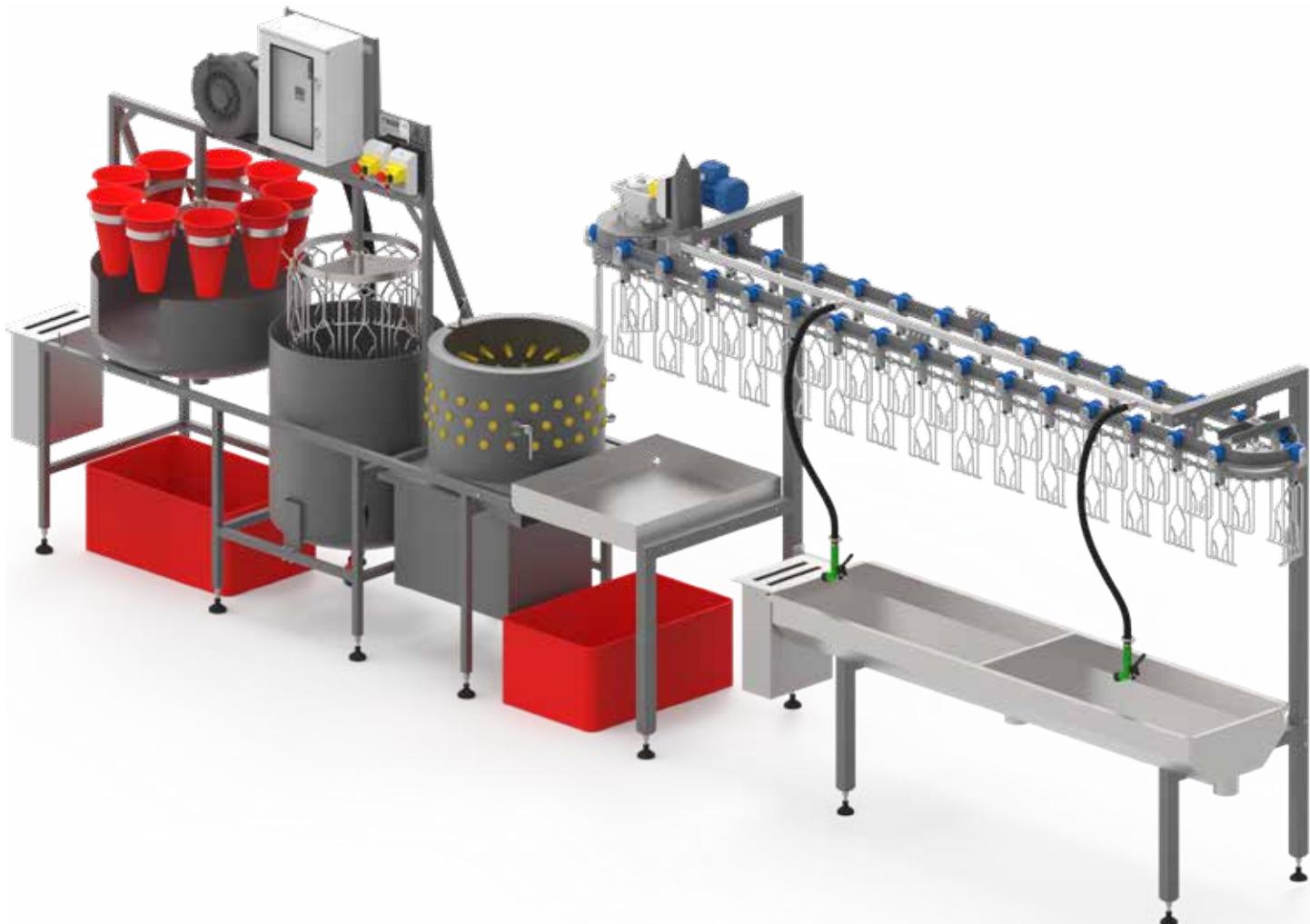


CHICKEN



ALL-IN-ONE PROCESSING PLANT 200 BPH



Up to 200 bph

- Only 3 operators to process the whole production capacity
- Immediate commissioning after 1-day installation
- Wholly stainless steel and plastics
- Minimum maintenance operations
- Accurate designing for easy and fast cleaning



