

Poultry/Boiler/Chicken Abattoir Equipment Catalogue



Qingdao Empire Machinery Co., Ltd (EME)

Address: #50 Suzhou Road Jiaozhou Qingdao City Shandong Province, China

Tel: +86 151 54298833/+86 158 70998833 (WhatsApp)

Website: www.eme-abattoir.com

Email: alex@eme-abattoir.com/sale01@eme-abattoir.com

I、Poultry/boiler/chicken abattoir equipment price list

No.	Items	Model	Unit	Qty	Material	Power (Kw)	Size(m)		
							L	W	H/T
1、Living poultry receiving and killing equipment unit									
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	M	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	3.4	2.35	2.5
						17.6	4.95	2.35	2.5
1.16	Vertical type carcass fine plucking machine	QE-B109-V	Set	1	SS304	13.2	3.4	2.35	2.5
						26.4	4.95	2.35	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、Poultry/boiler/chicken evisceration and chilling equipment unit									
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

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、Poultry/boiler/chicken carcass cutting and boneless and packaging equipment unit									
3.1	Poultry boneless automatic convey rail	QE-B301	M	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				
1.1	Living poultry cage transfer system	QE-B101	Set	1
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				
✓ Hydraulic pump station				
				
1.2	Living poultry cage belt convey machine	QE-B102-I	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				
✓ 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				
✓ Nylon bearing				
✓ 304stainless steel roller				
				
1.4	Living poultry cage cleaning machine	QE-B103	Set	1
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				
✓ 304stainless steel water recycling tank				
✓ PVC convey belt				
✓ 304 stainless steel water pipe				
				

1.5	Living poultry cage sliding chute	QE-B104	Set	1
<p>Which main used to descend cleaning poultry cage from cage cleaning machine to floor, main data as following:</p>				
<p>1)-Out size: 2500*850*650mm(L*W*H) 2)-Component and material: ✓ 304stainless steel mail frame ✓ 304stainles steel sliding bar</p>				
1.6	Poultry bleeding and plucking automatic convey rail	QE-B105	Set	1
<p>Which main used to automatic convey the poultry for bleeding, scalding and plucking and so on, main data as following:</p>				
<p>1)-Rated voltage/phase/frequency: 380v/3p/50hz 2)-Power: 2.2Kw 3)-Hanger distance: 6inch 4)-Component and material: ✓ Stainless steel chain (P25.4) ✓ Stainless steel rail: 50*50*5mm ✓ Nylon carriage ✓ Stainless steel hanger (6Inch & 8inch) ✓ Tension device ✓ Driving device ✓ Rotation device</p>				
1.7	Living poultry stunning machine	QE-B106	Set	1
<p>Which main used to stun living poultry for convenient killing, main data as following:</p>				
<p>1)-In put voltage: AC220V ± 10% 50Hz 2)-Out put voltage: DC0-100V 3)-Out put current: 0-1000mA 4)-Stunning time: 2-11seconds 5)-Out size: 1000*900*1700mm(L*W*H) 6)-Component and material: ✓ 304stainless steel support frame and height adjustment ✓ High strength, breakdown resistance, insulating material stunning box</p>				
1.8	Living poultry automatic killing machine	QE-B107	Set	1
<p>Which main used to automatic kill living poultry for bleeding, main data as following:</p>				
<p>1)-Rated voltage/phase/frequency: 380v/3p/50hz 2)-Power: 1.85Kw 3)-Poultry size: 2.2-2.5Kg 4)-Out size: 1200*1100*1550mm(L*W*H) 5)-Component and material: ✓ 304stainless steel support frame and height adjustment ✓ 304stainless steel killing blade</p>				
1.9	Horizontal type carcass scalding machine	QE-B108-I	Set	1

Which main used to scald the poultry feather by hot water for further plucking, main data

as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power: 15*2+1.5Kw
- 3)-Water heating: steam or electric
- 4)-Capacity: 300-500 poultry per hour
- 5)-Scalding time: 5minutes
- 6)-Out size: 1780*1600*1650mm(L*W*H)
- 7)-Water temperature: 58-610C
- 8)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ [Steam heating pipe](#) or [electric heating bar](#)
 - ✓ Water input and out put valve
 - ✓ Stainless steel rotation axis



