

Product Name :
Poultry Feather Removal Machine

Product Code :
MM-CHINA11002-0038



Description :

Poultry Feather Removal Machine

Technical Specification :

The Poultry Feather Removal Machine is a continuous, shackle-fed industrial defeatherer built specifically for high-speed automated slaughter lines. Positioned directly after the scalding tunnel, this system strips primary flight feathers, body contour plumage, and stubborn pin feathers from broiler carcasses traveling at line speeds of up to 5000 birds per hour.

The central engineering challenge in mechanical defeathering is balancing aggressive plucking force against skin integrity. Too much pressure tears the epidermis, exposing the sub-cutaneous fat layer and downgrading the carcass to a lower commercial classification.

The solves this through a patented counter-rotating dual-drum configuration that delivers omnidirectional feather extraction while distributing contact pressure evenly across the entire carcass surface.

Scale the chicken to loosen its feathers in hot water about 70-80 degrees before you put it into the plucker. Turn on the plucker, and let the chicken go round and round until all the feathers are plucked of. Turn of the plucker, take out the chicken and clean the plucker with water.

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