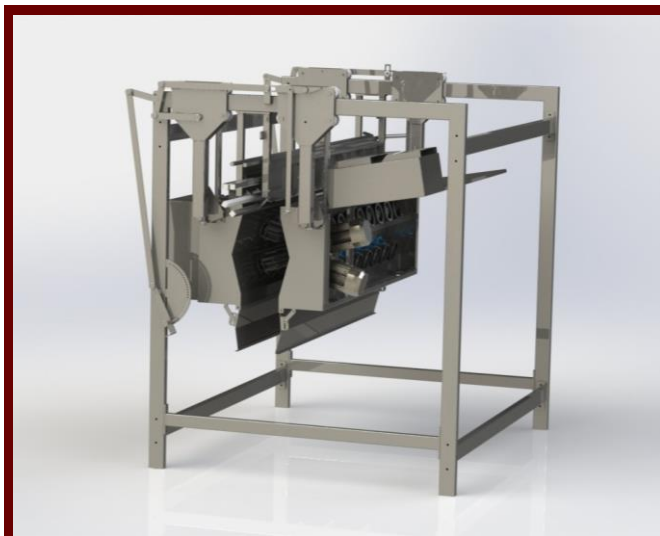


Product sheet - Plucking Machine "Cabinet" style



Plucking Machine
"Cabinet" style

The plucking machine is suitable for plucking poultry (mainly chicken) arriving from the upper track and properly scalded. The plucking is accomplished by the rotating plucking disks located in four rows, with the help of rubber fingers. The plastic-cased plucking units are driven by a double, six-angled (double profile) V-belt drive. The material of the frame and the compartments holding the plucking units is stainless steel.

Type
SZKG

Components

The plucking machine is driven by 4-8 asynchronous electric motors. **(2.2 kW - 400 V - 50 Hz)**

The upper hook leads made from stainless steel tubes are part of the machine, which also provide the necessary water inflow. A lower feather deflector unit is also an accessory of the machine, which prevents the feathers falling below from scattering.

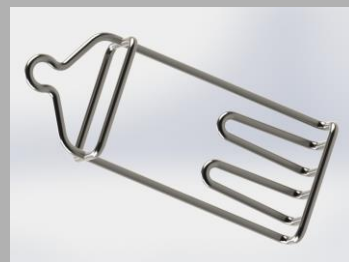
Used materials

Compliance with the food industry and hygienic regulations was an important factor during design. Accordingly, mainly stainless steel (AISI 304) and Solidur (HDPE) materials were used.

Setting - cleaning

It is recommended that the basic height is set during installation. The height can be changed during use, but this can be accomplished only to a limited extent. The width on the equipment is set by the levers on the machine.

After these levers are removed, the machine can be opened completely, which facilitates complete cleaning.



Hook - chicken



Track cart



Plucking unit



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