

## **Poultry/Boiler/Chicken Abattoir Equipment Catalogue**



## Qingdao Empire Machinery Co., Ltd (EME)

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## Poultry/boiler/chicken abattoir equipment price list I.

No.	Items	Model	110:4	04.	Otre Motorial	Power	Size(m)		
NO.	items	wodei	Unit	Qty	Material	(Kw)	L	w	H/T
1、Livin	g poultry receiving and killing equipment unit	1						1	
1.1	Living poultry cage transfer system	QE-B101	Set	1	Hot-G	11	6	4.5	4.5
1.2	Living poultry cage belt convey machine	QE-B102-I	Set	1	SS304	1.5	4	0.7	0.65
1.3	Living poultry cage roller convey table	QE-B102-II	Set	1	SS304		4	0.6	0.65
1.4	Living poultry cage cleaning machine	QE-B103	Set	1	SS304	9.35	6.5	2.2	1.65
1.5	Living poultry cage sliding chute	QE-B104	Set	1	SS304		2.5	0.85	0.7
1.6	Poultry bleeding and plucking automatic convey rail	QE-B105	М	1	SS304	2.2			
1.7	Living poultry stunning machine	QE-B106	Set	1	SS304		1	0.9	1.7
1.8	Living poultry automatic killing machine	QE-B107	Set	1	SS304	1.85	1.8	1.1	1.55
1.9	Horizontal type carcass scalding machine	QE-B108-I	Set	1	SS304	31.5	1.6	1	0.95
1.10	Open type carcass scalding machine	QE-B108-II	Set	1	SS304	7.7	4	2.5	1.55
1.11	Closed type carcass scalding machine	QE-B108-III	Set	1	SS304		4	0.9	2.2
1.12	Rotundity type carcass plucking machine	QE-B109-I	Set	1	SS304	2.2	1.3	0.8	0.95
1.13	Box type carcass plucking machine	QE-B109-II	Set	1	SS304	4	2	1.5	1.2
1.14	Horizontal type carcass plucking machine	QE-B109-III	Set	1	SS304	8	4.2	1.7	1.2
1.15	Vertical type carcass plucking machine	QE-B109-IV	Set	1	SS304	8.8 17.6	3.4 4.95	2.35 2.35	2.5 2.5
1.16	Vertical type carcass fine plucking machine	QE-B109-V	Set	1	SS304	13.2 26.4	3.4 4.95	2.35 2.35	2.5 2.5
1.17	Poultry scalding and plucking combination machine	QE-B109-VI	Set	1	SS304	4.4	4.4	2.15	1.28
1.18	Poultry tail plucking machine	QE-B110	Set	1	SS304	0.75	2	1.3	1.9
1.19	Automatic tail cut machine	QE-B111	Set	1	SS304	0.75	1.62	1.1	2.2
1.20	Rotate type claw cut machine	QE-B112-I	Set	1	SS304	0.75	1.62	1.1	2.2
1.21	Line type claw cut machine	QE-B112-II	Set	1	SS304	3.75	2	1.3	1.95
1.22	Blood collection tank	QE-B113	Set	1	SS304		3	0.8	0.8
1.23	Carcass collection table	QE-B114	Set	1	SS304		1.5	1	0.8
1.24	Hooks cleaning device	QE-B115	Set	1	SS304	1.1	0.76	0.7	1.35
1.25	Claw spiral scalding machine	QE-B116	Set	1	SS304	3		1	1.2
1.26	Single unit claw peeling machine	QE-B117-I	Set	1	SS304	3	1.3	0.8	0.95
1.27	Dual unit claw peeling machine	QE-B117-II	Set	1	SS304	7.4	2	1	1.9
1.28	Spiral claw peeling machine	QE-B117-III	Set	1	SS304	5.5	2.9	0.85	1.9
1.29	Claw cutting machine	QE-B118	Set	1	SS304	2.25	2.4	0.95	1
1.30	By-products pneumatic deliver system	QE-B119	Set	1	SS304	1.5	1.78	0.5	0.67
1.31	Frequency electric control cabinet	QE-B120	Set	1	Original		1.08	0.4	1.8
2、Poul	try/boiler/chicken evisceration and chilling equipmen	t unit			1	1			
2.1	Poultry evisceration automatic convey rail	QE-B201	M	1	SS304	2.2			
2.2	Viscera sliding chute	QE-B202	Set	1	SS304		1.2	0.2	0.9
2.3	Viscera collection trough	QE-B203	Set	1	SS304		5	0.8	0.8
2.4	Carcass washing machine	QE-B204	Set	1	SS304		1.6	0.7	1.85
2.5	Head automatic cut machine	QE-B205	Set	1	SS304	0.75	1.5	0.75	1.15
2.6	Carcass unloading device	QE-B206	Set	1	SS304		1.5	0.4	0.5
2.7	Gizzard oil removed machine	QE-B207	Set	1	SS304	4	1.3	0.8	0.95
2.8	Dual unit gizzard inner peeling machine	QE-B208-I	Set	1	SS304	0.75	1.3	0.55	0.8
2.9	Four unit gizzard inner peeling machine	QE-B208-II	Set	1	SS304	1.5	1.21	0.86	0.9

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2.10	Gizzard oil processing system	QE-B209	Set	1	SS304	3.85	1.7	0.8	1.7
2.11	Carcass water drain device	QE-B210	Set	1	SS304	1.5	3.5	1.12	2.1
2.12	Carcass chilling machine	QE-B211	Set	1	SS304	9.5	4	1.6	1.86
2.13	Frequency electric control cabinet	QE-B212	Set	1	Original		0.6	0.6	0.35
3、 Poi	ultry/boiler/chicken carcass cutting and boneless and p	ackaging equi	pment u	init					
3.1	Poultry boneless automatic convey rail	QE-B301	М	1	SS304	2.2			
3.2	Meat crate cleaning machine	QE-B302	Set	1	SS304	23.25	6	1.5	1.7
3.3	Carcass boneless belt convey machine	QE-B303	Set	1	SS304	3	4	1.2	0.8
3.4	Carcass cutting machine	QE-B304	Set	1	SS304	1.1	0.4	0.4	0.45
3.5	Carcass automatic weight scale	QE-B305	Set	1	SS304	1	1.8	1.8	1.85
3.6	Wishbone cutting machine	QE-B306	Set	1	SS304	1.85	4	0.7	1.15
3.7	Wing cutting machine	QE-B307	Set	1	SS304	1.5	1.8	0.8	1.47
3.8	Poultry skin dry machine	QE-B308	Set	1	SS304	2.2	2.65	0.6	1.55
3.9	Carcass automatic grading scale	QE-B309-I	Set	1	SS304		1.5	0.4	1.12
3.10	Boneless automatic grading scale	QE-B309-II	Set	1	SS304		2.35	0.9	2.01
3.11	Nylon belt elevator	QE-B310-I	Set	1	SS304	1.5	2.1	0.85	1.95
3.12	Mesh belt elevator	QE-B310-II	Set	1	SS304	1.5	2.1	0.85	1.95
3.13	Frequency electric control cabinet	QE-B311	Set	1	Original		0.6	0.6	0.35
3.14	Automatic convey rail driving device	QE-B312	Set	1	Original	3			
3.15	Automatic convey rail rotation device	QE-B313	Set	1	Original				
3.16	Automatic convey rail tension device	QE-B314	Set	1	Original				
			•						



II、 Poultry/boiler/chicken abattoir equipment specification sheet No. Items Model Unit Qty 1. Living poultry receiving and killing equipment unit **QE-B101** 1 1.1 Living poultry cage transfer system Set Which main used to transfer the living poultry cage from platform to convey table for hanging, main data as following: 1)-Rated voltage / phase / frequency: 380v / 3p / 50hz 2)-Power: 11Kw 3)- Out size:6000\*4500\*4460mm(L\*W\*H) 4)-Max capacity: 1330cage per hour 5)-Max lift height: 2460mm 6)-Max loading: 1000Kg 7)-Component and material: Hot galvanized steel operating platform Elevator Mechanical arm Y-shaped slide PLC control system  $\checkmark$ ✓ Hydraulic pump station Living poultry cage belt convey machine QE-B102-I 1.2 Set 1 1)-Which main used to transfer poultry cage for living poultry hanging, main data as wing:Rated voltage / phase / frequency: 380v / 3p / 50hz 2)-Power: 1.5Kw 3)-Out size: 4000\*700\*650mm(L\*W\*H) 4)-Component and material: 304stainless steel mail frame  $\checkmark$ PVC convey belt 1.3 Living poultry cage roller convey machine QE-B102-II Set 1 Which main used to transfer poultry cage for living poultry hanging, main data as following: 1)-Out size: 4000\*600\*650mm(L\*W\*H) 2)-Component and material: 304stainless steel mail frame  $\checkmark$ Nylon bearing ✓ 304stainless steel roller 1.4 **QE-B103** 1 Living poultry cage cleaning machine Set Which main used for poultry cage cleaning, sterilizing and drying, main data as following: 1)-Rated voltage / phase / frequency: 380v / 3p / 50hz 2)-Power: 7.5(water pump)+1.1(convey motor)+0.75(filter)Kw 3)-Out size: 6000\*2200\*1650mm(L\*W\*H) 4)-Max pass size: 600\*350mm(L\*W) 5)-Speed: 285mm/s 6)-Component and material: 304stainless steel mail frame  $\checkmark$ 304stainless steel water recycling tank PVC convey belt 1 √ 304 stainless steel water pipe