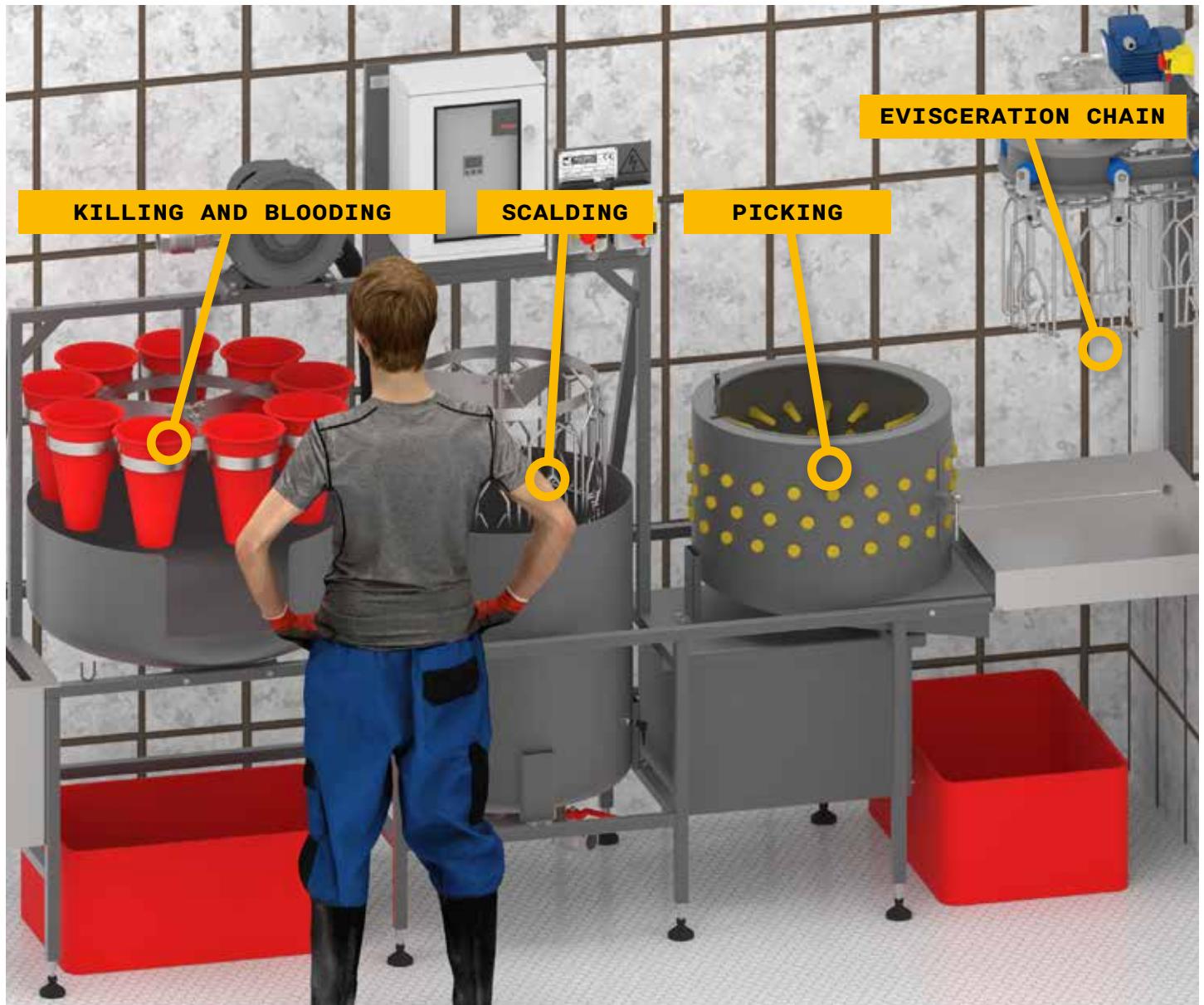
VERDERIO
MEAT PROCESSING TECHNOLOGY

This chicken processing plant has been conceived to meet the emerging markets needs.

