

Product Name :
Gizzard Defatter

Product Code :
MM-CHINA11002-0030



Description :

Gizzard Defatter

Technical Specification :

Industrial Gizzard Defatter: Maximizing Giblet Harvesting in Poultry Slaughterhouses

The Gizzard Defatter is engineered to automate the highly labor-intensive process of removing the inner yellow digestive lining and exterior fat from poultry stomachs. Targeting high-speed poultry abattoirs operating at line speeds of 10,000 to 12,000 birds per hour, this equipment utilizes precision-milled, counter-rotating spiral rollers to physically trap and strip fat layers without tearing the valuable underlying muscular meat.

A continuous overhead water spray manifold flushes the stripped biomaterial directly into a lower collection flume, effectively preventing roller clogging and maintaining maximum peeling friction throughout uninterrupted processing shifts.

Gizzard Defattener Advantages

Gizzard degreaser is made of stainless steel, clean and healthy.

Compact structure, excellent performance.

High efficiency, low energy consumption.

Easy to operate, durable and long service life.

Gizzard deoiling machine is suitable for chicken and duck

MachinesManufacturer China
Email us at: sales@equipmentsmachines.com

