




Introduction to Poultry Slaughter House

Jiangsu Champion International Trading Co., Ltd.



Our product range covers the needs of small, middle and large-scale processing companies, from single processing stand-alone equipments to complete processing equipments .At present, the capacity of one complete poultry processing line (poultry slaughter house) which has been using by our customers can be up to 20,000 chickens or hens,5000 ducks and 3000 geese per hour.

Moreover, our processing equipments have also been applied to processing the large birds, turkeys and small birds, pigeons. Our product range consist of:

- 1 Live birds reception unit
- 2 Scalding and Plucking unit
- 3 Line for manually eviscerating
- 4 By-product (feet, gizzard ,etc) processing unit
- 5 Water and air chilling unit
- 6 Cutting unit
- 7 Waxing and de-waxing unit (specialized in geese, hens and ducks' processing)
- 8 Cooking unit (for Chinese food)

We supply not only machinery, but also process flow design, plants layout and operations training for equipment, etc. All slaughtering equipments (overhead conveyor, scalding, plucker, spiral chiller, belt conveyor etc) we make can completely replace the equipments made by HOLLAND and DENMARK's companies.

To be the most trusted partners of machinery for the poultry processing industry is our corporation vision. No matter what and where we installs processing equipment in China or foreign countries, we always maintain high quality, high efficiency, up to date processing technology.



Please do not hesitate to contact us by the following way if you have any other ideas or questions about the machines.

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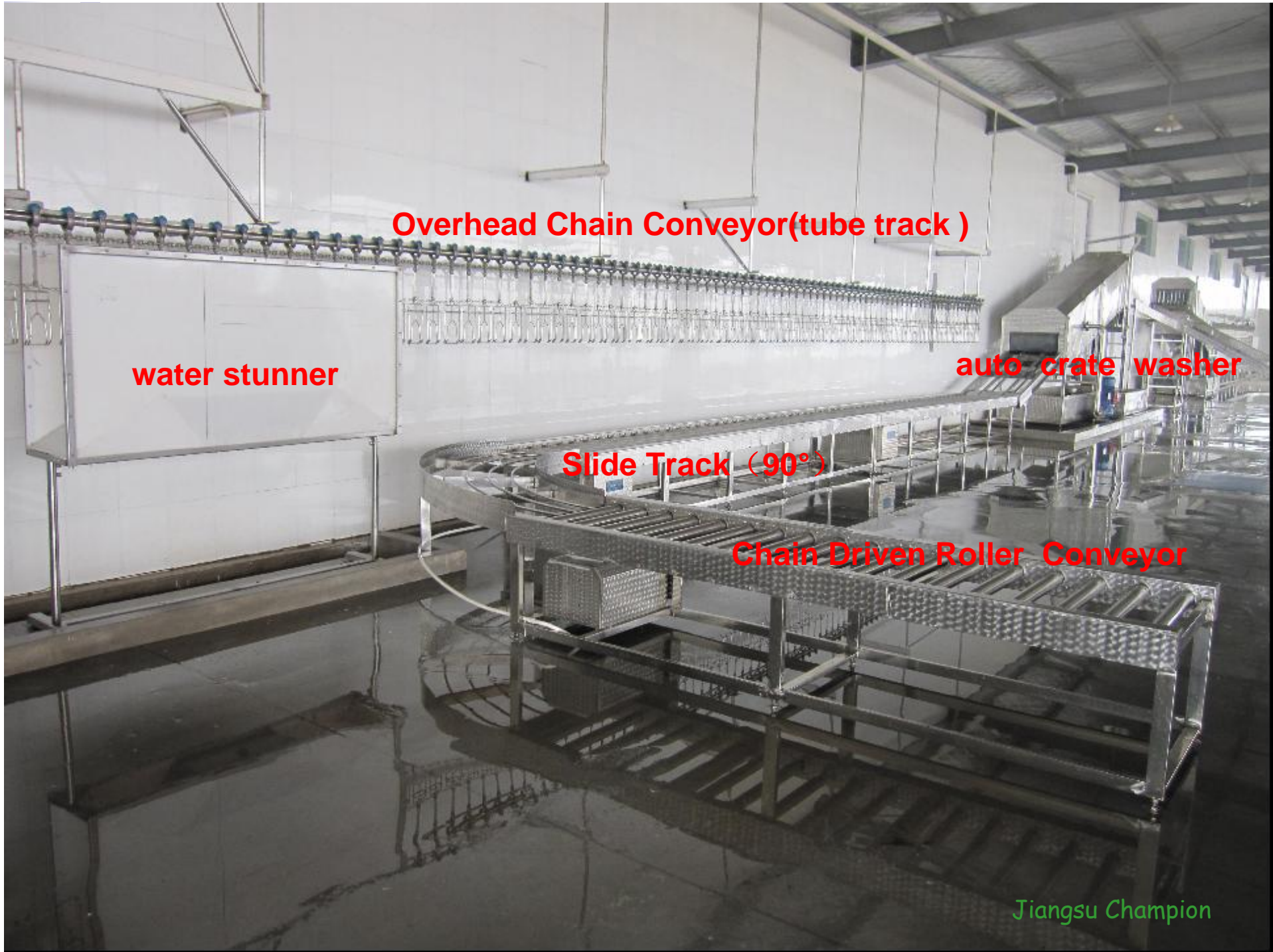
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A: Live Poultry Reception

