Equipment List

Design Parameter:
Bird Type: Broiler Chicken
Live Bird Weight:2-2.5KG
Capacity:5000BPH
Live Bird Transfer：Crates
Crates Clean Model：Auto
Killing Shackle Pitch：6"/152.4mm
Killing Line Speed：12.7m/min
Stunning Time：8S
Bleeding Time:3.5min
Scalding Time：120S
Scalding Temperature：58-60℃
EV Shackle Pitch:6"/152.4mm
Evisceration Processing：Manual
Chilling Time：110min
Final Products:Whole +Cutting Parts

Chicken Receiving Area
A01Roller Type Crates Conveyor
A02 Crates Conveyor-corner
A03 Roller type Crates Conveyor
A04 Crates Washing machine
A05 Roller type crates Conveyor

Slaughtering Area
B01 Killing Line
B02 Stunning Machine
B03 Bleeding Trough
B04 Auto Scalding machine
B05 Rough Plucking machine
B06 Fine Plucking machine
B07 Carcass Washing machine
B08 Head Cutting machine
B09 Feet Cutting machine
B10 Shackle washing machine

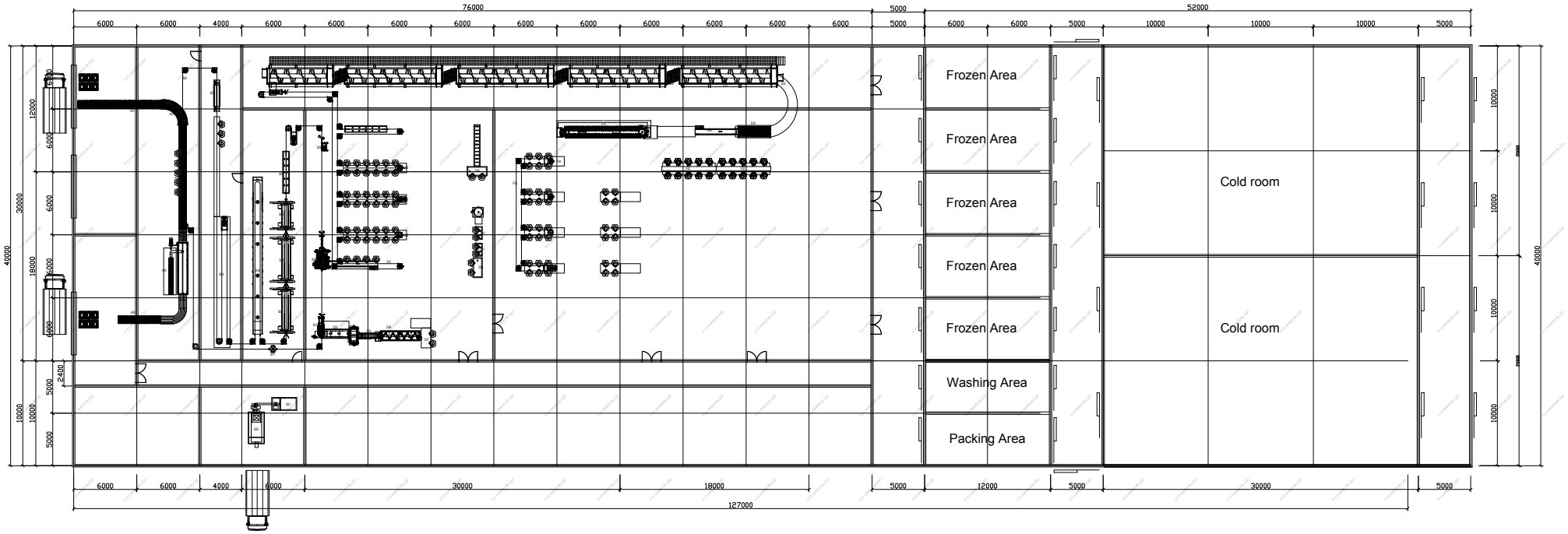
Evisceration Processing Area
C01 Evisceration Line
C02 Carcass Un-loader
C03 Carcass Conveyor
C04 Carcass Washing machine
C05 Evisceration Trough

Viscera processing area
D01 Receiving Hopper
D02 Spiral feet scalder
D03 Auto Hopper
D04 Double barrel feet peeler
D05 Up-loading conveyor
D06 Feet water chiller
D07 Working table
D08 Hear & Liver washing machine
D09 Evisceration table
D10 Gizzard Fat Remover
D11 Gizzard Peeling machine

Water Chilling Area
E01 Spiral Water Chiller
E02 Chiller Connect trough
E03 Water Draining machine
E04 Carcass Conveyor

Cutting & packing Area
F01 Weight Sorting machine
F02 Packing Conveyor
F03 Cutting Line
F04 Working table

Other Processing Area
G01 Feather pump
G02 Feather Water separator



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 dicussion between buyer and seller before constract signed.
3. The final layout will be effective after the buyer signs for confirmation.
4. The direction of overhead conveyor will be adjusted to make sure that evisceration is located at downwind.
5. CFAM 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.

REV	Revision Description	Name	Date (YY/MM/DD)

Revision History:

Design By		Standard	
Draw By		Audit By	
Check By		Approve By	
Tech.By		Date (YY/MM/DD)	

Chicken Processing Line General Layout
5000BPH

Mark	Unit	SCALE
A01	MM	1:140
Page 1	Total Page 1	

==== INTEGRATED SOLUTION PROVIDER OF AUTOMATIC POULTRY PROCESSING SYSTEM

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