These markets require small production capacity plants assuring a high-quality final product and above all offering the best hygienic conditions.

Following to a careful analysis of the present market and slaughtering conditions, Verderio, has built this processing plant which has in itself all the equipment necessary to guarantee a correct chicken processing up to 200 bph.

The plant is made up of two zones: the first one is the "dirty zone" where chicken are killed, scalded and picked.



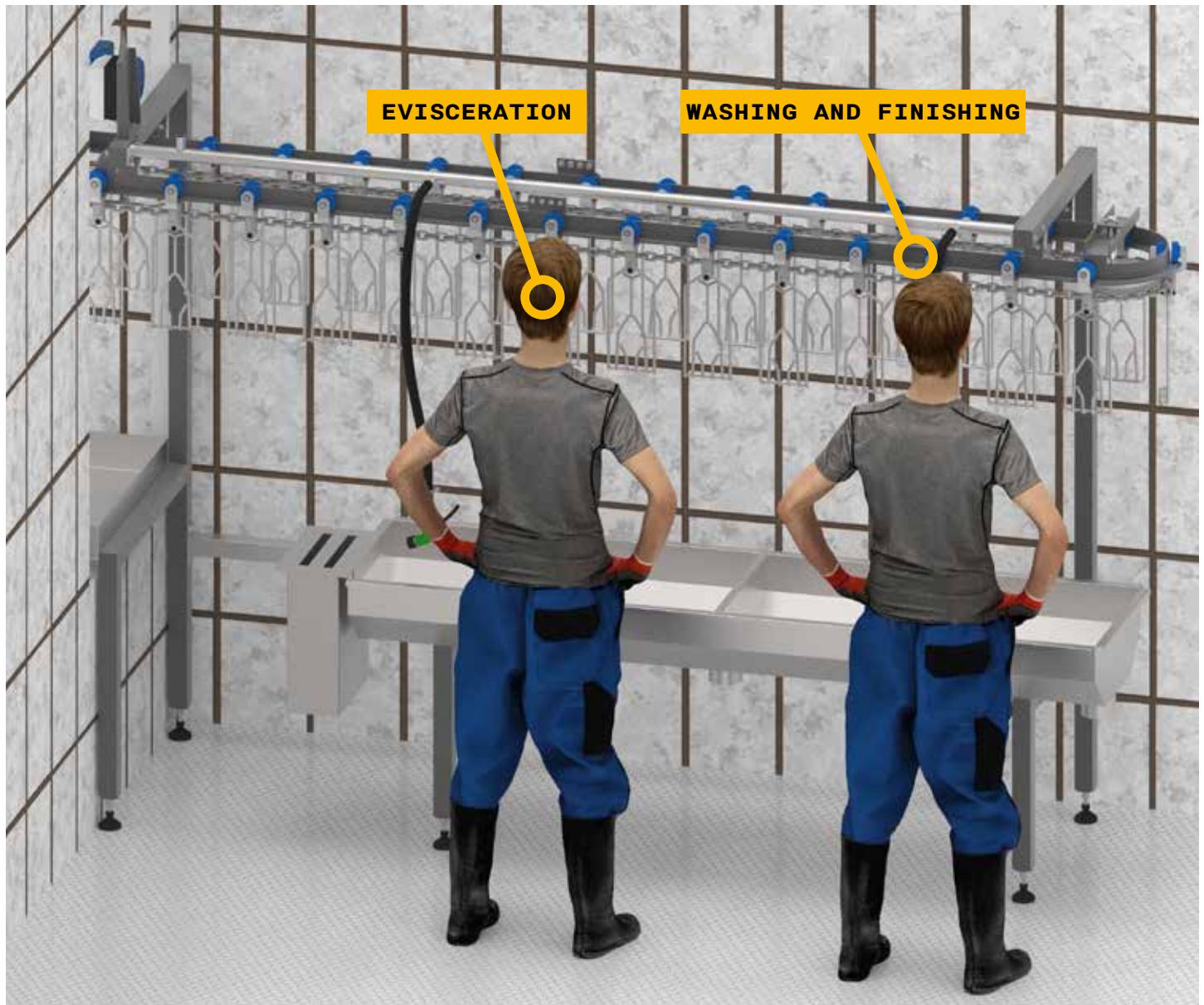
Once the chicken have gone through all the phases above mentioned, they are transferred to shackles by the operators working in this zone. The shackles, which are manually driven, reach the second zone, the "clean zone", where chicken are eviscerated, washed, stored or put into boxes.

