

The 2000Poultry per Hour Abattoir Project Proposal



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I、Poultry Abattoir Project Brief Introduce

1.1 Poultry Abattoir Main Data

1).	Poultry Abattoir Design Capacity-----	2000Poultry/Hour
2).	Poultry Abattoir Plant Out Size (LXWXH)-----	64000 X26000 X 4500 MM
3).	Poultry Abattoir Plant Square Meter-----	1664M ²
4).	Bleeding Time-----	3-4Minutes
5).	Scalding Temperature-----	60-65 ⁰ C
6).	Scalding Time-----	40-60Second
7).	Chilling Temperature-----	0~-2 ⁰ C
8).	Chilling Time-----	30-60Minutes
9).	Deliver Period In China-----	60Days
(The delivery as per buyer' s down-payment value have been received in China)		
10).	Installation and Debugging Technicians-----	2Person
11).	Installation and Debugging Period-----	40Days
12).	Installation and Debugging Technicians Salary-----	USD 100 (Shift/Person)
13).	Voltage Rating-----	380V / 3P / 50HZ
14).	Electric Consumption-----	75Kw/H
15).	Water Consumption-----	20-30Ton/Shift
16).	Slaughterhouse Worker-----	30-40Person

1.2 Quality standard: the equipment are in compliance with the related ISO9001: 2008 standard

1.3 Design religion: Compliance Islamic Halal and international standard slaughtering tradition

1.4 Deliver Items: FOB

✓ Loading port: Qingdao port of China

1.5 Transportation way: Complete poultry movable abattoir equipment need five piece 40GP containers for transportation by sea

1.6 Packaging standard: original factory packaging loading in container

1.7 Payment way: the total invoice value will be payment as two time, the detail as following:

✓ The down-payment 40% of total invoice value will be payment within 10days from sale contract signature date through telegraphic transfer

✓ The rest 60% of total invoice value will be payment through telegraphic transfer before all equipment deliver from Qingdao port of China, meanwhile the seller party will invite buyer send one representative come to factory for equipment checking before loading into container for shipment

1.8 Quality guarantee: the quality guarantee period of all equipment are 12 months since the date when the installation and debug have been complete, the equipment are made available to buyer and signature is made on the buyer' s completed bill.

1.9 Machinery maintaining: The seller will appoint one well skilled technician go to maintain the equipment for five workdays for buyer per each 6 month within Quality Guarantee Period, the buyer charge the accommodation and round-trip air tickets of technician, the salary of technicians charge free.

1.10 Installation and debugging remark:

✓ The total quotation have include equipment installation and debugging direction salary and not include international round-trip air tickets、accommodation and transport cost of technicians in buyer country

✓ The installation & debugging time will be postponed caused by buyer which make equipment can' t installation in time, the buyer should payment salary to technicians \$100 us dollar per technicians per shift for postponed time

II、Poultry abattoir equipment price list:

No.	Items	Model	Unit	Qty
2.1、Living poultry killing and bleeding equipment unit				
1.1	Living poultry cage roller convey table	QE-B102-II	Set	1
1.2	Poultry bleeding and plucking automatic convey rail	QE-B105	M	85
1.3	Blood collection tank	QE-B113	Set	1
1.4	Closed type carcass scalding machine	QE-B108-III	Set	1
1.5	Vertical type carcass plucking machine-I	QE-B109-IV	Set	1
1.6	Vertical type carcass fine plucking machine-II	QE-B109-V	Set	1
1.7	Rotate type claw cut machine	QE-B112-I	Set	1
1.8	Carcass collection table	QE-B114	Set	1
1.9	Frequency electric control cabinet	QE-B120	Set	1
2.2、Poultry carcass evisceration and cleaning equipment unit				
2.1	Poultry evisceration automatic convey rail	QE-B201	M	75
2.2	Head automatic cut machine	QE-B205	Set	1
2.3	Viscera collection trough	QE-B203	Set	2
2.4	Poultry viscera collection and cleaning table	QE-C223-IV	Set	6
2.5	Four unit gizzard inner peeling machine	QE-B208-II	Set	1
2.6	Single unit claw peeling machine	QE-B117-I	Set	1
2.7	Carcass washing machine	QE-B204	Set	1
2.8	Frequency electric control cabinet	QE-B212	Set	1
2.3、Poultry abattoir chilling and de-boning and packaging equipment unit				
3.1	Screw type carcass chilling machine-I	QE-B211	Set	1
3.2	Screw type carcass chilling machine-II	QE-B211	Set	1
3.3	Carcass collection table	QE-B114	Set	1
3.4	Poultry boneless automatic convey rail	QE-B301	M	80
3.5	Carcass boneless belt convey machine	QE-B303	Set	3
3.6	Trimming and packaging table	QE-L103	Set	3
3.7	Boneless knife	QE-L113-I	Pc	150
3.8	Knife sharper	QE-L113-II	Pc	60
3.9	Vacuum packaging machine (DZ-6)	QE-L116-I	Set	3
3.10	Multi-Layer meat trolley	QE-L121	Set	6
3.11	Standard trolley	QE-L123	Set	12
3.12	Livestock abattoir machine cleaning system	QE-L204	Set	1
3.13	Hand washing and knife sterilizing device	QE-L202	Set	6
2.4、Poultry abattoir installation material and auxiliary equipment unit				
4.1	Equipment main support and hanging material	QE-L127	Ton	12
4.2	Livestock abattoir installation tool	QE-L126	Ton	1