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1.5	Living poultry cage sliding chute	QE-B104	Set	1
Whic	n main used to descend cleaning poultry cage from cage cleaning	g machine to floor,		
main	data as following:			
1)-Ou	It size: 2500*850*650mm(L*W*H)		NELEVAN	
2)-Cc	mponent and material:			A Service of the
$\checkmark$	304stainless steel mail frame			
$\checkmark$	304stainles steel sliding bar			A Martin
1.6	Poultry bleeding and plucking automatic convey rail	QE-B105	Set	1
Whic	n main used to automatic convey the poultry for bleeding, scalding	and plucking and		
so on	, main data as following:			
1)-Ra	ted voltage/phase/frequency: 380v/3p/50hz			
2)-Po	wer: 2.2Kw			
3)-Ha	nger distance: 6inch			
4)-Co	mponent and material:			
✓	Stainless steel chain (P25.4)			
	Stainless steel rail: 50*50*5mm			
$\checkmark$	Nylon carriage			
✓	Stainless steel hanger (6Inch & 8inch)			
	Tension device			
✓	Driving device			
✓	Rotation device			
1.7	Living poultry stunning machine	QE-B106	Set	1
Whick	n main used to stun living poultry for convenient killing, main data a	s following:		
1)-In	put voltage: AC220V $\pm$ 10% 50Hz			
2)-Oı	it put voltage: DC0-100V		a hard the second	
3)-Oı	It put current: 0-1000mA		Contraction of the local division of the loc	Contraction of the local division of the loc
4)-Sti	unning time: 2-11seconds		and the second se	
5)-Οι				-7
6)-Cc	It size: 1000*900*1700mm(L*W*H)			
, -			The state	
,	it size: 1000*900*1700mm(L*W*H)			
✓	it size: 1000*900*1700mm(L*W*H) mponent and material:	юх	The second secon	
√ √	nt size: 1000*900*1700mm(L*W*H) Imponent and material: 304stainless steel support frame and height adjustment	оох <b>QE-B107</b>	Set	1
✓ ✓ 1.8	nt size: 1000*900*1700mm(L*W*H) Imponent and material: 304stainless steel support frame and height adjustment High strength, breakdown resistance, insulating material stunning b	QE-B107	Set	1
✓ ✓ 1.8 Whicl	nt size: 1000*900*1700mm(L*W*H) Imponent and material: 304stainless steel support frame and height adjustment High strength, breakdown resistance, insulating material stunning b Living poultry automatic killing machine	QE-B107	Set	1
✓ ✓ 1.8 Whicl 1)-Ra	nt size: 1000*900*1700mm(L*W*H) Imponent and material: 304stainless steel support frame and height adjustment High strength, breakdown resistance, insulating material stunning b Living poultry automatic killing machine In main used to automatic kill living poultry for bleeding, main data a	QE-B107	Set	1
<ul> <li>✓</li> <li>1.8</li> <li>Whicl</li> <li>1)-Ra</li> <li>2)-Po</li> </ul>	nt size: 1000*900*1700mm(L*W*H) mponent and material: 304stainless steel support frame and height adjustment High strength, breakdown resistance, insulating material stunning b Living poultry automatic killing machine n main used to automatic kill living poultry for bleeding, main data a ted voltage/phase/frequency: 380v/3p/50hz	QE-B107	Set	
<ul> <li>✓</li> <li>1.8</li> <li>Whicl</li> <li>1)-Ra</li> <li>2)-Po</li> <li>3)-Po</li> </ul>	It size: 1000*900*1700mm(L*W*H) Imponent and material: 304stainless steel support frame and height adjustment High strength, breakdown resistance, insulating material stunning b Living poultry automatic killing machine In main used to automatic kill living poultry for bleeding, main data a ted voltage/phase/frequency: 380v/3p/50hz wer: 1.85Kw	QE-B107	Set	
<ul> <li>✓</li> <li>✓</li> <li>1.8</li> <li>Whicl</li> <li>1)-Ra</li> <li>2)-Po</li> <li>3)-Po</li> <li>4)-Ou</li> </ul>	nt size: 1000*900*1700mm(L*W*H) mponent and material: 304stainless steel support frame and height adjustment High strength, breakdown resistance, insulating material stunning b Living poultry automatic killing machine n main used to automatic kill living poultry for bleeding, main data a ted voltage/phase/frequency: 380v/3p/50hz wer: 1.85Kw ultry size: 2.2-2.5Kg	QE-B107	Set	
<ul> <li>✓</li> <li>✓</li> <li>1.8</li> <li>Whicl</li> <li>1)-Ra</li> <li>2)-Po</li> <li>3)-Po</li> <li>3)-Po</li> <li>4)-Ou</li> <li>5)-Co</li> </ul>	nt size: 1000*900*1700mm(L*W*H) mponent and material: 304stainless steel support frame and height adjustment High strength, breakdown resistance, insulating material stunning b Living poultry automatic killing machine n main used to automatic kill living poultry for bleeding, main data a ted voltage/phase/frequency: 380v/3p/50hz wer: 1.85Kw ultry size: 2.2-2.5Kg tt size: 1200*1100*1550mm(L*W*H)	QE-B107	Set	
✓ 1.8 Whicl 1)-Ra 2)-Po 3)-Po 4)-Ou 5)-Co ✓	At size: 1000*900*1700mm(L*W*H) imponent and material: 304stainless steel support frame and height adjustment High strength, breakdown resistance, insulating material stunning b Living poultry automatic killing machine In main used to automatic kill living poultry for bleeding, main data a ted voltage/phase/frequency: 380v/3p/50hz wer: 1.85Kw ultry size: 2.2-2.5Kg it size: 1200*1100*1550mm(L*W*H) imponent and material:	QE-B107	Set	



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Which main used to scald the poultry feather by hot water for furth	ner plucking, main data		
as following:			
1)-Rated voltage/phase/frequency: 380v/3p/50hz			
2)-Power: 15*2+1.5Kw		inter inter	
3)-Water heating: steam or electric			111
4)-Capacity: 300-500 poultry per hour			and and included the second
5)-Scalding time: 5minutes			
6)-Out size: 1780*1600*1650mm(L*W*H)			
7)-Water temperature: 58-610C			
8)-Component and material:		X NP	
✓ 304stainless steel main frame		No to	
<ul> <li>Steam heating pipe or electric heating bar</li> </ul>		30. 9	
<ul> <li>Water input and out put valve</li> </ul>		69	
✓ Stainless steel rotation axis			
1.10 Open type carcass scalding machine	QE-B108-II	Set	1
Which main used to scald the poultry feather by hot water for furth	ner plucking, main data		
as following:			
1)-Rated voltage/phase/frequency: 380v/3p/50hz			
2)-Power: 5.5+2.2Kw			A
3)-Water heating: steam or electric			
4)-Capacity: 500-1000poultry per hour		2	
5)-Scalding time: 3Minutes			
6)-Out size: 4000*2500*1550mm(L*W*H)		A	
7)-Water temperature: 58-61ºC			
8)-Component and material:		1	
✓ 304stainless steel main frame			
✓ Steam heating pipe or electric heating bar			
✓ Water input and out put valve			
1.11 Closed type carcass scalding machine	QE-B108-III	Set	1
Which main used to scald the poultry feather by hot water for furth	ner plucking, main data		
as following:			
1)-Rated voltage/phase/frequency: 380v/3p/50hz			
2)-Power: 2.2Kw			
3)-Water heating: steam			
4)-Capacity: 1000-12000poultry per hour			
5)-Scalding time: 2Minutes	T		
6)-Out size: 4000*900*2200mm(L*W*H)	- +- + ++ ++-		
7)-Water temperature: 58-61ºC			
8)-Component and material:	LL L		
<ul> <li>✓ 304stainless steel main frame</li> </ul>			
✓ Steam heating pipe			
<ul> <li>✓ Water input and out put valve</li> </ul>			
✓ Blower			
✓ Thermometer			
<ul> <li>Automatic water supply device</li> </ul>			
1.12 Rotundity type carcass plucking machine	QE-B109-I	Set	1



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Which main used to remove poultry feather in small capacity poult	ry abattoir, main data as	• /	
following:			
1)-Rated voltage/phase/frequency: 380v/3p/50hz		1111	111 0
2)-Power: 2.2Kw		51,11	THE A
3)-Motor speed: 1450r/m		1 9	1
4)-Out size: 780*730*960mm(L*W*H)		and the second s	
5)-Barrel diameter: 400/600/800mm			4
6)-Weight: 75Kg		1.000	0000
7)-Component and material:		1	STA .
✓ 304stainless steel main frame			
✓ Robber stick for feather removing			- Half and an and a second
1.13         Box type carcass plucking machine	QE-B109-II	Set	1
Which main used to remove poultry feather in small capacity poult	ry abattoir, main data as		
following:			1
1)-Rated voltage/phase/frequency: 380v/3p/50hz			11
2)-Power: 4Kw			
3)-Capacity: 500poultry per hour			
4)-Out size: 2000*1500*1200mm(L*W*H)			
5)-Component and material:			
✓ 304stainless steel main frame			10
✓ Stainless steel rotation axis			
✓ Robber stick			
1.14 Horizontal type carcass plucking machine	QE-B109-III	Set	1
Which main used to remove poultry feather in poultry abattoir, main	n data as following:		
1)-Rated voltage/phase/frequency: 380v/3p/50hz			
2)-Power: 8Kw			-
3)-Capacity: 1000poultry per hour			
4)-Out size: 4200*1700*1200mm(L*W*H)			4
5)-Component and material:			
✓ 304stainless steel main frame			
✓ Stainless steel rotation axis			
✓ Robber stick		U	
<ul> <li>✓ Stainless steel up cover plate</li> </ul>			
1.15 Vertical type carcass plucking machine	QE-B109-IV	Set	1
Which main used to remove poultry feather and the skin without b	oroken, the machine can		
combined in various ways to meet the different capacity poultry sla	ughterhouse, main data	and the second second	
as following:	-		
1)-Rated voltage/phase/frequency: 380v/3p/50hz			
2)-Power: 8.8/17.6Kw			
3)-Capacity: 1000-12000poultry per hour			
4)-Out size: 3400*2350*2500mm/4950*2350*2500mm(L*W*H)			
5)-Component and material:			
6)-Plucking plate: 4X10/4X16sets			
✓ 304stainless steel main frame			
<ul> <li>Stainless steel rotation axis</li> </ul>			
✓ Robber stick			Ŧ



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1.16 V	ertical type carcass fine plucking machine	QE-B109-V	Set	1
Which main used t	o remove poultry feather and the skin without broker	n, the machine can		
combined in variou	s ways to meet the different capacity poultry slaught	erhouse, main data		
as following:				
1)-Rated voltage/pl	hase/frequency: 380v/3p/50hz			
2)-Power:13.2/26.4	Kw			
3)-Capacity: 1000-	12000poultry per hour			
4)-Plucking plate: 6	SX10/6X16sets			
5)-Out size: 3400*2	2350*2500mm/4950*2350*2500mm(L*W*H)			
6)-Component and	material:			
<ul> <li>✓ 304stainless</li> </ul>	steel main frame			
<ul> <li>✓ Stainless stee</li> </ul>	el rotation axis			
<ul> <li>✓ Robber stick</li> </ul>				EME-MACHINERY, COM
<ul> <li>✓ Stainless stee</li> </ul>	el cover plate			
1.17 Poult	ry scalding and plucking combination machine	QE-B109-VI	Set	1
Which main desig	n for mini size poultry slaughtering plant or poultr	y butcher and the		
machine have inclu	ide both scalding and plucking function, main data as	s following:		
1)-Rated voltage/pl	hase/frequency: 380v/3p/50hz		Telese Manual Annu	Selfermenter T
2)-Power: 2.2+2.2k	Św			
3)-Capacity: 300-5	00poultry per hour		Mar Viel me	
4)-Out size: 4400*2	2150*1280mm(L*W*H)			
5)-Component and	material:			1 02 6 R
<ul> <li>✓ 304stainless</li> </ul>	steel main frame			
<ul> <li>✓ Stainless stee</li> </ul>	el rotation axis			
<ul> <li>✓ Robber stick</li> </ul>				
1.18	Poultry tail plucking machine	QE-B110	Set	1
Which main used to	o the feather of poultry tail, main data as following:		8	1
1)-Rated voltage/pl	hase/frequency: 380v/3p/50hz			1
2)-Power:0.75Kw				14.17
3)-Out size: 2000*1	I300*1900mm(L*W*H)			· · ·
4)-Component and	material:		F	
<ul> <li>✓ 304stainless</li> </ul>	steel main frame		1	1
✓ 304stainless	steel rail bar		e	
1.19	Automatic tail cut machine	QE-B111	Set	1
Which main used to	o the feather of poultry tail, main data as following:		Party of the local data	
1)-Rated voltage/pl	hase/frequency: 380v/3p/50hz			
2)-Power:0.75Kw				-
3)-Out size: 1650*1	I300*2200mm(L*W*H)		7.00	
4)-Component and	material:			
<ul> <li>✓ 304stainless</li> </ul>	steel main frame			
✓ 304stainless	steel rail bar			1
✓ Rotate device			r	
1.20	Rotate type claw cut machine	QE-B112-I	Set	1