The plant complies with the hygienic and sanitary regulations in force at the moment: it is completely made of stainless steel and plastics.

Each single aspect has been carefully studied to guarantee not only hygienic conditions but also a correct and easy control of processing operations.

Careful designing thus assures correct operations and high efficiency.

Designing also aimed at building an extremely compact plant which can thus be installed in any room. The separation between the "dirty" and the "clean" rooms can be carried out using insulated panels.







JUGULATION, BLOODYING AND SCALDING

The bleeding area is provided with:

- 10 plastics funnels
- Blood tank
- Knives sterilizer

The operator will put the chicken upside down into the funnels. Then he will turn the wheel supporting the funnels thus cutting the chicken carotids and allowing bleeding.

The blood will fall into a stainless steel tank and then, through a hole, into a container placed underneath.

The sterilizer is used to sterilize the knives used to kill the chicken.

Once bled and dead, the chicken are transferred into the scalding.

The scalding is provided with:

- An electric coil for water heating
- A blowing pump for water stirring in order to obtain the best scalding possible
- A wheel with 10 shackles hanging on it

The chicken are suspended to the shackles one by one and left into the scalding the time necessary to guarantee a correct picking.



PICKING AND REHANGING

The picking zone is equipped with:

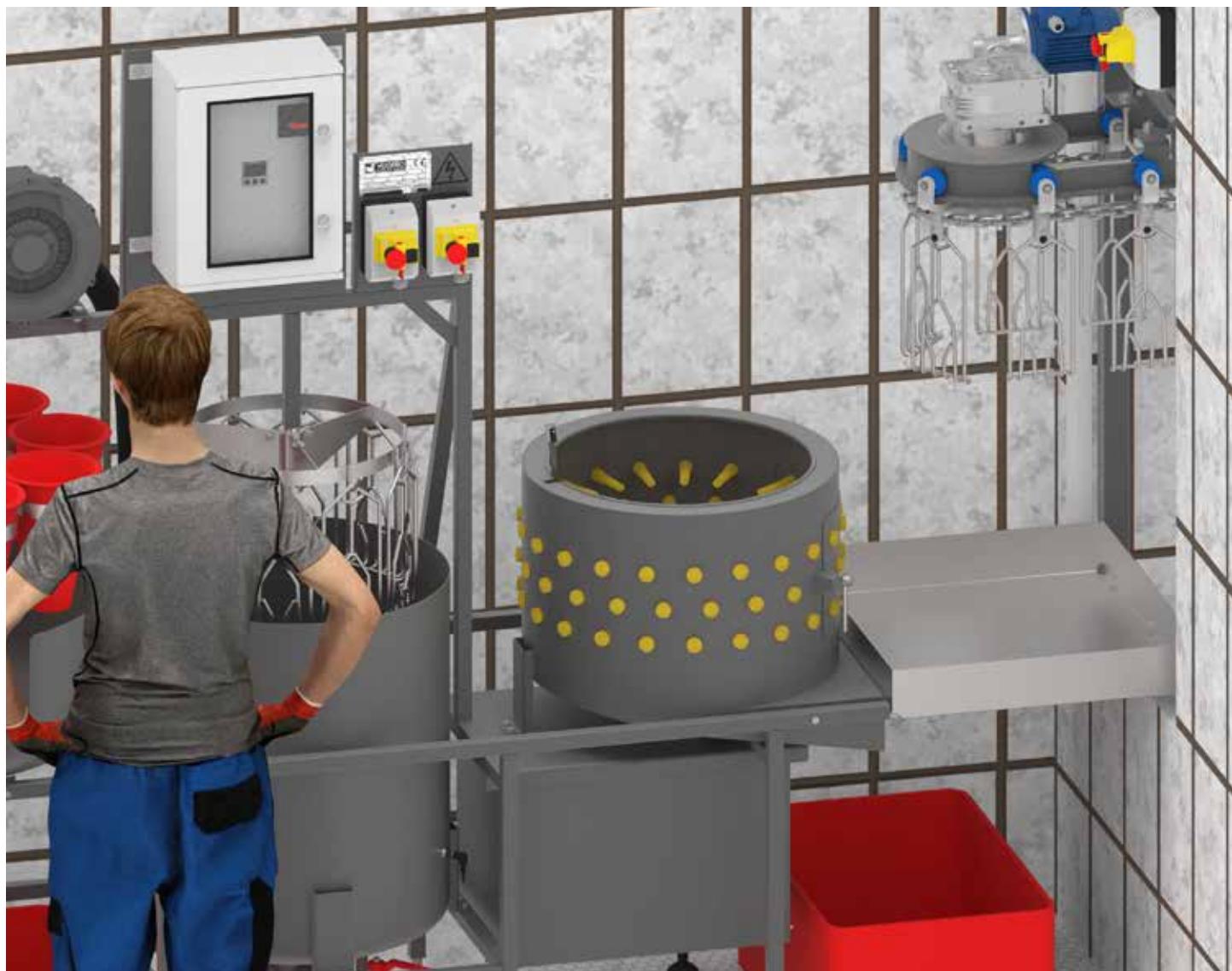
- Picking basket
- Chicken table
- Chicken conveying chain

The operator puts into the picking basket 5 chicken at a time which have been previously removed from the scalding. Once the chicken are picked, the operator only need to open a side door to let the chicken come automatically out of the picker onto the table without stopping the picker so to optimize processing time.

The upper part of the picker is equipped with a drilled pipe having a manual regulator which injects water to guarantee the best picking.

The lower part is provided with a discharging channel to let the feathers fall into a container placed underneath.

Above the table there is a chain with shackles where the operator will hang the chicken coming out of the picker. The chain is manually driven and conveys the chicken into the "clean" room where evisceration and washing will take place. Both the table and the shackles are made of stainless steel so to guarantee long life and hygiene.





EVISCERATING AND FINISHING

In this zone there are:

- A guts tank
- A cleaning water tank
- A knife sterilizer
- Two water washing guns
- A chicken conveying belt