I、 The poultry abattoir equipment specification:

2.1、 Living poultry killing and bleeding and evisceration equipment unit

1.1 Living poultry cage roller convey machine-----1Set

Model: QE-B102-II

Which main used to transfer the living poultry cage to right position for hanging, main data as following:

- 1)-Out size: 8000*600*650mm(L*W*H)
- 2)-Component and material:
 - ✓ 304stainless steel mail frame
 - ✓ Nylon bearing
 - ✓ 304stainless steel roller

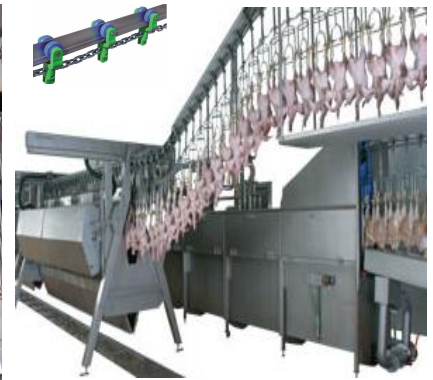


1.2 Poultry bleeding and plucking automatic convey rail-----85M

Model: QE-B105

Which main used to automatic convey the poultry for bleeding, scalding, plucking, 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



1.3 Blood collection tank-----1Set

Model: QE-B113

Which main used to collect blood for further processing, main data as following:

- 1)-Out size: 11000X2100X800mm(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



1.4 Closed type carcass scalding machine-----1Set

Model: QE-B108-III

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)-Capacity: 2500-3000poultry per hour
- 4)-Scalding time: 2Minutes
- 5)-Out size: 11000*900*2200mm(L*W*H)
- 6)-Water temperature: 58-61°C
- 7)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ Steam heating pipe
 - ✓ Water input and out put valve
 - ✓ Blower



- ✓ Thermometer
- ✓ Automatic water supply device

1.5 Vertical type carcass plucking machine-I-----1Set

Model: QE-B109-IV

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: 8.8Kw
- 3)-Capacity: 2500-3000poultry per hour
- 4)-Out size: 3400*2350*2500mm(L*W*H)
- 5)-Component and material:

- 6)-Plucking plate: 4X10/4X16sets
- ✓ 304stainless steel main frame
- ✓ Stainless steel rotation axis
- ✓ Robber stick
- ✓ Stainless steel cover plate



1.6 Vertical type carcass fine plucking machine-II-----1Set

Model: QE-B109-V

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: 400v/3p/60hz
- 2)-Power:13.2Kw
- 3)-Capacity: 500-1000poultry per hour
- 4)-Plucking plate: 6X10sets
- 5)-Out size: 4200*2350*2500mm(L*W*H)
- 6)-Component and material:

- ✓ 304stainless steel main frame
- ✓ Stainless steel rotation axis
- ✓ Robber stick
- ✓ Stainless steel cover plate



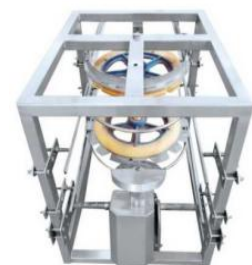
1.7 Rotate type claw cut machine-----1Set

Model: QE-B112-I

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



2.1 Carcass collection table-----1Set

Model: QE-B114

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: 2400X1000X800mm(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

1.8 Frequency electric control cabinet-----1Set

Model: QE-B120

Which main use to control all electric motor in poultry abattoir bleeding and plucking area, 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