- Live poultry reception is the course of taking the poultry (chickens, ducks, geese, etc) to the shackle of the overhead chain conveyor and cleaning the poultry crates.
- Equipments in the process of live poultry reception are:
Roller Conveyor ,Chain Driven Roller Conveyor,Belt Driven Roller Conveyor, Slide Track (90°) ,Automatic Poultry Crate Washer, Automatic Poultry Crate Sterilizer, Stacker/Destacker, etc.



Overhead Chain Conveyor (tube track)

water stunner

auto crate washer

Slide Track (90°)

Chain Driven Roller Conveyor

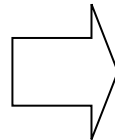
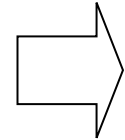
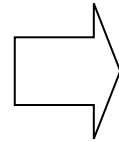
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Overhead Chain Conveyor(tee track)

Belt Driven Roller Conveyor

Live Poultry Reception



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B: Slaughtering

- slaughtering contain these main process: hanging the poultry, stunning, killing, bleeding, scalding, plucking, etc.
- Equipments in the process of live poultry reception: overhead chain conveyor, water stunner, high pressure water jetter, scalding, plucker, leg cutter, feet unloader, etc.

Slaughtering



A Frame Precise Plucker

A Frame Primary Plucker

Air Jet Spray-type Scalding

Slaughtering



Air Jet Spray-Type Scalding

A Frame Primary Plucker

A Frame Precise Plucker

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Slaughtering

Stunning



Killing



Scalding



Primary Plucking



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Precise Plucking



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Plucking Ducks



Plucking Geese



Plucking Turkeys



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Slaughtering

Poultry Body Unloading



Shackle Washing



Feet Unloading



Overhead Chain Conveyor

Tee Track



Tube Track



Overhead Chain Conveyor

- frequency conversion stepless speed regulation
- Casted aluminum corner wheel or stainless steel corner wheel with Nylon tooth
- stainless steel tee track or stainless steel tube track
- Nylon trolley and stainless steel trolley
- stainless steel chain, stainless steel shackle



Scalder

Air Jet Scalder



Air Jet Spray Type Scalder



Scalder

- made of stainless steel
- 2-pass construction
- Easy to clean
- Easy to operate
- Space saving
- Water saving
- Heat saving
- Optional extra insulation
- Supplized with blower or supplized with blower and spraying device at the same time

High Pressure Water Jetter



Plucker

A Frame Primary Plucker



A Frame Precise Plucker



Plucker

- Stainless steel construction, Simply the most effective picking machines
- Belt driven discs
- Multi adjustment for the best possible performance, tiltable plucking cabinets that can be adjusted at any angle to better accommodate the birds shape and different bird sizes
- the distance between plucking cabinets is controlled by the screw rod driven by a electric motor
- Easy to operate and maintain



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C: Evisceration

- We use Manual Eviscerating.
- Equipments used in the process of manual evisceration: overhead chain conveyor for manual evisceration, viscera conveying trough, viscera belt conveyor, Poultry Body unloader, etc.