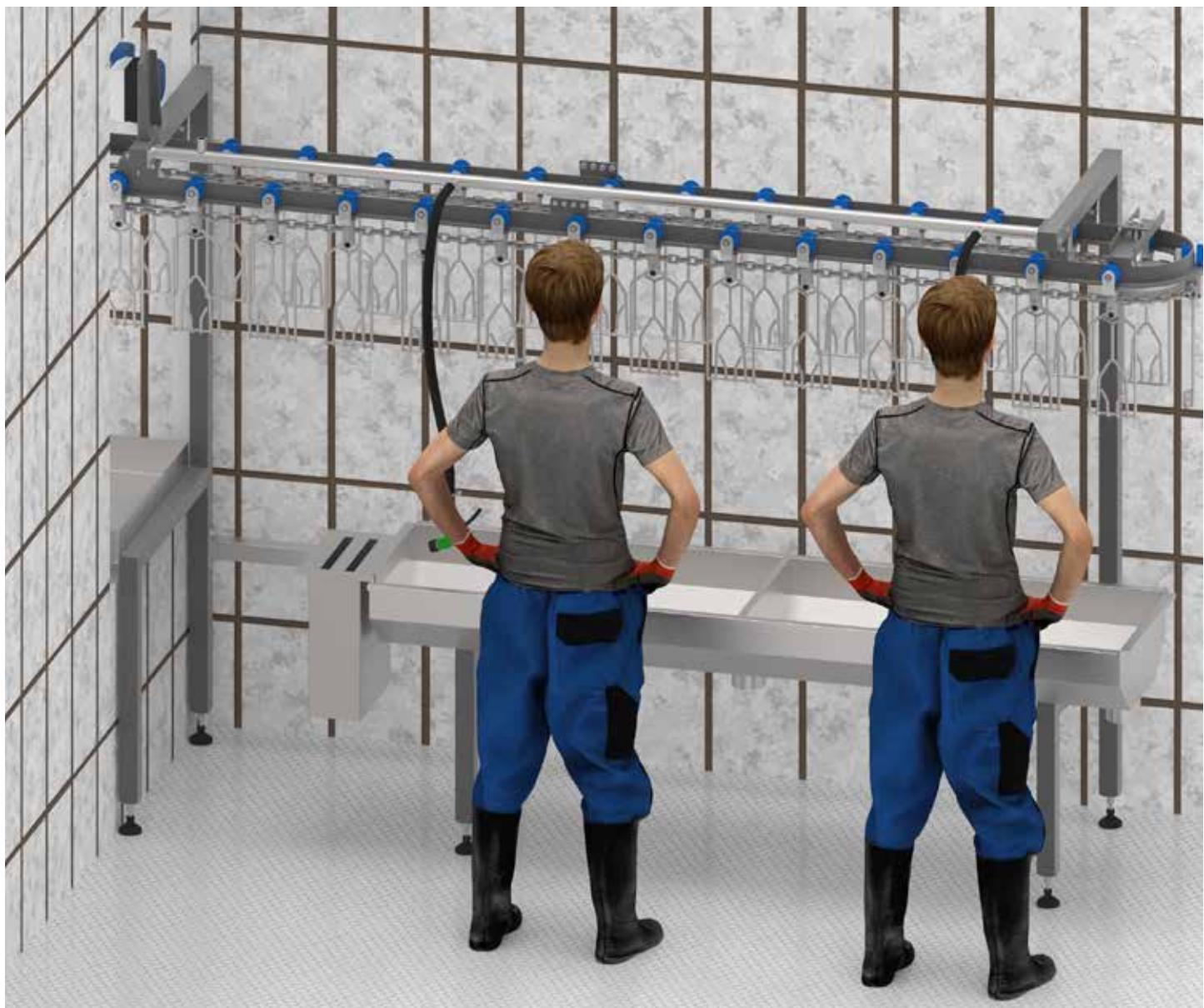
The first operator drives the chain manually in order to face the chicken to be processed, then starts eviscerating it and throws the guts into the tank which has a hole to drain the guts into a container placed underneath.

The sterilizer is used to contain and sterilize the knives used to eviscerate.