1.10	Open type carcass scalding machine	QE-B108-II	Set	1
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Which main used to scald the poultry feather by hot water for further plucking, main data

as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power: 5.5+2.2Kw
- 3)-Water heating: steam or electric
- 4)-Capacity: 500-1000poultry per hour
- 5)-Scalding time: 3Minutes
- 6)-Out size: 4000*2500*1550mm(L*W*H)
- 7)-Water temperature: 58-61°C
- 8)-Component and material:
 - ✓ 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
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Which main used to scald the poultry feather by hot water for further 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
- 6)-Out size: 4000*900*2200mm(L*W*H)
- 7)-Water temperature: 58-61°C
- 8)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ Steam heating pipe
 - ✓ Water input and out put valve
 - ✓ Blower
 - ✓ Thermometer
 - ✓ Automatic water supply device



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 poultry abattoir, main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power: 2.2Kw
- 3)-Motor speed: 1450r/m
- 4)-Out size: 780*730*960mm(L*W*H)
- 5)-Barrel diameter: 400/600/800mm
- 6)-Weight: 75Kg
- 7)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ Robber stick for feather removing



1.13	Box type carcass plucking machine	QE-B109-II	Set	1
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Which main used to remove poultry feather in small capacity poultry abattoir, main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 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
 - ✓ Stainless steel rotation axis
 - ✓ Robber stick



1.14	Horizontal type carcass plucking machine	QE-B109-III	Set	1
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Which main used to remove poultry feather in poultry abattoir, main 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)
- 5)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ Stainless steel rotation axis
 - ✓ Robber stick
 - ✓ Stainless steel up cover plate



1.15	Vertical type carcass plucking machine	QE-B109-IV	Set	1
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Which main used to remove poultry feather and the skin without broken, the machine can combined in various ways to meet the different capacity poultry slaughterhouse, main data 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:
 - ✓ 304stainless steel main frame
 - ✓ Stainless steel rotation axis
 - ✓ Robber stick
 - ✓ Stainless steel cover plate



1.16	Vertical type carcass fine plucking machine	QE-B109-V	Set	1
<p>Which main used to remove poultry feather and the skin without broken, the machine can combined in various ways to meet the different capacity poultry slaughterhouse, main data as following:</p>				
<p>1)-Rated voltage/phase/frequency: 380v/3p/50hz 2)-Power:13.2/26.4Kw 3)-Capacity: 1000-12000poultry per hour 4)-Plucking plate: 6X10/6X16sets 5)-Out size: 3400*2350*2500mm/4950*2350*2500mm(L*W*H) 6)-Component and material: ✓ 304stainless steel main frame ✓ Stainless steel rotation axis ✓ Robber stick ✓ Stainless steel cover plate</p>				
				
1.17	Poultry scalding and plucking combination machine	QE-B109-VI	Set	1
<p>Which main design for mini size poultry slaughtering plant or poultry butcher and the machine have include both scalding and plucking function, main data as following:</p>				
<p>1)-Rated voltage/phase/frequency: 380v/3p/50hz 2)-Power: 2.2+2.2Kw 3)-Capacity: 300-500poultry per hour 4)-Out size: 4400*2150*1280mm(L*W*H) 5)-Component and material: ✓ 304stainless steel main frame ✓ Stainless steel rotation axis ✓ Robber stick</p>				
				
1.18	Poultry tail plucking machine	QE-B110	Set	1
<p>Which main used to the feather of poultry tail, main data as following:</p>				
<p>1)-Rated voltage/phase/frequency: 380v/3p/50hz 2)-Power:0.75Kw 3)-Out size: 2000*1300*1900mm(L*W*H) 4)-Component and material: ✓ 304stainless steel main frame ✓ 304stainless steel rail bar</p>				
				