Which main used to scaliding poultry claw for further peeling, main data as following:         1)-Rated voltage/phase/frequency: 380/30/50/brz         2)-Power-3 SkwKw         3)-Out size: 2000*1000*1200mm(L*XW*H)         4)-Scaliding time 3-10min         5)-Component and material:         *       304Stainless steel and material:         *       304Stainless steel and material:         *       304Stainless steel and material:         *       Stainless steel crow axis         128       Single unit claw peeling machine       QE-B117-I       Set         1/-Rated voltage/phase/frequency: 380v/3p/50hz	Blaughterhause Equipment	C Address: #50 Suzhou Roac Web: www.eme-abatto	Qingdao Empire Machinery Co., Ltd (EME)d Jiaozhou Qingdao City Shandong Province, Chinair.comMobile/Whatsapp: +8615154298833
2)-Power3-6KwKw 3)-Out size: 2000*1000*1200mm(L*XW*H) 4)-Scalding time 3-10min 5)-Component and material: ✓ 349-Stainless steel main frame ✓ Hot water pipe ✓ Stainless steel screw axis 126 Single unit claw peeling machine QE-B117-I Set 1 Which main used to removed the skin of poultry claw for food, main data as following: 1)-Rated voltage/phase/frequency: 380v/39/50hz 2)-Power4Kw 3)-Capacity:300Kg/h 4)-Out size: 1300*800*950mm(L*XW*H) 5)-Component and material: ✓ 304-Stainless steel main frame ✓ Rubber bar ✓ Stainless steel cover 127 Dual unit claw peeling machine QE-B117-II Set 1 Which main used to scalding poultry claw for further peeling, main data as following: 1)-Rated voltage/phase/frequency: 380v/39/50hz 2)-Power7.4Kw 3)-Capacity:500Kg/h 4)-Out size: 2000*1000*1900mm(L*XW*H) 5)-Component and material: ✓ Rubber bar ✓ Stainless steel main frame ✓ Rubber bar	Which main used to scalding poultry claw for further peeling, main d	ata as following:	
<ul> <li>3)-Out size: 2000*1000*1200mm(L*XW*H)</li> <li>4)-Scating time:3-10min</li> <li>5)-Component and material:</li> <li>304Stainless steel main frame</li> <li>✓ Hot water pipe</li> <li>✓ Stainless steel steel waisi</li> <li>126 Single unit claw peeling machine QE-B117-I Set 1</li> <li>Which main used to removed the skin of poultry claw for food, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:4Kw</li> <li>3)-Capacity:300Kg/h</li> <li>4)-Out size: 1300*800*950mm(L*XW*H)</li> <li>5)-Component and material:</li> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel cover</li> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:7.4Kw</li> <li>3)-Capacity:600Kg/h</li> <li>4)-Out size: 2000*1000*1900mm(L*XW*H)</li> <li>5)-Component and material:</li> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel main frame</li> <li>✓ Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel ma</li></ul>	1)-Rated voltage/phase/frequency: 380v/3p/50hz		
<ul> <li>4)-Scalding time:3-10min</li> <li>5)-Component and material:</li> <li>304Stainless steel main frame</li> <li>Hot water pipe</li> <li>Stainless steel corew axis</li> <li>126 Single unit claw peeling machine QE-B117-I Set 1</li> <li>Which main used to removed the skin of poultry claw for food, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380w3p/50hz</li> <li>2)-Power4Ww</li> <li>3)-Capacity:300Kg/h</li> <li>4)-Out size: 1300*800*950mm(L*XW*H)</li> <li>5)-Component and material:</li> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel cover</li> <li>127 Dual unit claw peeling machine QE-B117-II</li> <li>Set 1</li> <li>Which main used to scalding poutry claw for further peeling, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380v3p/50hz</li> <li>2)-Power7.4Kw</li> <li>3)-Capacity:600Kg/h</li> <li>4)-Out size: 2000*1000*1900mm(I*XW*H)</li> <li>5)-Component and material:</li> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel cover</li> <li>128 Spiral claw peeling machine QE-B117-III</li> <li>Set 1</li> <li>Which main used to scalding poutry claw for further peeling, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380v3p/50hz</li> <li>2)-Power7.4Kw</li> <li>3)-Capacity:600Kg/h</li> <li>4)-Out size: 2000*1000*1900mm(I*XW*H)</li> <li>5)-Component and material:</li> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ 304Stainless steel main frame</li> <li>✓ 304Stainless steel main fram</li></ul>	2)-Power:3-6KwKw		
5)-Component and material: ✓ 3d/Stainless steel main frame ✓ Hot water pipe ✓ Stainless steel main frame ✓ Itale voltage/phase/frequency: 380/3p/S0hz 2)-Power/4W 3)-Capacity:300Kg/h 4)-Out size: 1300*800*950mm(L*XW*H) 5)-Component and material: ✓ 3d/Stainless steel main frame ✓ Rubber bar ✓ Stainless steel cover 1.27 Dual unit claw peeling machine QE-B117-II Set 1 Which main used to scalding poultry claw for further peeling, main data as following: 1)-Rated voltage/phase/frequency: 380/3p/S0hz 2)-Power.7.4Kw 3)-Capacity:600Kg/h 4)-Out size: 2000*1000*1900mm(L*XW*H) 5)-Component and material: ✓ 3d/Stainless steel main frame ✓ Rubber bar ✓ Stainless steel main frame ✓ Rubber bar ✓ Stainless steel main frame ✓ Rubber bar ✓ 3d/Stainless steel main frame ✓ Rubber bar ✓ Stainless steel cover	3)-Out size: 2000*1000*1200mm(L*XW*H)		
<ul> <li>304Stainless steel main frame</li> <li>Hot water pipe</li> <li>Stainless steel screw axis</li> <li>126 Single unit claw peeling machine QE-B117-I Set 1</li> <li>Which main used to removed the skin of poulity claw for food, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:4Kw</li> <li>3)-Capacity:300/8g/h</li> <li>4)-Out size: 1300°800°950mm(L*XW*H)</li> <li>5)-Component and material:</li> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Stainless steel over</li> <li>127 Dual unit claw peeling machine QE-B117-II</li> <li>Set 1</li> <li>Which main used to scalding poultry claw for further peeling, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:7.4Kw</li> <li>3)-Capacity:600Kg/h</li> <li>4)-Out size: 2000°1000°1900mm(L*XW*H)</li> <li>5)-Component and material:</li> <li>304Stainless steel over</li> <li>128 Spiral claw peeling machine QE-B117-III Set 1</li> <li>Tables steel over</li> <li>128 Spiral claw peeling machine QE-B117-III Set 1</li> <li>Which main used to scalding poultry claw for further peeling, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:5.5Kw</li> <li>3)-Capacity:500Kg/h</li> <li>4)-Out size: 2900°850°1500mm(L*XW*H)</li> <li>5)-Component and material:</li> <li>304Stainless steel over</li> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:5.5Kw</li> <li>3)-Capacity:500Kg/h</li> <li>4)-Out size: 2900°850°1500mm(L*XW*H)</li> <li>5)-Component and material:</li> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Kubber bar</li> <li>Stainless steel over</li> </ul>	4)-Scalding time:3-10min		
✓       Hot water pipe         ✓       Stainless steel screw axis         1.26       Single unit claw peeling machine       QE-B117-I       Set       1         Which main used to removed the skin of poultry claw for food, main data as following:       1.3       Set       1         Unich main used to removed the skin of poultry claw for food, main data as following:       I.3       Set       1         Unich main used to removed the skin of poultry claw for food, main data as following:       I.3       Set       1         J-Rated voltage/phase/frequency: 380v/3p/50hz       J.2       Deal unit claw peeling machine       QE-B117-II       Set       1         V       304Stainless steel cover       QE-B117-II       Set       1         Which main used to scalding poultry claw for further peeling, main data as following:       1.3       Set       1         V-Rubber bar       QE-B117-II       Set       1         V-Rubber bar       QE-B117-II       Set       1         V-304Stainless steel main frame       QE-B117-II       Set       1         V-304Stainless steel main frame       QE-B117-II       Set       1         V-304Stainless steel main frame       QE-B117-III       Set       1         V-304Stainless steel main frame       QE-B117-III	5)-Component and material:		
✓ Stainless steel screw axis         126       Single unit claw peeling machine       QE-B117-1       Set       1         Which main used to removed the skin of poultry claw for food, main data as following:       1)-Rated voltage/phase/frequency: 380v/3p/50hz       2)-Power-4Kw         3)-Capacity:300Kg/h       4)-Out size: 1300*800*950mm(L*XW*H)       5)-Component and material:       Image: Component and material:	✓ 304Stainless steel main frame		
1.26       Single unit claw peeling machine       QE-B117-I       Set       1         Which main used to removed the skin of poultry claw for food, main data as following:       1)-Rated voltage/phase/frequency: 380//3p/50hz       2)-Power:4Kw         3)-Capacity:300/Kg/h       4)-Out size: 1300*800*950mm(L*XW*H)       5)-Component and material:       Image: Steel cover         4       Stainless steel main frame       Image: Steel cover       Image: Steel cover       Image: Steel cover         127       Dual unit claw peeling machine       QE-B117-II       Set       1         Which main used to scalding poultry claw for further peeling, main data as following:       1)-Rated voltage/phase/frequency: 380//3p/50hz       2)-Power:7.4Kw         3)-Capacity:500Kg/h       4)-Out size: 2000*1000*1900mm(L*XW*H)       Solowing:       1         5)-Component and material:       ✓       304Stainless steel main frame       Ymbich main used to scalding poultry claw for further peeling, main data as following:       1         9)-Out size: 2000*1000*1900mm(L*XW*H)       5)-Component and material:       ✓       304Stainless steel main frame       Ymbich main used to scalding poultry claw for further peeling, main data as following:       1         Yhich main used to scalding poultry claw for further peeling, main data as following:       1       1         Yhich main used to scalding poultry claw for further peeling, main data as following:	✓ Hot water pipe		1
Which main used to removed the skin of poultry claw for food, main data as following:         1)-Rated voltage/phase/frequency: 380v/3p/50hz         2)-Power:4Kw         3)-Capacity:300/80/1         4)-Out size: 1300'800'950mm(L*XW*H)         5)-Component and material:         ✓ 304Stainless steel over         1.27       Dual unit claw peeling machine         QE-B117-II       Set         1.27       Dual unit claw peeling machine         V Stainless steel cover       QE-B117-II         1.27       Dual unit claw peeling machine         VMich main used to scalding poultry claw for further peeling, main data as following:         1)-Rated voltage/phase/frequency: 380v/3p/50hz         2)-Power:7.4Kw         3)-Capacity:600Kg/h         4)-Out size: 200°1000'1900mm(L*XW*H)         5)-Component and material:         ✓ 304Stainless steel main frame         ✓ Rubber bar         ✓ Stainless steel cover         1.28       Spiral claw peeling machine         QE-B117-III       Set         1         Which main used to scalding poultry claw for further peeling, main data as following:         1)-Rated voltage/phase/frequency: 380v/3p/50hz         2)-Power:5.5Kw         3)-Capacity:500Kg/h         4)-Out size: 2900*807*15	✓ Stainless steel screw axis		Ð
1)-Rated voltage/phase/frequency: 380v/3p/50hz 2)-Power:4Kw 3)-Capacity:300Kg/h 4)-Out size: 1300*060*950mm(L*XW*H) 5)-Component and material: * 3045tainless steel cover 1.27 Dual unit claw peeling machine QE-B117-II Set 1 Which main used to scalding poultry claw for further peeling, main data as following: 1)-Rated voltage/phase/frequency: 380v/3p/50hz 2)-Power:7.4Kw 3)-Capacity:600Kg/h 4)-Out size: 2000*1000*1900mm(L*XW*H) 5)-Component and material: * 3045tainless steel cover 1.28 Spiral claw peeling machine QE-B117-III Set 1 Which main used to scalding poultry claw for further peeling, main data as following: 1)-Rated voltage/phase/frequency: 380v/3p/50hz 2)-Power:5.5Kw 3)-Capacity:500Kg/h 4)-Out size: 2900*850*1500mm(L*XW*H) 5)-Component and material: * 3045tainless steel cover 1.28 Spiral claw peeling machine QE-B117-III Set 1 Which main used to scalding poultry claw for further peeling, main data as following: 1)-Rated voltage/phase/frequency: 380v/3p/50hz 2)-Power:5.5Kw 3)-Capacity:500Kg/h 4)-Out size: 2900*850*1500mm(L*XW*H) 5)-Component and material: * 3045tainless steel main frame * Rubber bar * Stainless steel cover	1.26         Single unit claw peeling machine	QE-B117-I	Set 1
2)-Power.4Kw         3)-Capacity:300Kg/h         4)-Out size: 1300*800*950mm(L*XW*H)         5)-Component and material:         ✓ Rubber bar         ✓ Stainless steel main frame         ✓ Stainless steel cover         1.27       Dual unit claw peeling machine       QE-B117-II       Set       1         Which main used to scalding poultry claw for further peeling, main data as following:       1)-Rated voltage/phase/frequency: 380v/3p/50hz       2)-Power:7.4Kw         3)-Capacity:600Kg/h       4)-Out size: 2000*1000*1900mm(L*XW*H)       Solowing:       5)-Component and material:         ✓ 304Stainless steel cover       Stainless steel cover       Set       1         1.28       Spiral claw peeling machine       QE-B117-III       Set       1         Which main used to scalding poultry claw for further peeling, main data as following:       1)-Rated voltage/phase/frequency: 380v/3p/50hz       2)-Power:5.5Kw         3)-Capacity:500Kg/h       4)-Out size: 2900*850*1500mm(L*XW*H)       Solowing:       1         Vhich main used to scalding poultry claw for further peeling, main data as following:       1       1         Vhich main used to scalding poultry claw for further peeling, main data as following:       1       1         Vhich main used to scalding poultry claw for further peeling, main data as following:       1       1	Which main used to removed the skin of poultry claw for food, main	data as following:	
<ul> <li>3)-Capacity:300Kg/h</li> <li>4)-Out size: 1300*800*950mm(L*XW*H)</li> <li>5)-Component and material: <ul> <li>304Stainless steel main frame</li> <li>Rubber bar</li> </ul> </li> <li>Stainless steel cover</li> <li>127 Dual unit claw peeling machine QE-B117-II Set 1</li> <li>Which main used to scalding poultry claw for further peeling, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:7.4Kw</li> <li>3)-Capacity:600Kg/h</li> <li>4)-Out size: 2000*1000*1900mm(L*XW*H)</li> <li>5)-Component and material: <ul> <li>304Stainless steel cover</li> </ul> </li> <li>128 Spiral claw peeling machine QE-B117-III Set 1</li> <li>Mich main used to scalding poultry claw for further peeling, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:5.5Kw</li> <li>3)-Capacity:500Kg/h</li> <li>4)-Out size: 2900*850*1500mm(L*XW*H)</li> <li>5)-Component and material: <ul> <li>304Stainless steel main frame</li> <li>Rubber bar</li> </ul> </li> <li>ValdStainless steel main frame</li> <li>Stainless steel main frame</li> <li>Stainless steel cover</li> </ul>	1)-Rated voltage/phase/frequency: 380v/3p/50hz		
<ul> <li>4)-Out size: 1300*800*950mm(L*XW*H)</li> <li>5)-Component and material: <ul> <li>304Stainless steel main frame</li> <li>Rubber bar</li> </ul> </li> <li>Stainless steel cover</li> <li>127 Dual unit claw peeling machine QE-B117-II Set 1</li> <li>Which main used to scalding poultry claw for further peeling, main data as following: <ul> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:7.4Kw</li> <li>3)-Capacity:600Kg/h</li> <li>4)-Out size: 2000*1000*1900mm(L*XW*H)</li> <li>5)-Component and material: <ul> <li>304Stainless steel cover</li> </ul> </li> <li>128 Spiral claw peeling machine QE-B117-III Set 1</li> <li>128 Spiral claw peeling machine QE-B117-III Set 1</li> </ul> </li> <li>128 Spiral claw peeling machine QE-B117-III Set 1</li> <li>128 Spiral claw peeling machine QE-B117-III Set 1</li> <li>128 Spiral claw peeling machine QE-B117-III Set 1</li> <li>109-Component and material: <ul> <li>304Stainless steel cover</li> </ul> </li> <li>10-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:5.5Kw</li> <li>3)-Capacity:500Kg/h</li> <li>4)-Out size: 2900*850*1500mm(L*XW*H)</li> <li>5)-Component and material: <ul> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Subst bar</li> <li>Subst bar</li> <li>Subst bar</li> <li>Subst bar</li> <li>Subst bar</li> <li>Solomont bar</li> <li< td=""><td>2)-Power:4Kw</td><td></td><td></td></li<></ul></li></ul>	2)-Power:4Kw		
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<ul> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Stainless steel cover</li> <li>1.27 Dual unit claw peeling machine QE-B117-II Set 1</li> <li>Which main used to scalding poultry claw for further peeling, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:7.4Kw</li> <li>3)-Capacity:600Kg/h</li> <li>4)-Out size: 2000*1000*1900mm(L*XW*H)</li> <li>5)-Component and material:</li> <li>304Stainless steel cover</li> <li>2.2 Spiral claw peeling machine QE-B117-III Set 1</li> <li>Mich main used to scalding poultry claw for further peeling, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:5.5Kw</li> <li>3)-Capacity:500Kg/h</li> <li>4)-Out size: 2900*850*1500mm(L*XW*H)</li> <li>5)-Component and material:</li> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Stainless steel main frame</li> <li>Rubactiv:500Kg/h</li> <li>4)-Out size: 2900*850*1500mm(L*XW*H)</li> <li>5)-Component and material:</li> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Subjective: 300*360*1500mm(L*XW*H)</li> <li>5)-Component and material:</li> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Subjective: Stew</li> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Subjective: Stew</li> <li>Stew</li> <li>Subjective: Stew<!--</td--><td>4)-Out size: 1300*800*950mm(L*XW*H)</td><td></td><td>1</td></li></ul>	4)-Out size: 1300*800*950mm(L*XW*H)		1
<ul> <li>Rubber bar</li> <li>Stainless steel cover</li> <li>1.27 Dual unit claw peeling machine QE-B117-II Set 1</li> <li>Which main used to scalding poultry claw for further peeling, main data as following:         <ol> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:7.4Kw</li> <li>3)-Capacity:600Kg/h</li> <li>4)-Out size: 2000*1000*1900mm(L*XW*H)</li> <li>5)-Component and material:</li></ol></li></ul>	5)-Component and material:		att
Stainless steel cover         1.27       Dual unit claw peeling machine       QE-B117-II       Set       1         Which main used to scalding poultry claw for further peeling, main data as following:       1)-Rated voltage/phase/frequency: 380v/3p/50hz       2)-Power:7.4Kw         3)-Capacity:600Kg/h       4)-Out size: 2000*1000*1900mm(L*XW*H)       5)-Component and material:       ✓       304Stainless steel main frame         ✓       Stainless steel cover       E-B117-III       Set       1         T.28       Spiral claw peeling machine       QE-B117-III       Set       1         Which main used to scalding poultry claw for further peeling, main data as following:       1)-Rated voltage/phase/frequency: 380v/3p/50hz         2)-Power:5.5Kw       3)-Capacity:500Kg/h       4)-Out size: 2900*850*1500mm(L*XW*H)       S)-Component and material:         ✓       304Stainless steel main frame       ✓       Rubber bar       ✓         ✓       304Stainless steel main frame       ✓       304Stainless steel main frame       ✓         ✓       304Stainless steel main frame       ✓       Stainless steel cover       ✓	✓ 304Stainless steel main frame		
1.27       Dual unit claw peeling machine       QE-B117-II       Set       1         Which main used to scalding poultry claw for further peeling, main data as following:       1)-Rated voltage/phase/frequency: 380v/3p/50hz       2)-Power:7.4Kw         3)-Capacity:600Kg/h       4)-Out size: 2000*1000*1900mm(L*XW*H)       5)-Component and material:       ✓       304Stainless steel main frame         ✓       304Stainless steel cover       QE-B117-III       Set       1         1.28       Spiral claw peeling machine       QE-B117-III       Set       1         Which main used to scalding poultry claw for further peeling, main data as following:       1)-Rated voltage/phase/frequency: 380v/3p/50hz       2)-Power:5.5Kw         3)-Capacity:500Kg/h       4)-Out size: 2900*850*1500mm(L*XW*H)       5)-Component and material:       ✓       304Stainless steel main frame         ✓       304Stainless steel main frame       ✓       304Stainless steel main frame       ✓         ✓       304Stainless steel main frame       ✓       304Stainless steel main frame       ✓         ✓       Stainless steel cover       ✓       Stainless steel cover       ▲	✓ Rubber bar		
Which main used to scalding poultry claw for further peeling, main data as following:         1)-Rated voltage/phase/frequency: 380v/3p/50hz         2)-Power:7.4Kw         3)-Capacity:600Kg/h         4)-Out size: 2000*1000*1900mm(L*XW*H)         5)-Component and material:         ✓       304Stainless steel main frame         ✓       Stainless steel cover         1.28       Spiral claw peeling machine       QE-B117-III         Which main used to scalding poultry claw for further peeling, main data as following:       1)-Rated voltage/phase/frequency: 380v/3p/50hz         2)-Power:5.5Kw       3)-Capacity:500Kg/h       4)-Out size: 2900*850*1500mm(L*XW*H)         5)-Component and material:       ✓       304Stainless steel main frame         ✓       304Stainless steel main frame       ✓         Y       30-Capacity:500Kg/h       4)-Out size: 2900*850*1500mm(L*XW*H)         5)-Component and material:       ✓       304Stainless steel main frame         ✓       304Stainless steel main frame       ✓         ✓       Stainless steel cover       ✓	✓ Stainless steel cover		
<ul> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:7.4Kw</li> <li>3)-Capacity:600Kg/h</li> <li>4)-Out size: 2000*1000*1900mm(L*XW*H)</li> <li>5)-Component and material: <ul> <li>304Stainless steel main frame</li> <li>Rubber bar</li> </ul> </li> <li>Stainless steel cover</li> <li>1.28 Spiral claw peeling machine QE-B117-III Set 1</li> <li>Which main used to scalding poultry claw for further peeling, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:5.5Kw</li> <li>3)-Capacity:500Kg/h</li> <li>4)-Out size: 2900*850*1500mm(L*XW*H)</li> <li>5)-Component and material: <ul> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Stainless steel main frame</li> </ul> </li> <li>Substitution of the state of</li></ul>	1.27 Dual unit claw peeling machine	QE-B117-II	Set 1
<ul> <li>2)-Power:7.4Kw</li> <li>3)-Capacity:600Kg/h</li> <li>4)-Out size: 2000*1000*1900mm(L*XW*H)</li> <li>5)-Component and material: <ul> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Stainless steel cover</li> </ul> </li> <li>1.28 Spiral claw peeling machine QE-B117-III Set 1</li> <li>Which main used to scalding poultry claw for further peeling, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:5.5Kw</li> <li>3)-Capacity:500Kg/h</li> <li>4)-Out size: 2900*850*1500mm(L*XW*H)</li> <li>5)-Component and material: <ul> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Substainless steel main frame</li> <li>Substainless steel main frame</li> <li>Stainless steel cover</li> </ul> </li> </ul>	Which main used to scalding poultry claw for further peeling, main d	ata as following:	
<ul> <li>3)-Capacity:600Kg/h</li> <li>4)-Out size: 2000*1000*1900mm(L*XW*H)</li> <li>5)-Component and material: <ul> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Stainless steel cover</li> </ul> </li> <li>1.28 Spiral claw peeling machine QE-B117-III Set 1</li> <li>Which main used to scalding poultry claw for further peeling, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:5.5Kw</li> <li>3)-Capacity:500Kg/h</li> <li>4)-Out size: 2900*850*1500mm(L*XW*H)</li> <li>5)-Component and material: <ul> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Stainless steel cover</li> </ul> </li> </ul>	1)-Rated voltage/phase/frequency: 380v/3p/50hz		to the
<ul> <li>4)-Out size: 2000*1000*1900mm(L*XW*H)</li> <li>5)-Component and material: <ul> <li>304Stainless steel main frame</li> <li>Rubber bar</li> </ul> </li> <li>Spiral claw peeling machine QE-B117-III Set 1</li> </ul> <li>1.28 Spiral claw peeling machine QE-B117-III Set 1</li> <li>Which main used to scalding poultry claw for further peeling, main data as following: <ul> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:5.5Kw</li> <li>3)-Capacity:500Kg/h</li> <li>4)-Out size: 2900*850*1500mm(L*XW*H)</li> <li>5)-Component and material: <ul> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Stainless steel cover</li> </ul> </li> </ul></li>	2)-Power:7.4Kw		
<ul> <li>5)-Component and material:</li> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Stainless steel cover</li> <li>1.28 Spiral claw peeling machine QE-B117-III Set 1</li> <li>Which main used to scalding poultry claw for further peeling, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:5.5Kw</li> <li>3)-Capacity:500Kg/h</li> <li>4)-Out size: 2900*850*1500mm(L*XW*H)</li> <li>5)-Component and material:</li> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Stainless steel cover</li> </ul>	3)-Capacity:600Kg/h		
<ul> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Stainless steel cover</li> <li>1.28 Spiral claw peeling machine QE-B117-III Set 1</li> <li>Which main used to scalding poultry claw for further peeling, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:5.5Kw</li> <li>3)-Capacity:500Kg/h</li> <li>4)-Out size: 2900*850*1500mm(L*XW*H)</li> <li>5)-Component and material:</li> <li>304Stainless steel main frame</li> <li>Rubber bar</li> <li>Stainless steel cover</li> </ul>			
✓       Rubber bar         ✓       Stainless steel cover         1.28       Spiral claw peeling machine       QE-B117-III       Set       1         Which main used to scalding poultry claw for further peeling, main data as following:       1)-Rated voltage/phase/frequency: 380v/3p/50hz       2)-Power:5.5Kw         3)-Capacity:500Kg/h       4)-Out size: 2900*850*1500mm(L*XW*H)       5)-Component and material:       ✓       304Stainless steel main frame         ✓       Rubber bar       ✓       Stainless steel cover       ▲	4)-Out size: 2000*1000*1900mm(L*XW*H)		
✓ Stainless steel cover         1.28       Spiral claw peeling machine       QE-B117-III       Set       1         Which main used to scalding poultry claw for further peeling, main data as following:       1)-Rated voltage/phase/frequency: 380v/3p/50hz       1         2)-Power:5.5Kw       3)-Capacity:500Kg/h       4)-Out size: 2900*850*1500mm(L*XW*H)       5)-Component and material:       ✓       304Stainless steel main frame         ✓       Rubber bar       ✓       Stainless steel cover       ✓			
1.28       Spiral claw peeling machine       QE-B117-III       Set       1         Which main used to scalding poultry claw for further peeling, main data as following:       1)-Rated voltage/phase/frequency: 380v/3p/50hz       1         2)-Power:5.5Kw       3)-Capacity:500Kg/h       4)-Out size: 2900*850*1500mm(L*XW*H)       5)-Component and material:       ✓       304Stainless steel main frame         ✓       Rubber bar       ✓       Stainless steel cover       ✓	5)-Component and material:		
<ul> <li>Which main used to scalding poultry claw for further peeling, main data as following:</li> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:5.5Kw</li> <li>3)-Capacity:500Kg/h</li> <li>4)-Out size: 2900*850*1500mm(L*XW*H)</li> <li>5)-Component and material:</li> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel cover</li> </ul>	<ul> <li>5)-Component and material:</li> <li>✓ 304Stainless steel main frame</li> </ul>		
<ul> <li>1)-Rated voltage/phase/frequency: 380v/3p/50hz</li> <li>2)-Power:5.5Kw</li> <li>3)-Capacity:500Kg/h</li> <li>4)-Out size: 2900*850*1500mm(L*XW*H)</li> <li>5)-Component and material: <ul> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel cover</li> </ul> </li> </ul>	<ul> <li>5)-Component and material:</li> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> </ul>		
2)-Power:5.5Kw 3)-Capacity:500Kg/h 4)-Out size: 2900*850*1500mm(L*XW*H) 5)-Component and material: ✓ 304Stainless steel main frame ✓ Rubber bar ✓ Stainless steel cover	<ul> <li>5)-Component and material:</li> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel cover</li> </ul>	QE-B117-III	Set 1
<ul> <li>3)-Capacity:500Kg/h</li> <li>4)-Out size: 2900*850*1500mm(L*XW*H)</li> <li>5)-Component and material:</li> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel cover</li> </ul>	5)-Component and material:         ✓       304Stainless steel main frame         ✓       Rubber bar         ✓       Stainless steel cover         1.28       Spiral claw peeling machine	•	Set 1
<ul> <li>4)-Out size: 2900*850*1500mm(L*XW*H)</li> <li>5)-Component and material:</li> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel cover</li> </ul>	5)-Component and material:         ✓       304Stainless steel main frame         ✓       Rubber bar         ✓       Stainless steel cover         1.28       Spiral claw peeling machine         Which main used to scalding poultry claw for further peeling, main d	•	
5)-Component and material:         ✓       304Stainless steel main frame         ✓       Rubber bar         ✓       Stainless steel cover	5)-Component and material:         ✓       304Stainless steel main frame         ✓       Rubber bar         ✓       Stainless steel cover         1.28       Spiral claw peeling machine         Which main used to scalding poultry claw for further peeling, main d         1)-Rated voltage/phase/frequency: 380v/3p/50hz	•	
<ul> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel cover</li> </ul>	5)-Component and material:         ✓       304Stainless steel main frame         ✓       Rubber bar         ✓       Stainless steel cover <b>1.28</b> Spiral claw peeling machine         Which main used to scalding poultry claw for further peeling, main d         1)-Rated voltage/phase/frequency: 380v/3p/50hz         2)-Power:5.5Kw	•	
<ul> <li>✓ Rubber bar</li> <li>✓ Stainless steel cover</li> </ul>	<ul> <li>5)-Component and material:</li> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel cover</li> </ul> 1.28 Spiral claw peeling machine Which main used to scalding poultry claw for further peeling, main d 1)-Rated voltage/phase/frequency: 380v/3p/50hz 2)-Power:5.5Kw 3)-Capacity:500Kg/h	•	
✓ Stainless steel cover	<ul> <li>5)-Component and material:</li> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel cover</li> </ul> 1.28 Spiral claw peeling machine Which main used to scalding poultry claw for further peeling, main d 1)-Rated voltage/phase/frequency: 380v/3p/50hz 2)-Power:5.5Kw 3)-Capacity:500Kg/h 4)-Out size: 2900*850*1500mm(L*XW*H)	•	
	<ul> <li>5)-Component and material:</li> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel cover</li> </ul> 1.28 Spiral claw peeling machine Which main used to scalding poultry claw for further peeling, main d 1)-Rated voltage/phase/frequency: 380v/3p/50hz 2)-Power:5.5Kw 3)-Capacity:500Kg/h 4)-Out size: 2900*850*1500mm(L*XW*H) 5)-Component and material:	•	
1.29     Claw cutting machine     QE-B118     Set     1	<ul> <li>5)-Component and material:</li> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel cover</li> </ul> 1.28 Spiral claw peeling machine Which main used to scalding poultry claw for further peeling, main d 1)-Rated voltage/phase/frequency: 380v/3p/50hz 2)-Power:5.5Kw 3)-Capacity:500Kg/h 4)-Out size: 2900*850*1500mm(L*XW*H) 5)-Component and material: <ul> <li>✓ 304Stainless steel main frame</li> </ul>	•	
	<ul> <li>5)-Component and material:</li> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> <li>✓ Stainless steel cover</li> </ul> 1.28 Spiral claw peeling machine Which main used to scalding poultry claw for further peeling, main d 1)-Rated voltage/phase/frequency: 380v/3p/50hz 2)-Power:5.5Kw 3)-Capacity:500Kg/h 4)-Out size: 2900*850*1500mm(L*XW*H) 5)-Component and material: <ul> <li>✓ 304Stainless steel main frame</li> <li>✓ Rubber bar</li> </ul>	•	