2.1、 Living poultry carcass evisceration and cleaning equipment unit

2.1 Poultry evisceration automatic convey rail-----75M

Model: QE-B201

Which main used to automatic convey the poultry for evisceration and chilling , 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 Head automatic cut machine-----1Set

Model: QE-B205

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
- 1)-Out size: 1500X750X1150mm (LXWXH)
- 2)-Component and material:
 - ✓ 304stainless steel main frame
 - ✓ 304stainless steel bar rail
 - ✓ 304stainless steel blade



2.3 Viscera collection trough-----2Sets

Model: QE-B203

Which main used to receive viscera and slid to transfer trolley, main data as following:

- 1)-Out size: 10000X800X800mm (LXWXH)

2)-Component and material:

- ✓ 304stainless steel main frame
- ✓ 38*38*2mm stainless steel square pipe
- ✓ Stainless steel adjusting foot



2.4 Poultry viscera collection and cleaning table-----6Sets

Model: QE-C223-IV

Which main used to collection poultry viscera and cleaning, the detail data as following:

1)-Out size: 2000X1000X900mm(LXWXH)

2)-Deep:100mm

3)-Component and material:

- ✓ 38*38*2mm stainless steel square pipe
- ✓ stainless steel table-board
- ✓ Drain hole
- ✓ stainless steel adjusting foot



2.5 Four unit gizzard inner peeling machine-----1Set

Model: QE-B208-II

Which main used to remove poultry gizzard oil for further treatment and storage, 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



2.6 Single unit claw peeling machine-----1Set

Model: QE-B117-I

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



2.7 Carcass washing machine-----1Set

Model: QE-B204

Which main used to wash poultry carcass when complete evisceration, main data as following:

3)-Out size: 1600X700X1850mm (LXWXH)

4)-Component and material:

- ✓ 304stainless steel main frame
- ✓ 38*38*2mm 304Stainless steel square pipe
- ✓ 304Stainless steel adjusting foot
- ✓ Water pipe



- ✓ Control valve

2.8 Frequency electric control cabinet-----1Set

Model: QE-B212

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



3.2、 Poultry abattoir chilling and de-boning and packaging equipment unit

3.1 Screw type carcass chilling machine-I-----1Set

Model: QE-B209

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: 6000*1600*2100mm(L*W*H)
- 4)-Speed: 960mm/min
- 5)-Water temperature: 0degrees
- 6)-Water cooling way: Flack ice or cooling air

1)-Component and material:

- ✓ 304stainless steel main frame
- ✓ 304stainless steel roller
- ✓ Cooling air pipe
- ✓ Water in and out valve
- ✓ Stainless steel screw blade



3.2 Screw type carcass chilling machine-II-----1Set

Model: QE-B209

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: 9000*1600*2100mm(L*W*H)
- 4)-Speed: 960mm/min
- 5)-Water temperature: 0degrees
- 6)-Water cooling way: Flack ice or cooling air

2)-Component and material:

- ✓ 304stainless steel main frame
- ✓ 304stainless steel roller
- ✓ Cooling air pipe
- ✓ Water in and out valve
- ✓ Stainless steel screw blade



3.3 Carcass collection table-----1Set

Model: QE-B114

Which main used to collect carcass when cutting claw, unloading from chilling machine, complete chilling and so on, main data as following:

- 4)-Out size: 2400X1000X800mm(LXWXH)

5)-Deep: 200mm

6)-Component and material:

- ✓ 38*38*2mm 304Stainless steel square pipe
- ✓ 304Stainless steel table-board
- ✓ Drain hole
- ✓ 304Stainless steel adjusting foot



3.4 Poultry boneless automatic convey rail-----80M

Model: QE-B301

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



3.5 Carcass boneless belt convey machine-----3Sets

Model: QE-B303

Which main used to convey boneless poultry meat for packaging or convey complete carcass for boneless, main data as following:

- 1)-Rate voltage/Frequency/Phase: 380v/3p/50hz
- 2)-Power: 1.1Kw
- 3)-Out size: 8000*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



3.6 Trimming and packaging table-----3Sets

Model: QE-L103

Which main used to for beef、mutton、pork、chicken meat trimming and packaging, main data as following:

- 1)-Out size: 1900X900X800mm (LXWXH)
- 2)-Component and material:
 - ✓ 38*38*2mm 304Stainless steel square tube
 - ✓ 1.5mm 304Stainless steel table-board
 - ✓ Reservoir at the bottom
 - ✓ 304Stainless steel adjusting foot