1.19	Automatic tail cut machine	QE-B111	Set	1
<p>Which main used to the feather of poultry tail, main data as following:</p>				
<p>1)-Rated voltage/phase/frequency: 380v/3p/50hz 2)-Power:0.75Kw 3)-Out size: 1650*1300*2200mm(L*W*H) 4)-Component and material: ✓ 304stainless steel main frame ✓ 304stainless steel rail bar ✓ Rotate device</p>				
				
1.20	Rotate type claw cut machine	QE-B112-I	Set	1

Which main used to cut claw from poultry carcass, main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power:0.75Kw
- 3)-Out size: 1650*1100*2200mm(L*W*H)
- 4)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ 304stainless steel rail bar
 - ✓ Rotate device



1.21	Line type claw cut machine	QE-B112-II	Set	1
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Which main used to cut claw from poultry carcass, main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power:3.75Kw
- 3)-Out size: 2015*1305*1965mm(L*W*H)
- 4)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ 304stainless steel rail bar
 - ✓ Rotate device



1.22	Blood collection tank	QE-B113	Set	1
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Which main used to collect blood for further processing, main data as following:

- 1)-Out size: 3000X800X800mm(LXWXH)
- 2)-Component and material:
 - ✓ 38*38*2mm 304Stainless steel Square tube
 - ✓ 2mm 304Stainless steel plate
 - ✓ 304Stainless steel adjusting foot
 - ✓ Sewage pipe and blood collection pipe



1.23	Carcass collection table	QE-B114	Set	1
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Which main used to collect carcass when cutting claw, unloading from convey rail, complete chilling and so on, main data as following:

- 1)-Out size: 1500X1000X800mm(LXWXH)
- 2)-Deep:200mm
- 3)-Component and material:
 - ✓ 38*38*2mm 304Stainless steel square pipe
 - ✓ 304Stainless steel table-board
 - ✓ Drain hole
 - ✓ 304Stainless steel adjusting foot



1.24	Hooks cleaning device	QE-B115	Set	1
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Which main used to clean poultry bleeding hanging hooks for reused, main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power:0.55X2Kw
- 3)-Out size: 760*700*1350mm(L*XW*H)
- 4)-Component and material:
 - ✓ 304Stainless steel main frame
 - ✓ 304Stainless steel cover plate
 - ✓ Bristle brush



1.25	Claw spiral scalding machine	QE-B116	Set	1
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Which main used to scalding poultry claw for further peeling, main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power:3-6KwKw
- 3)-Out size: 2000*1000*1200mm(L*XW*H)
- 4)-Scalding time:3-10min
- 5)-Component and material:
 - ✓ 304Stainless steel main frame
 - ✓ Hot water pipe
 - ✓ Stainless steel screw axis



1.26	Single unit claw peeling machine	QE-B117-I	Set	1
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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:
 - ✓ 304Stainless steel main frame
 - ✓ Rubber bar
 - ✓ Stainless steel cover



1.27	Dual unit claw peeling machine	QE-B117-II	Set	1
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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
 - ✓ Rubber bar
 - ✓ Stainless steel cover



1.28	Spiral claw peeling machine	QE-B117-III	Set	1
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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



1.29	Claw cutting machine	QE-B118	Set	1
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Which main used to scalding poultry claw for further peeling, main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power: 1.5+0.75Kw
- 3)-Out size: 2400*950*1000mm(L*XW*H)
- 4)-Capacity: 600Kg/Hour
- 5)-Component and material:
 - ✓ 304Stainless steel main frame
 - ✓ PVC convey belt
 - ✓ 304stainless steel blade



1.30	By-products pneumatic deliver system	QE-B119	Set	1
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Which main used to transfer poultry head, tail, heart, leaf and so on to appoint are for treatment , main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power: 1.5Kw
- 3)-Out size: 1780*500*675mm(L*W*H)
- 4)-Component and material:
 - ✓ 304Stainless steel main frame
 - ✓ 304Stainless steel cowhide chute
 - ✓ 304Stainless steel air supply cylinder and pneumatic valve
 - ✓ 304Stainless steel hide collection tank
 - ✓ Hot dip galvanized supports and fixings