		Address: #50 Suzhou F	Road Jiaozhou	I Qingdao City Shan	
Slaughter Whi(	have Equipment	Web: www.eme-ab		wobile/whatsap	p: +86 15154298833
	ated voltage/phase/frequency: 380v/3p/50hz	a as following.			umming
	ower:1.5+0.75Kw			1- to Kit. Vuonnuun	MUMUUUU
,	ut size: 2400*950*1000mm(L*XW*H)				1
	apacity: 600Kg/Hour				
	omponent and material:		1 A		
J)-0 √	304Stainless steel main frame				
•	PVC convey belt				
• •	304stainless steel blade			-	
1.30		QE-B119	S	ot	1
	ch main used to transfer poultry head, tail, heart, leaf and so		5	51	I
	ment, main data as following:	on to appoint are for			
			-		
-	ated voltage/phase/frequency: 380v/3p/50hz ower:1.5Kw				
,			632		
	ut size: 1780*500*675mm(L*W*H) omponent and material:				
4)-0	304Stainless steel main frame			and the second	
•				-	a a sil
<b>√</b>	304Stainless steel cowhide chute			1 300	
✓ ✓	304Stainless steel air supply cylinder and pneumatic valve		4		
<b>√</b>	304Stainless steel hide collection tank				
V 1 01	Hot dip galvanized supports and fixings				
1.31		QE-B120	S	et	1
	ch main use to control all electric motor in poultry abattoir, main da	ata as following:			
1)-C					
	omponent and material:				
1	PLC control or relay control				-
√ √	PLC control or relay control Digital display screen				-
✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller				
	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand				
✓ ✓ ✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products				
✓ ✓ ✓ ✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system				
✓ ✓ ✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button				
* * * * * * * * *	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button PVC conduit				
* * * * * * * * *	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button PVC conduit Control cable from electric control cabinet to low voltage control				
<ul> <li>*</li> <li>2</li> </ul>	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button PVC conduit Control cable from electric control cabinet to low voltage control <b>Poultry/boiler/chicken evisceration and chilling equip</b>	oment unit	N.		
✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button PVC conduit Control cable from electric control cabinet to low voltage control <b>Poultry/boiler/chicken evisceration and chilling equip</b> Poultry evisceration automatic convey rail	oment unit QE-B201			1
✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button PVC conduit Control cable from electric control cabinet to low voltage control <b>Poultry/boiler/chicken evisceration and chilling equip</b> Poultry evisceration automatic convey rail	oment unit QE-B201	N.		1
✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button PVC conduit Control cable from electric control cabinet to low voltage control <b>Poultry/boiler/chicken evisceration and chilling equip</b> Poultry evisceration automatic convey rail ch main used to automatic convey the poultry for evisceration , ma ated voltage/phase/frequency: 380v/3p/50hz	oment unit QE-B201	N.		1
✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button PVC conduit Control cable from electric control cabinet to low voltage control <b>Poultry/boiler/chicken evisceration and chilling equip</b> Poultry evisceration automatic convey rail ch main used to automatic convey the poultry for evisceration , ma ated voltage/phase/frequency: 380v/3p/50hz ower: 2.2Kw	oment unit QE-B201	N.		1
✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button PVC conduit Control cable from electric control cabinet to low voltage control Poultry/boiler/chicken evisceration and chilling equip Poultry evisceration automatic convey rail ch main used to automatic convey the poultry for evisceration , ma ated voltage/phase/frequency: 380v/3p/50hz ower: 2.2Kw anger distance: 6inch	oment unit QE-B201	N.		1
✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button PVC conduit Control cable from electric control cabinet to low voltage control <b>Poultry/boiler/chicken evisceration and chilling equip</b> Poultry evisceration automatic convey rail ch main used to automatic convey the poultry for evisceration , ma ated voltage/phase/frequency: 380v/3p/50hz ower: 2.2Kw anger distance: 6inch omponent and material:	oment unit QE-B201	N.		1
✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button PVC conduit Control cable from electric control cabinet to low voltage control <b>Poultry/boiler/chicken evisceration and chilling equip</b> <b>Poultry evisceration automatic convey rail</b> ch main used to automatic convey the poultry for evisceration , ma ated voltage/phase/frequency: 380v/3p/50hz ower: 2.2Kw anger distance: 6inch omponent and material: Stainless steel chain (P25.4)	oment unit QE-B201	N.		1
✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button PVC conduit Control cable from electric control cabinet to low voltage control <b>Poultry/boiler/chicken evisceration and chilling equip</b> Poultry evisceration automatic convey rail ch main used to automatic convey the poultry for evisceration , ma ated voltage/phase/frequency: 380v/3p/50hz ower: 2.2Kw anger distance: 6inch omponent and material:	oment unit QE-B201	N.		1
✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button PVC conduit Control cable from electric control cabinet to low voltage control <b>Poultry/boiler/chicken evisceration and chilling equip</b> <b>Poultry evisceration automatic convey rail</b> ch main used to automatic convey the poultry for evisceration , ma ated voltage/phase/frequency: 380v/3p/50hz ower: 2.2Kw anger distance: 6inch omponent and material: Stainless steel chain (P25.4)	oment unit QE-B201	N.		1
✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button PVC conduit Control cable from electric control cabinet to low voltage control <b>Poultry/boiler/chicken evisceration and chilling equip</b> <b>Poultry evisceration automatic convey rail</b> ch main used to automatic convey the poultry for evisceration , ma ated voltage/phase/frequency: 380v/3p/50hz ower: 2.2Kw anger distance: 6inch omponent and material: Stainless steel chain (P25.4) Stainless steel rail: 50*50*5mm	oment unit QE-B201	N.		1
✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button PVC conduit Control cable from electric control cabinet to low voltage control <b>Poultry/boiler/chicken evisceration and chilling equip</b> <b>Poultry evisceration automatic convey rail</b> ch main used to automatic convey the poultry for evisceration , ma ated voltage/phase/frequency: 380v/3p/50hz ower: 2.2Kw anger distance: 6inch omponent and material: Stainless steel chain (P25.4) Stainless steel rail: 50*50*5mm Nylon carriage	oment unit QE-B201	N.		1
✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button PVC conduit Control cable from electric control cabinet to low voltage control <b>Poultry/boiler/chicken evisceration and chilling equip</b> <b>Poultry evisceration automatic convey rail</b> ch main used to automatic convey the poultry for evisceration , ma ated voltage/phase/frequency: 380v/3p/50hz ower: 2.2Kw anger distance: 6inch omponent and material: Stainless steel chain (P25.4) Stainless steel rail: 50*50*5mm Nylon carriage Stainless steel hanger (6Inch & 8inch)	oment unit QE-B201	N.		1
✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓ ✓	PLC control or relay control Digital display screen Frequency converter and PLC controller Contactor is Chint brand Main switch: Chint or Delixi products Synchronous control system China or Delixi post operation button PVC conduit Control cable from electric control cabinet to low voltage control <b>Poultry/boiler/chicken evisceration and chilling equip</b> <b>Poultry evisceration automatic convey rail</b> ch main used to automatic convey the poultry for evisceration , ma ated voltage/phase/frequency: 380v/3p/50hz ower: 2.2Kw anger distance: 6inch omponent and material: Stainless steel chain (P25.4) Stainless steel rail: 50*50*5mm Nylon carriage Stainless steel hanger (6Inch & 8inch) Tension device	oment unit QE-B201	N.		1