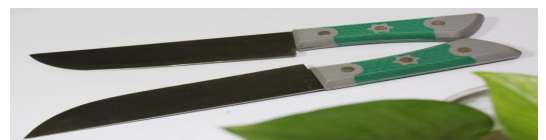


3.7 Boneless knife-----150Sets

Model: QE-L113-I

Which main used to skinning, trimming and boneless, main data as following:

- 1)-Length:26.2-31cm



- 2)-Component and material:
- ✓ 304Stainless steel
- ✓ Food grade plastic handle

3.8 Knife sharper-----60Sets

Model: QE-L113-II

Which main used for knives sharpening, main data as following:

- 1)-Length:45cm
- 2)-Component and material:
- ✓ 304Stainless steel
- ✓ Food grade plastic handle



3.9 Vacuum packaging machine (DZ-6)-----3Sets

Model: QE-L116-I

Which main used to pack livestock meat for freezing storage and keep fresh , main data as following:

- 1)-Rated voltage/phase/frequency: 380v/3p/50hz
- 2)-Power:2.2Kw
- 3)-Max packing size:600X550mm
- 4)-Vacuum room size: 720*625*140mm(L*W*H)
- 5)-Seal: 600*(8-10)*4mm
- 6)-Capacity: 1000-1500Pcs per hour
- 7)-Out size: 1420*750*950mm
- 8)-Component and material:
- ✓ Stainless steel frame and vacuum cover
- ✓ High quality vacuum pump
- ✓ Intelligent control panel



3.10 Multi-Layer Trolley-----6Sets

Model: QE-L121

Which main used to collect the livestock meat and transfer to storage room, main data as following:

- 1)-Out size: 1404X1025X1540mm (LXWXH)
- 2)-Plate size: 490X490X48mm(LXWXH)
- 3)-Material: Stainless steel
- 4)-4pcs Strongly nylon wheel



3.11 Standard trolley-----12Sets

Model: QE-L123

Which main used to collect livestock by-product and meat transfer to appoint area for treat or storage, main data as following:

- 1)-Volume:200L
- 2)-Out size: 600X600X600mm(LXWXH)
- 3)-Component and material:
- ✓ 2mm 304Stainless steel tank
- ✓ Bottom fillet structure
- ✓ 4pcs Strongly nylon wheel



3.12 Livestock abattoir machine cleaning system-----1Set

Model:QE-L204

Which is used to clean livestock slaughterhouse and equipment and ground when finished working per shift, the detail data as following:

- 1)-Power mode: 380v/3p/50hz
- 2)-Include:15m high pressure explosion-proof steel wire pipe
- ✓ Copper tube high pressure gun
- ✓ High density filter

- ✓ 5m water inlet PVC pipe
- 3)-Technical parameters:
 - ✓ Power: 2.2Kw
 - ✓ Rate of flow: 13L/Min
 - ✓ Max pressure:18Mpa Power mode:3-phase electric
- 4)-Include:15m high pressure explosion-proof steel wire pipe
 - ✓ Copper tube high pressure gun
 - ✓ High density filter
 - ✓ 5m water inlet PVC pipe
- 5)-Technical parameters:
 - ✓ Power: 2.2Kw
 - ✓ Rate of flow: 13L/Min
 - ✓ Max pressure:18Mpa



3.13 Hand washing and knife sterilizing device-----6Sets

Model: QE-L202-I

Which main used to clean hand and knives sterilizing, main data as following:

- 1)-Heating type:Steam heating
- 2)-Operate type: Foot switch
- 3)-Knives sterilizing water temperature: 82℃
- 4)-Component and material:
 - ✓ 2mm stainless steel shell
 - ✓ High quality tap
 - ✓ Water supply interface and drain valve
 - ✓ Rotary thermostat



2.4、Poultry abattoir installation material and auxiliary equipment unit

4.1 Equipment main support and hanging material-----12Tons

Model: QE-L127

Which main used for livestock abattoir equipment main beam support and hanging, fixed on the upper end of the column by welding, main data as following:

- 1)-Component and material:
 - ✓ DN114 Hot galvanized steel column
 - ✓ 20# I-beam,200*102*9
 - ✓ 18# I-beam,200*102*9
 - ✓ 16# I-beam,200*102*9



4.2 Livestock abattoir installation tools-----1Set

Model: QE-L126

Which main use for cattle and sheep/goat and pig and poultry abattoir slaughtering equipment installation, and which mainly include following device:

- 1)-Welding Machine
 - 2)-Steel Cutting Device
 - 3)-Rotate Drilling Device
 - 4)-Manual Lifting Device
 - 5)-Welding Polishing Device
 - 6)-False-work
- And so on.....