1.31	Frequency electric control cabinet	QE-B120	Set	1
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Which main use to control all electric motor in poultry abattoir, main data as following:

- 1)-Component and material:
 - ✓ 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 button



2、Poultry/boiler/chicken evisceration and chilling equipment unit

2.1	Poultry evisceration automatic convey rail	QE-B201	M	1
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Which main used to automatic convey the poultry for evisceration , main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power: 2.2Kw
- 3)-Hanger distance: 6inch
- 4)-Component and material:
 - ✓ Stainless steel chain (P25.4)
 - ✓ Stainless steel rail: 50*50*5mm
 - ✓ Nylon carriage
 - ✓ Stainless steel hanger (6Inch & 8inch)
 - ✓ Tension device
 - ✓ Driving device
 - ✓ Rotation device



2.2	Viscera sliding chute	QE-B202	Set	1
Which main used to receive viscera and slid to transfer trolley, main data as following:				
1)-Out size: 1400X200X800mm (LXWXH)				
2)-Component and material:				
✓ 304stainless steel main frame				
✓ 38*38*2mm 304Stainless steel square pipe				
✓ Drain hole				
✓ 304Stainless steel adjusting foot				
				
2.3	Viscera collection trough	QE-B203	Set	1
Which main used to receive viscera and slid to transfer trolley, main data as following:				
1)-Out size: 5000X800X800mm (LXWXH)				
2)-Component 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
Which main used to wash poultry carcass when complete evisceration, main data as following:				
1)-Out size: 1600X700X1850mm (LXWXH)				
2)-Component and material:				
✓ 304stainless steel main frame				
✓ 38*38*2mm 304Stainless steel square pipe				
✓ 304Stainless steel adjusting foot				
✓ Water pipe				
✓ Control valve				
				
2.5	Head automatic cut machine	QE-B205	Set	1
Which main used to automatic remove the poultry head from carcass, chilling and boneless and so on, main data as following:				
1)-Rated voltage/phase/frequency: 380v/3p/50hz				
2)-Power: 0.75Kw				
3)-Out size: 1500X750X1150mm (LXWXH)				
4)-Component and material:				
✓ 304stainless steel main frame				
✓ 304stainless steel bar rail				
✓ 304stainless steel blade				
				
2.6	Carcass unloading device	QE-B206	Set	1
Which main used to unloading poultry carcass from convey rail for chilling or boneless, main data as following:				
1)-Out size: 1500X400X500mm (LXWXH)				
2)-Component and material:				
✓ 304stainless steel main frame				
✓ 38*38*2mm 304Stainless steel square pipe				
✓ 304stainless steel bar rail				
				
2.7	Gizzard oil removed machine	QE-B207	Set	1

Which main used to remove poultry gizzard oil, main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power: 4Kw
- 3)-Capacity: 350Kg per hour
- 4)-Out size: 1300X800X950mm (LXWXH)
- 5)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ 38*38*2mm 304Stainless steel square pipe
 - ✓ 304Stainless steel adjusting foot



2.8	Dual unit gizzard inner peeling machine	QE-B208-I	Set	1
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Which main used to remove poultry gizzard oil, main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power:0.75Kw
- 3)-Capacity: 400Kg per hour
- 4)-Working unit: dual unit
- 5)-Out size: 1300X550X800mm (LXWXH)
- 6)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ 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
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Which main used to remove poultry gizzard oil, main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power: 1.5Kw
- 3)-Capacity: 650Kg per hour
- 4)-Working unit: dual unit
- 5)-Out size: 1210X860X900mm (LXWXH)
- 6)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ 40*40*2mm 304Stainless steel square pipe
 - ✓ 304Stainless steel adjusting foot
 - ✓ 304stainless steel sliding chute