Qingdao Empi	e Machinery	/ Co., Ltd	(EME)
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	house Equipment		
2.2	Viscera sliding chute	QE-B202	Set 1
	ch main used to receive viscera and slid to transfer trolley, ma	ain data as following:	The participation of the parti
'	ut size: 1400X200X800mm (LXWXH)		
2)-C	omponent and material:		
<b>√</b>	304stainless steel main frame		
<b>√</b>	38*38*2mm 304Stainless steel square pipe		
<b>√</b>	Drain hole		EME-MACHINERY, COM
✓ 	304Stainless steel adjusting foot		
2.3	Viscera collection trough	QE-B203	Set 1
	ch main used to receive viscera and slid to transfer trolley, ma	ain data as following:	
,	ut size: 5000X800X800mm (LXWXH)		and a second second by the second sec
	omponent and material:		
✓	304stainless steel main frame		
✓	38*38*2mm 304Stainless steel square pipe		
✓	304Stainless steel adjusting foot		
2.4	Carcass washing machine	QE-B204	Set 1
	ch main used to wash poultry carcass when complete ev	isceration, main data as	
	wing:	2	
	ut size: 1600X700X1850mm (LXWXH)		
2)-C	omponent and material:		
✓	304stainless steel main frame		
√	38*38*2mm 304Stainless steel square pipe		
$\checkmark$	304Stainless steel adjusting foot		
$\checkmark$	Water pipe		1
✓	Control valve		8
2.5	Head automatic cut machine	QE-B205	Set 1
	ch main used to automatic remove the poultry head fro	om carcass, chilling and	
	eless and so on, main data as following:		
	ated voltage/phase/frequency: 380v/3p/50hz		1
'	ower: 0.75Kw		
	ut size: 1500X750X1150mm (LXWXH)		- A
4)-C	omponent and material:		
✓	304stainless steel main frame		
✓	304stainless steel bar rail		•
✓	304stainless steel blade		
2.6	Carcass unloading device	QE-B206	Set 1
Whic	ch main used to unloading poultry carcass from convey rai	I for chilling or boneless,	
mair	n data as following:		
1 0	ut size: 1500X400X500mm (LXWXH)		- Alther >
1)-0			T
	omponent and material:		
	omponent and material: 304stainless steel main frame		
			DA
2)-C ✓	304stainless steel main frame		Dir