Evisceration

Re-hanging



Manual Eviscerating



Poultry Body Washer



Poultry Unloading

1, Direct Line Type

2, 180°Automatic



Feet Skin Peeling



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Complete Chicken Feet Processing Line (Separately, not online)

- our company is the first Chinese factory designing this line
- Easy to clean
- Easy to operate and maintain
- labor saving
- Suitable for the factory only processing Chicken Feet.
- the system: Feet Scalding, Feet Peeling Machine, Feet pre-Chiller, Feet Water Dripping, Feet Belt Conveyor, etc.



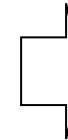
Foreign Client checking the line in factory

Chicken Feet Processing Line

Automatic Continuously Feet Scalding



Automatic Continuously Feet Peeling Machine



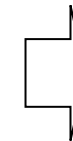
Belt Conveyor



Feet Pre Chiller



Feet Water Dripping



Sorting and Packing Table

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D: Viscera Treatment

- Wash the Viscera(heart,liver and gizzard) and send the viscera to the packing room.
- Equipments used in the process of viscera treatment: cleaning trough,gizzard grease remover, gizzard lining peeler,belt conveyor, viscera spiral chiller

Viscera Treatment

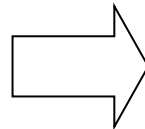
gizzard grease remover



gizzard lining peeler



heart and liver clearing up



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E: Pre Chilling

- Chill the temperature of poultry body below 8°C by cooling water (0-4°C) or cool wind in order to reducing and repress the bacteria breed and save the energy.
- Equipments in the process of chilling:
automatic weighing machine, spiral chiller, water dripping drum, overhead chain conveyor in cooling room, belt conveyor, etc.

Pre Chilling

See from above:



ice maker

Spiral Pre Chiller

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Pre Chilling



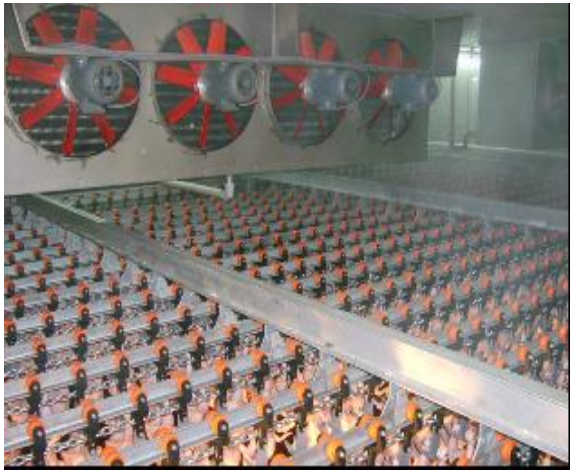
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Pre-Chilling

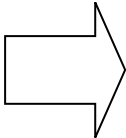
cooling water chilling



cooling wind chilling



dropping
water



F: Cutting

- Equipments in the process of manual cut-up: overhead chain conveyor for cutting, belt conveyor for cutting, belt weigher



Cutting



Cutting

manual cutting



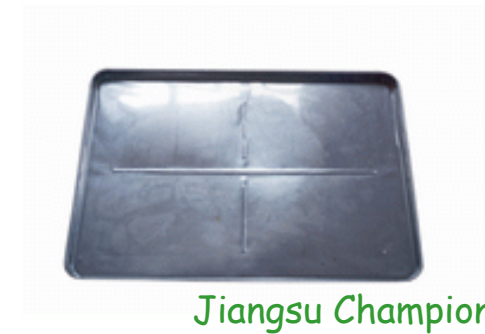
belt conveyor



trolley for cool room



stainless steel frozen plate





Thanks for your interest!