2.10	Gizzard oil processing system	QE-B208-II	Set	1
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Which main used to process poultry gizzards oil, main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power:
 - ✓ Elevator: 1.1kw
 - ✓ Oil removed: 2.2kw
 - ✓ Oi and residue separation: 0.55kw
- 3)-Out size:
 - ✓ Elevator: 1700*700*2000mm(L*W*H)
 - ✓ Oil removed: 1700*800*1700mm(L*W*H)
 - ✓ Oil and residue separation: 2150*750*1200mm(L*W*H)
- 4)-Component and material:
 - ✓ Stainless steel elevator and oil removed machine
 - ✓ Stainless steel oil and residue separation machine



2.11	Carcass water drain device	QE-B209	Set	1
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Which main used for poultry carcass water drain after chilling and then transfer to boneless and packaging, main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power: 1.5Kw
- 3)-Out size: 3500*1120*2100mm(L*W*H)
- 4)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ 304stainless steel grid roller



2.12	Carcass chilling machine	QE-B209	Set	1
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Which main used to chilling the poultry carcass for boneless and packaging, main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power: 8+1.5Kw
- 3)-Out size: 4000*1600/1800/2000*2100mm(L*W*H)
- 4)-Speed: 960mm/min
- 5)-Water temperature: 0degrees
- 6)-Water cooling way: Flack ice or cooling air
- 7)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ 304stainless steel roller
 - ✓ Cooling air pipe
 - ✓ Water in and out valve
 - ✓ Stainless steel screw blade



2.13	Frequency electric control cabinet	QE-B212	Set	1
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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、Poultry/boiler/chicken carcass cutting and boneless and packaging equipment unit

3.1	Poultry boneless automatic convey rail	QE-B301	Set	1
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Which main used to automatic convey the poultry for boneless, main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power: 2.2Kw
- 3)-Hanger distance: 6inch
- 4)-Component and material:
 - ✓ Stainless steel chain (P25.4)
 - ✓ Stainless steel rail: 50*50*5mm
 - ✓ Nylon carriage
 - ✓ Stainless steel hanger (6Inch & 8inch)
 - ✓ Tension device
 - ✓ Driving device
 - ✓ Rotation 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
- 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
 - ✓ Stainless steel water cycle tank
 - ✓ Input and output water valve
 - ✓ 40*40*2mm 304Stainless steel square pipe
 - ✓ 304Stainless steel adjusting foot



3.3	Carcass boneless belt convey machine	QE-B303	Set	1
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Which main used to convey boneless poultry meat for packaging, main data as following:

- 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P
- 2)-Power: 1.1-3Kw
- 3)-Out size: 4000*1200*800mm (L*W*H)
- 4)-Speed: 190mm/second
- 5)-Belt width: 450mm
- 6)-Component and material:
 - ✓ 60*40*2mm 304Stainless steel square tube
 - ✓ 38*25*2mm 304Stainless steel square tube
 - ✓ Nylon belt conforming to food hygiene standard
 - ✓ 100mm 304Stainless steel guard plate
 - ✓ 304Stainless steel drive and driven shafts



3.4	Carcass cutting machine	QE-B304	Set	1
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Which main used to cut poultry carcass leg, breast and legs, main data as following:

- 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	QE-B305	Set	1
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Which main used to cut poultry carcass leg, breast and legs, main data as following:

- 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P
- 2)-Power: 1Kw
- 3)-Weight range: 0-100Kg/batch
- 4)-Pressure: 0.4-0.6Mpa
- 5)-Out size: 1800*1800*1850mm (L*W*H)
- 6)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ Automatic weight system
 - ✓ Automatic counting system
 - ✓ Print device and displayed central



3.6	Wishbone cutting machine	QE-B306	Set	1
<p>Which main used to used for cutting and separating chicken wishbone on chicken rack after broiler segmentation, the equipment is made of stainless steel ; it adopts the transmission method of stainless steel chain plate and belt, relies on the motor to drive the blade to cut the corresponding part of the chicken rack placed in the card position, and tears through the relevant mechanism to achieve the purpose of separating the wishbone from the chicken rack. The lower end of the equipment is also equipped with a lifting and conveying device, which separately lifts and transports the divided wishbone and the residual frame to the work table for sorting and packaging, main data as following:</p>				
<p>1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</p>				
<p>2)-Power:</p>				
<p>✓ Reducer power: 0.75Kw</p>				
<p>✓ Cutting power: 1.1Kw</p>				
<p>3)-Capacity: 7000piece per hour</p>				
<p>4)-Out size: 4000*700*1150mm (L*W*H)</p>				
<p>5)-Component and material:</p>				
<p>✓ 304stainless steel main frame</p>				
<p>✓ Final products elevator</p>				
<p>✓ Stainless steel grid convey belt</p>				
				