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1)-Ra 2)-Po	h main used to remove poultry gizzard oil, main data as following: ated voltage/phase/frequency: 380v/3p/50hz ower: 4Kw apacity: 350Kg per hour			
	it size: 1300X800X950mm (LXWXH)			
-	omponent and material:		K	- 17
√	304stainless steel main frame			. 1
✓	38*38*2mm 304Stainless steel square pipe			
✓	304Stainless steel adjusting foot			0
2.8	Dual unit gizzard inner peeling machine	QE-B208-I	Set	1
Whic	h main used to remove poultry gizzard oil, main data as following:			
	ated voltage/phase/frequency: 380v/3p/50hz			
	wer:0.75Kw			
	apacity: 400Kg per hour			
,	orking unit: dual unit			
	ut size: 1300X550X800mm (LXWXH)			
'	omponent and material:			
, √	304stainless steel main frame		5	
✓	40*40*2mm 304Stainless steel square pipe			
✓	304Stainless steel adjusting foot			
√	304stainless steel sliding chute		-	
2.9	Four unit gizzard inner peeling machine	QE-B208-II	Set	1
	h main used to remove poultry gizzard oil, main data as following:			
	ated voltage/phase/frequency: 380v/3p/50hz			
	wer: 1.5Kw			
,	apacity: 650Kg per hour		1	
	orking unit: dual unit			
	ut size: 1210X860X900mm (LXWXH)			
,	omponent and material:			
√	304stainless steel main frame		8	3
✓	40*40*2mm 304Stainless steel square pipe			
✓	304Stainless steel adjusting foot			
✓	304stainless steel sliding chute		J.	
2.10	Gizzard oil processing system	QE-B208-II	Set	1
	h main used to process poultry gizzards oil, main data as following:			<u> </u>
	ated voltage/phase/frequency: 380v/3p/50hz			- di
2)-Pc				127
,	Elevator: 1.1kw			
✓	Oil removed: 2.2kw			
√	Oi and residue separation: 0.55kw		Ad-Co	N LAU
	It size:			
√ U	Elevator: 1700*700*2000mm(L*W*H)			1 36
✓	Oil removed: 1700*800*1700mm(L*W*H)		hacep	Sur S
• •	Oil and residue separation: 2150*750*1200mm(L*W*H)			1.
	omponent and material:			
4)-00 √	Stainless steel elevator and oil removed machine		T I	and a second
•			1	
*	Stainless steel oil and residue separation machine			

