4000BPH
 Live Bird Transfer: Crate
 Killing Shackle Pitch: 67/152.4mm
 Stunning Line Speed: 10.16m/min
 Stunning Time: 6S
 Bleeding Time: 5min
 Scalding Time: 90S
 Scalding Temperature: 58-60°C
 Evisceration Shackle Pitch: 67/152.4mm
 Evisceration Processing: Manually
 Chilling Time: 60min
 Final Products: Cutting Parts



- Equipment List**
- Chicken Hanging Area**
 - A01 Roller type Crates Conveyor
 - A02 Crates Conveyor Corner
 - A03 Crates Conveyor
 - A04 Crates Conveyor Corner
 - A05 Crates Conveyor
 - Slaughtering processing Area**
 - B01 Killing line
 - B02 Stunning machine
 - B03 Bleeding trough
 - B04 Scalding machine
 - B05 Rough plucking machine
 - B06 Fine plucking machine
 - B07 Head cutting machine
 - B08 Feet cutting machine
 - B09 Feet Un-loader
 - B10 Shackle washing machine
 - Evisceration area**
 - C01 Evisceration line
 - C02 Re-hanging conveyor
 - C03 Carcass Un-loader
 - C04 Evisceration Trough
 - Viscera Processing Area**
 - D01 Spiral Feet Scalding machine
 - D02 Feet Un-loading conveyor
 - D03 Auto Hopper
 - D04 Feet peeling machine
 - D05 Feet Un-loading conveyor
 - D06 Feet Water Chiller
 - D07 Feet Un-loading conveyor
 - D08 Cuzzard fat remover
 - D09 Cuzzard peeling machine
 - D10 Isolator trough
 - Pre-chilling Area**
 - E01 Spiral Water Pre-chiller
 - E02 Chiller-connect
 - E03 Chiller Chute
 - E04 Chilling Platform
 - Cutting Area**
 - F01 Cutting line
 - F02 Re-hanging conveyor
 - F03 Cutting Conveyor
 - F04 Carcass Un-loader
 - Other processing area**
 - G01 Feather Pump
 - G02 Feather Water Separator
 - G03 Bleeding Pump

Remark:

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

Revision		Date		Scale	
Rev.	Description	Name	Date	Mark	Unit
001	Drawn By	Checked By	Scale	1:1	MM
002	Drawn By	Checked By	Scale	1:1	MM
003	Drawn By	Checked By	Scale	1:1	MM

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