3.7	Wing cutting machine	QE-B307	Set	1
<p>Which main used to cut poultry carcass wings, main data as following:</p>				
<p>1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</p>				
<p>2)-Power: 1.5Kw</p>				
<p>3)-Out size: 1800*800*1470mm (L*W*H)</p>				
<p>4)-Component and material:</p>				
<p>✓ 304stainless steel main frame</p>				
<p>✓ PVC chuck</p>				
<p>✓ Stainless steel grid convey belt</p>				
<p>✓ 60*40*2mm 304Stainless steel square tube support</p>				
				
3.8	Poultry skin water drain machine	QE-B308	Set	1
<p>Which main used to dry the poultry skin for further treatment, main data as following:</p>				
<p>1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P</p>				
<p>2)-Power:</p>				
<p>✓ Elevator: 1.5kw</p>				
<p>✓ Drain machine: 2.2kw</p>				
<p>3)-Out size:</p>				
<p>✓ Elevator: 2100*850*1950mm (L*W*H)</p>				
<p>✓ Drain machine: 2650*600*1550mm (L*W*H)</p>				
<p>4)-Component and material:</p>				
<p>✓ 304stainless steel main frame</p>				
<p>✓ 304stainless steel water tank</p>				
<p>✓ Stainless steel screw angel</p>				
<p>✓ Stainless steel grid belt</p>				
				
3.9	Carcass automatic grading scale	QE-B309-I	Set	1

Which main used to weight poultry complete carcass and separate by grade, main data as

following:

- 1)-Working principle: pneumatic
- 2)-Out size:
 - ✓ Speed unit: 1500*400*1120mm (L*W*H)
 - ✓ Convey machine: 1500*400*1120mm (L*W*H)
 - ✓ Grading machine: 1500*400*1120mm (L*W*H)
- 3)-Weight: 0.5-3Kg
- 4)-Selection speed: 10-90carcass/minutes
- 5)-Grading class: 6-grade
- 6)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ Nylon convey belt
 - ✓ Scree display
 - ✓ 304stainless steel carcass collection plate



3.10	Boneless automatic grading scale	QE-B309-II	Set	1
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Which main used to weight boneless poultry meat and separate by grade, main data as following:

- 1)-Rate voltage/Frequency/Phase: 380V/50HZ/3P
- 2)-Power:
 - ✓ Elevator: 1.5kw
 - ✓ Convey machine: 0.55kw
 - ✓ Grading machine: 1.5Kw
- 3)-Out 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)-Grading class: 6-grade
- 5)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ PVC weight plate
 - ✓ Nylon pulley wheel
 - ✓ 304stainless steel carcass collection plate



3.11	Nylon belt elevator	E-B310-I	Set	1
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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
- 3)-Out size: 2100*850*1950mm(L*W*H)
- 4)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ 60*40*2mm 304Stainless steel square tube support
 - ✓ Stainless steel side bezels
 - ✓ Nylon convey belt



3.12	Mesh belt elevator	QE-B310-II	Set	1
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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

3)-Out size: 2100*850*1950mm(L*W*H)

4)-Component and material:

- ✓ 304stainless steel main frame
- ✓ 60*40*2mm 304Stainless steel square tube support
- ✓ Stainless steel side bezels
- ✓ Stainless steel grid convey belt



3.13	Frequency electric control cabinet	QE-B311	Set	1
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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
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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
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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
- ✓ Hard rubber gear



3.16	Automatic convey rail rotation device	QE-B315	Set	1
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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
- ✓ Stainless steel spring
- ✓ Stainless steel screw bar