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2.11	Carcass water drain device	QE-B209	Set	1
Which	main used for poultry carcass water drain after chilling an	d then transfer to	-	L
boneles	ss and packaging, main data as following:			
1)-Rate	ed voltage/phase/frequency: 380v/3p/50hz			ALL DE LES
2)-Pow	er: 1.5Kw			0 0 0 0
3)-Out	size: 3500*1120*2100mm(L*W*H)			1
4)-Com	ponent and material:			1
✓ 30	04stainless steel main frame		I I	-
✓ 30	04stainless steel grid roller			<u>l</u>
2.12	Carcass chilling machine	QE-B209	Set	1
Which I	main used to chilling the poultry carcass for boneless and packa	aging, main data as		
followin	ıg:			
1)-Rate	ed voltage/phase/frequency: 380v/3p/50hz			
2)-Pow	er: 8+1.5Kw			
3)-Out	size: 4000*1600/1800/2000*2100mm(L*W*H)			VIRA
4)-Spee	ed: 960mm/min		1	
5)-Wate	er temperature: Odegrees			
6)-Wate	er cooling way: Flack ice or cooling air		1 m Jal A	The T
7)-Com	ponent and material:			
✓ 30	04stainless steel main frame		all are	
✓ 30	04stainless steel roller		1-1-	
✓ C	ooling air pipe		Alice	
✓ W	/ater in and out valve			
✓ St	tainless steel screw blade			
2.13	Frequency electric control cabinet	QE-B212	Set	1
Which	main used to control the poultry slaughter equipment electrical,	low voltage control		
operatio	on device , main data as following:			
1)-Com	ponent and material:			
✓ El	lectric control cabinet			
	ow pressure control operation button			
✓ Po	ower cable from electric control cabinet to equipment motor			
✓ C	ontrol cable from electric control cabinet to low voltage control bu	utton		
	oultry/boiler/chicken carcass cutting and boneless ar		-	
3.1	Poultry boneless automatic convey rail	QE-B301	Set	1
	main used to automatic convey the poultry for boneless, main da	ta as following:		
,	ed voltage/phase/frequency: 380v/3p/50hz		A Particular	
	er: 2.2Kw		and the second	
,	ger distance: 6inch		>+++	
,	ponent and material:			A David
	tainless steel chain (P25.4)		5 2.	
	tainless steel rail: 50*50*5mm		100	
	ylon carriage			
	tainless steel hanger (6Inch & 8inch)			
	ension device		A ANT	
	riving device			Contraction of the local division of the loc
✓ R	otation device			

3.2 Meat crate cleaning machine QE-B302 Set 1



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Which main used to clean meat crate for reusing, main data as following:		
1)-Rated voltage/phase/frequency: 380v/3p/50hz		
2)-Power: 23.25Kw		
,		
3)-Speed: 195mm/second		מכככ
4)-Out size: 6000*1500*1700mm(L*W*H)	_	
5)-Max pass size: 600*300mm(L*W)		
6)-Component and material:		
✓ Stainless steel main frame		
✓ Stainless steel grid convey belt		
<ul> <li>✓ Stainless steel water cycle tank</li> </ul>		
-		
<ul> <li>Input and output water valve</li> <li>Input and output water valve</li> </ul>		
✓ 40*40*2mm 304Stainless steel square pipe		٩
✓ 304Stainless steel adjusting foot		
3.3 Carcass boneless belt convey machine	QE-B303	Set 1
Which main used to convey boneless poultry meat for packaging, main da	ata as following:	
1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P	-	
2)-Power: 1.1-3Kw		
,		THE
3)-Out size: 4000*1200*800mm (L*W*H)		LSPT.
4)-Speed: 190mm/second		The second
5)-Belt width: 450mm		
6)-Component and material:		
✓ 60*40*2mm 304Stainless steel square tube		
✓ 38*25*2mm 304Stainless steel square tube		
<ul> <li>Nylon belt conforming to food hygiene standard</li> </ul>		
Nylon bolt comonning to lood hygione standard		
100mm 304 Staiplass stool guard plato		
<ul> <li>✓ 100mm 304Stainless steel guard plate</li> <li>✓ 204 Stainless steel drives and drives shafts</li> </ul>		
✓ 304Stainless steel drive and driven shafts		
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> </ul>	QE-B304	Set 1
✓ 304Stainless steel drive and driven shafts	· · · · · · · · · · · · · · · · · · ·	Set 1
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> </ul>	· · · · · · · · · · · · · · · · · · ·	Set 1
✓ 304Stainless steel drive and driven shafts         3.4       Carcass cutting machine         Which main used to cut poultry carcass leg, breast and legs, main data as	· · · · · · · · · · · · · · · · · · ·	Set 1
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> </ul>	· · · · · · · · · · · · · · · · · · ·	Set 1
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> </ul>	· · · · · · · · · · · · · · · · · · ·	Set 1
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> <li>4)-Out size: 4000*1200*800mm (L*W*H)</li> </ul>	· · · · · · · · · · · · · · · · · · ·	Set 1
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> <li>4)-Out size: 4000*1200*800mm (L*W*H)</li> <li>5)-Component and material:</li> </ul>	· · · · · · · · · · · · · · · · · · ·	Set 1
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> <li>4)-Out size: 4000*1200*800mm (L*W*H)</li> <li>5)-Component and material:</li> <li>✓ 304stainless steel main frame</li> </ul>	· · · · · · · · · · · · · · · · · · ·	Set 1
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> <li>4)-Out size: 4000*1200*800mm (L*W*H)</li> <li>5)-Component and material:</li> <li>✓ 304stainless steel main frame</li> <li>✓ Stainless steel cutting blade</li> </ul>	s following:	
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> <li>4)-Out size: 4000*1200*800mm (L*W*H)</li> <li>5)-Component and material:</li> <li>✓ 304stainless steel main frame</li> </ul>	· · · · · · · · · · · · · · · · · · ·	Set       1         Image: Constraint of the set       1
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> <li>4)-Out size: 4000*1200*800mm (L*W*H)</li> <li>5)-Component and material:</li> <li>✓ 304stainless steel main frame</li> <li>✓ Stainless steel cutting blade</li> </ul>	s following: QE-B305	
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> <li>4)-Out size: 4000*1200*800mm (L*W*H)</li> <li>5)-Component and material:</li> <li>✓ 304stainless steel main frame</li> <li>✓ Stainless steel cutting blade</li> <li>3.5 Carcass automatic weight scale</li> </ul>	s following: QE-B305	
✓       304Stainless steel drive and driven shafts         3.4       Carcass cutting machine         Which main used to cut poultry carcass leg, breast and legs, main data as         1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P         2)-Power: 1.1Kw         3)-Capacity: 200Kg/hour         4)-Out size: 4000*1200*800mm (L*W*H)         5)-Component and material:         ✓       304stainless steel main frame         ✓       Stainless steel cutting blade         3.5       Carcass automatic weight scale         Which main used to cut poultry carcass leg, breast and legs, main data as	s following: QE-B305	
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> <li>4)-Out size: 4000*1200*800mm (L*W*H)</li> <li>5)-Component and material:</li> <li>✓ 304stainless steel main frame</li> <li>✓ Stainless steel cutting blade</li> <li>3.5 Carcass automatic weight scale</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1Kw</li> </ul>	s following: QE-B305	
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> <li>4)-Out size: 4000*1200*800mm (L*W*H)</li> <li>5)-Component and material:</li> <li>✓ 304stainless steel main frame</li> <li>✓ Stainless steel cutting blade</li> <li>3.5 Carcass automatic weight scale</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1Kw</li> <li>3)-Weight range: 0-100Kg/batch</li> </ul>	s following: QE-B305	
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> <li>4)-Out size: 4000*1200*800mm (L*W*H)</li> <li>5)-Component and material:</li> <li>✓ 304stainless steel main frame</li> <li>✓ Stainless steel cutting blade</li> <li>3.5 Carcass automatic weight scale</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1Kw</li> <li>3)-Weight range: 0-100Kg/batch</li> <li>4)-Pressure: 0.4-0.6Mpa</li> </ul>	s following: QE-B305	
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> <li>4)-Out size: 4000*1200*800mm (L*W*H)</li> <li>5)-Component and material:</li> <li>✓ 304stainless steel main frame</li> <li>✓ Stainless steel cutting blade</li> <li>3.5 Carcass automatic weight scale</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1Kw</li> <li>3)-Weight range: 0-100Kg/batch</li> <li>4)-Pressure: 0.4-0.6Mpa</li> <li>5)-Out size: 1800*1850mm (L*W*H)</li> </ul>	s following: QE-B305	
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> <li>4)-Out size: 4000*1200*800mm (L*W*H)</li> <li>5)-Component and material:</li> <li>✓ 304stainless steel main frame</li> <li>✓ Stainless steel cutting blade</li> <li>3.5 Carcass automatic weight scale</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1Kw</li> <li>3)-Weight range: 0-100Kg/batch</li> <li>4)-Pressure: 0.4-0.6Mpa</li> <li>5)-Out size: 1800*1800*1850mm (L*W*H)</li> <li>6)-Component and material:</li> </ul>	s following: QE-B305	
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> <li>4)-Out size: 4000*1200*800mm (L*W*H)</li> <li>5)-Component and material:</li> <li>✓ 304stainless steel main frame</li> <li>✓ Stainless steel cutting blade</li> <li>3.5 Carcass automatic weight scale</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1Kw</li> <li>3)-Weight range: 0-100Kg/batch</li> <li>4)-Pressure: 0.4-0.6Mpa</li> <li>5)-Out size: 1800*1800*1850mm (L*W*H)</li> <li>6)-Component and material:</li> <li>✓ 304stainless steel main frame</li> </ul>	s following: QE-B305	
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> <li>4)-Out size: 4000*1200*800mm (L*W*H)</li> <li>5)-Component and material:</li> <li>✓ 304stainless steel main frame</li> <li>✓ Stainless steel cutting blade</li> <li>3.5 Carcass automatic weight scale</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1Kw</li> <li>3)-Weight range: 0-100Kg/batch</li> <li>4)-Pressure: 0.4-0.6Mpa</li> <li>5)-Out size: 1800*1800*1850mm (L*W*H)</li> <li>6)-Component and material:</li> </ul>	s following: QE-B305	
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> <li>4)-Out size: 4000*1200*800mm (L*W*H)</li> <li>5)-Component and material:</li> <li>✓ 304stainless steel main frame</li> <li>✓ Stainless steel cutting blade</li> <li>3.5 Carcass automatic weight scale</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1Kw</li> <li>3)-Weight range: 0-100Kg/batch</li> <li>4)-Pressure: 0.4-0.6Mpa</li> <li>5)-Out size: 1800*1800*1850mm (L*W*H)</li> <li>6)-Component and material:</li> <li>✓ 304stainless steel main frame</li> </ul>	s following: QE-B305	
<ul> <li>✓ 304Stainless steel drive and driven shafts</li> <li>3.4 Carcass cutting machine</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1.1Kw</li> <li>3)-Capacity: 200Kg/hour</li> <li>4)-Out size: 4000*1200*800mm (L*W*H)</li> <li>5)-Component and material:</li> <li>✓ 304stainless steel main frame</li> <li>✓ Stainless steel cutting blade</li> <li>3.5 Carcass automatic weight scale</li> <li>Which main used to cut poultry carcass leg, breast and legs, main data as 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</li> <li>2)-Power: 1Kw</li> <li>3)-Weight range: 0-100Kg/batch</li> <li>4)-Pressure: 0.4-0.6Mpa</li> <li>5)-Out size: 1800*1850mm (L*W*H)</li> <li>6)-Component and material:</li> <li>✓ 304stainless steel main frame</li> <li>✓ 304stainless steel main frame</li> </ul>	s following: QE-B305	