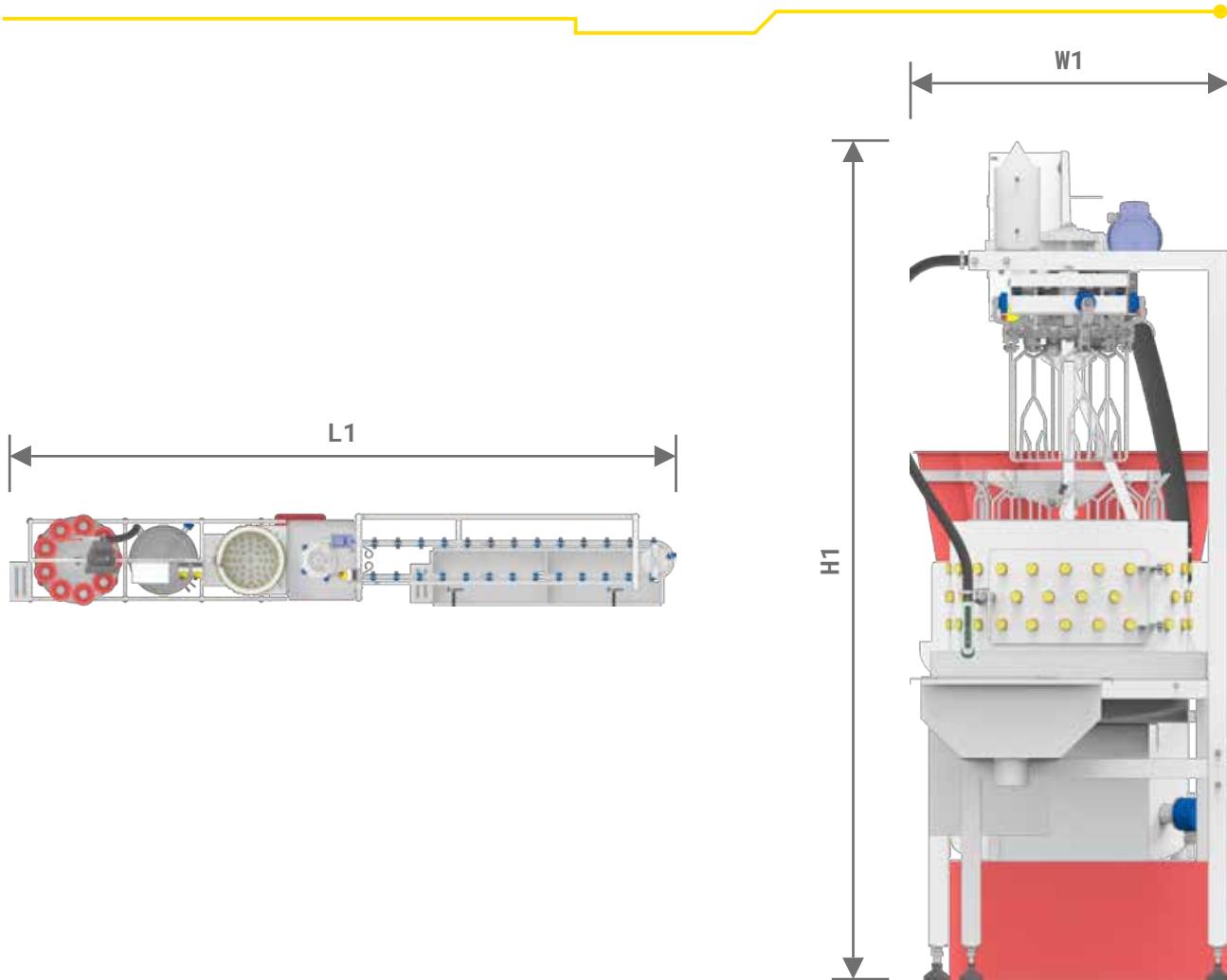
Once the chicken are eviscerated, the second operator washes the chicken and unshackles them.

This operator faces the cleaning water tank. From this second tank the water, used to wash the chicken, is conveyed into the waste pipe.

The guts tank and the cleaning water tank are made of stainless steel.







TECHNICAL DATA

Capacity	uph	200
Live animal weight	Kg	2.5 - 5.5
Shackle pitch	"	8

DIMENSIONS

Machine dimension (L1)	mm	5,830
Machine dimension (W1)	mm	800
Machine dimension (H1)	mm	2,115

REQUIREMENTS

Water	Connection	"	1/2
	Consumption	m3/h	0.2
Electrical	Feed	V	400
	Frequency	Hz	50/60
	Power	kW	9.92

Illustrations and dimensions are approximate and not binding. Subject to design changes in the interest of technical progress.
 Actual scope of supply is specified in our quotations and order confirmations and may differ from descriptions and photos in this leaflet.
 Protective panels and safety guards removed for photograph.



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