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laughter		Address: #50 Suzhou H Web: www.eme-ab		andong Province, Ch app: +86 151542988
3.6	Wishbone cutting machine	QE-B306	Set	1
Whi	ch main used to used for cutting and separating chicken wish	bone on chicken rack		
aftei	r broiler segmentation, the equipment is made of stainless st	eel; it adopts the		
tran	smission method of stainless steel chain plate and belt, relies on	the motor to drive the		
	le to cut the corresponding part of the chicken rack placed in t			
	s through the relevant mechanism to achieve the purpose of se	•		
	n the chicken rack. The lower end of the equipment is also equi	•		
	veying device, which separately lifts and transports the divide	•	NEW NIC	- A - T
	dual frame to the work table for sorting and packaging, main data			NETWORK OF A PROPERTY OF
	Rate voltage/Frequency/Phase: 380V/50HZ/3P	5		
	?ower:			TTAT
_, . √	Reducer power: 0.75Kw			4
√	Cutting power: 1.1Kw			11 11
3)-C	Capacity: 7000piece per hour			S S
,	Dut size: 4000*700*1150mm (L*W*H)		1 martin Francisco de la	
'	Component and material:			
¢, € √	304stainless steel main frame			
✓	Final products elevator			
√	Stainless steel grid convey belt			
3.7		QE-B307	Set	1
	ch main used to cut poultry carcass wings, main data as following			•
	Rate voltage/Frequency/Phase: 380V/50HZ/3P	g.		
	Power: 1.5Kw			
	Out size: 1800*800*1470mm (L*W*H)			-
,	Component and material:			
-, 0 √	304stainless steel main frame			
√	PVC chuck		Lig 7	<b>X</b> .
	Stainless steel grid convey belt		V	V
•	60*40*2mm 304Stainless steel square tube support		X	
3.8				
	Poultry skin water drain machine	OF-B308	Set	1
		QE-B308	Set	1
Whi	ch main used to dry the poultry skin for further treatment, main da		Set	1
Whi 1)-R	ch main used to dry the poultry skin for further treatment, main da Rate voltage/Frequency/Phase: 380V/50HZ/3P		Set	1
Whi 1)-R	ch main used to dry the poultry skin for further treatment, main da Rate voltage/Frequency/Phase: 380V/50HZ/3P Power:		Set	1
Whi 1)-R	ch main used to dry the poultry skin for further treatment, main da Rate voltage/Frequency/Phase: 380V/50HZ/3P Power: Elevator: 1.5kw		Set	1
Whi 1)-R 2)-P ✓	ch main used to dry the poultry skin for further treatment, main da Rate voltage/Frequency/Phase: 380V/50HZ/3P Power: Elevator: 1.5kw Drain machine: 2.2kw		Set	1
Whi 1)-R 2)-P ✓ √ 3)-C	ch main used to dry the poultry skin for further treatment, main da Rate voltage/Frequency/Phase: 380V/50HZ/3P Power: Elevator: 1.5kw Drain machine: 2.2kw Out size:		Set	1
Whi 1)-R 2)-P ✓ ✓ 3)-C	ch main used to dry the poultry skin for further treatment, main da Rate voltage/Frequency/Phase: 380V/50HZ/3P Power: Elevator: 1.5kw Drain machine: 2.2kw Dut size: Elevator: 2100*850*1950mm (L*W*H)		Set	1
Whi 1)-R 2)-P ✓ ✓ 3)-C ✓	ch main used to dry the poultry skin for further treatment, main da Rate voltage/Frequency/Phase: 380V/50HZ/3P Power: Elevator: 1.5kw Drain machine: 2.2kw Out size: Elevator: 2100*850*1950mm (L*W*H) Drain machine: 2650*600*1550mm (L*W*H)		Set	1
Whi 1)-R 2)-P ✓ ✓ 3)-C ✓	ch main used to dry the poultry skin for further treatment, main da Rate voltage/Frequency/Phase: 380V/50HZ/3P Power: Elevator: 1.5kw Drain machine: 2.2kw Dut size: Elevator: 2100*850*1950mm (L*W*H) Drain machine: 2650*600*1550mm (L*W*H) Component and material:		Set	1
Whi 1)-R 2)-P ✓ ✓ 3)-C ✓	ch main used to dry the poultry skin for further treatment, main da Rate voltage/Frequency/Phase: 380V/50HZ/3P Power: Elevator: 1.5kw Drain machine: 2.2kw Out size: Elevator: 2100*850*1950mm (L*W*H) Drain machine: 2650*600*1550mm (L*W*H) Component and material: 304stainless steel main frame		Set	1
White 1)-R 2)-P ✓ 3)-C ✓ 4)-C ✓	ch main used to dry the poultry skin for further treatment, main da Rate voltage/Frequency/Phase: 380V/50HZ/3P Power: Elevator: 1.5kw Drain machine: 2.2kw Out size: Elevator: 2100*850*1950mm (L*W*H) Drain machine: 2650*600*1550mm (L*W*H) Component and material: 304stainless steel main frame 304stainless steel water tank		Set	1
Whi 1)-R 2)-P ✓ ✓ 3)-C ✓	ch main used to dry the poultry skin for further treatment, main da Rate voltage/Frequency/Phase: 380V/50HZ/3P Power: Elevator: 1.5kw Drain machine: 2.2kw Out size: Elevator: 2100*850*1950mm (L*W*H) Drain machine: 2650*600*1550mm (L*W*H) Component and material: 304stainless steel main frame 304stainless steel water tank Stainless steel screw angel		Set	1
White 1)-R 2)-P ✓ 3)-C ✓ 4)-C ✓	ch main used to dry the poultry skin for further treatment, main da Rate voltage/Frequency/Phase: 380V/50HZ/3P Power: Elevator: 1.5kw Drain machine: 2.2kw Out size: Elevator: 2100*850*1950mm (L*W*H) Drain machine: 2650*600*1550mm (L*W*H) Component and material: 304stainless steel main frame 304stainless steel water tank Stainless steel screw angel Stainless steel grid belt		Set Set	1



laughter	rhouse Equipment	Web: www.eme-abattoir.com	Mobile/Whatsapp: +86 15154298833
Whi	ch main used to weight poultry complete carcass and separate by	grade, main data as	
follo	wing:		
1)-W	Vorking principle: pneumatic		No. of Lot of Lo
2)-C	Dut size:		
✓	Speed unit: 1500*400*1120mm (L*W*H)		and the
$\checkmark$	Convey machine: 1500*400*1120mm (L*W*H)		2 h
$\checkmark$	Grading machine: 1500*400*1120mm (L*W*H)		3
3)-W	Veight: 0.5-3Kg		The second
	Selection speed: 10-90carcass/minutes	5	
, 5)-G	Grading class: 6-grade	1 I	
	Component and material:		6
√ ✓	304stainless steel main frame		
✓	Nylon convey belt		
✓	Scree display		
✓	304stainless steel carcass collection plate		
3.10		QE-B309-II	Set 1
Whi	ch main used to weight boneless poultry meat and separate by	grade, main data as	
	wing:		
	ate voltage/Frequency/Phase: 380V/50HZ/3P		
	Power:		
✓	Elevator: 1.5kw		
$\checkmark$	Convey machine: 0.55kw		
$\checkmark$	Grading machine: 1.5Kw		
3)-C	Dut size:		
✓	Elevator: 2350*900*2015mm (L*W*H)		
✓	Convey machine: 1700*600*1700mm (L*W*H)		
✓	Grading machine: 2000*900*1800mm (L*W*H)		
4)-G	Grading class: 6-grade		
5)-C	Component and material:	4	
√	304stainless steel main frame	1	
✓	PVC weight plate		
$\checkmark$	Nylon pulley wheel		
✓	304stainless steel carcass collection plate		
3.11	Nylon belt elevator	E-B310-I	Set 1
Whi	ch main used to lift poultry abattoir product to right height for furth	ner processing, main	
data	a as following:	15 mil	
1)-R	Rate voltage/Frequency/Phase: 380V/50HZ/3P	9	
2)-P	Power: 1.5Kw		
3)-C	Dut size: 2100*850*1950mm(L*W*H)		
4)-C	Component and material:		
✓	304stainless steel main frame		
✓	60*40*2mm 304Stainless steel square tube support		3
✓	Stainless steel side bezels		I WY
$\checkmark$	Nylon convey belt		
3.12	2 Mesh belt elevator	QE-B310-II	Set 1



Which main used to lift poultry abattoir product to right height for further processing, main						
data as following:						
1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P						
2)-Power: 1.5Kw	I A					
3)-Out size: 2100*850*1950mm(L*W*H)						
4)-Component and material:						
✓ 304stainless steel main frame	- 17.					
✓ 60*40*2mm 304Stainless steel square tube support	1 AT					
✓ Stainless steel side bezels	1					
✓ Stainless steel grid convey belt						
3.13 Frequency electric control cabinet QE-B311 Set	1					
Which main used to control the poultry slaughter equipment electrical, low voltage control						
operation device , main data as following:						
1)-Component and material:						
✓ Electric control cabinet						
✓ Low pressure control operation button						
✓ Power cable from electric control cabinet to equipment motor						
✓ Control cable from electric control cabinet to low voltage control button						
3.14 Automatic convey rail driving device QE-B313 Set	1					
Which main used to offer the power for poultry abattoir automatic convey rail, main data as						
following:						
1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P						
2)-Power: 3Kw						
3)-Component and material:						
✓ Motor						
✓ Hot galvanized or stainless steel main frame						
3.15         Automatic convey rail rotation device         QE-B314         Set	1					
Which main used to tighten the poultry abattoir automatic convey rail, main data as	<b>1</b>					
following:						
1)-Component and material:						
✓ Hot galvanized or stainless steel main frame						
✓ Hard rubber gear						
3.16 Automatic convey rail rotation device QE-B315 Set	1					
Which main used to tighten the poultry abattoir automatic convey rail, main data as						
following:						
1)-Component and material:						
✓ Hot galvanized or stainless steel main frame						
<ul> <li>✓ Hot galvanized or stainless steel main frame</li> <li>✓ Stainless steel spring</li> </ul>						