



Advance technology for poultry processing



Poultry processing

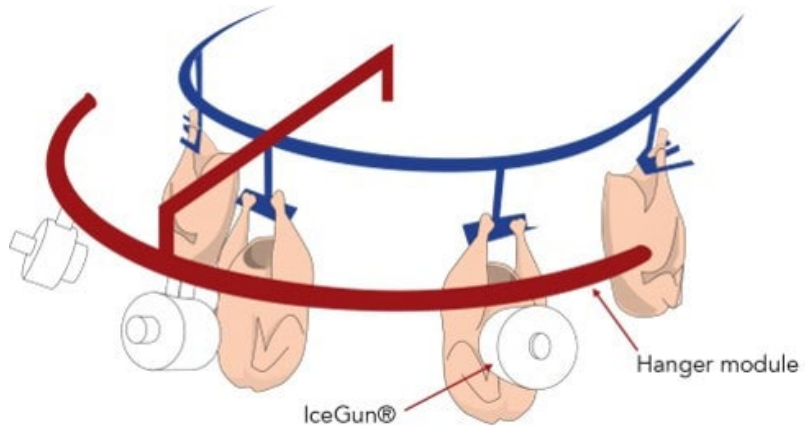
Cold water washing can be provided by an ice bank which will work at night time to store the require thermal energy for the whole slaughter cycle. Another most reliable and fast way of cooling down the chickens very rapidly is slurry ice which is 5 times faster than water cooling systems. Water temperature will be kept at 2°C.

In an air blast chiller, chickens needs to cool down fast to stop the growth of pathogen bacterial. A special designed Slurry ice spray chilling system which can be installed in addition to the evaporators grants a more effective pre-chilling of the birds. This system not only gives more efficiency but also is a necessary unit when processing hard scalded birds as it safely prevents bird colour changing.

At 20-25% ice concentration, Slurry-Ice flows like conventional chilled water while providing 5 times the cooling capacity.



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System Components

Liquid Ice Maker

- Stainless steel pressurized water path and stainless steel freezing surface.
- Seawater options standard, shipboard modifications available.

Progressive Cavity Pump with Drive

- Stainless steel transition chutes

Stainless Steel Stand

Electrical Control Panel for Ice Maker, Progressive Cavity Pump and Mixing Tank (Mixing tank by others)

- Remote start/stop station
- Motor starters, overloads, fuses, timers and relays

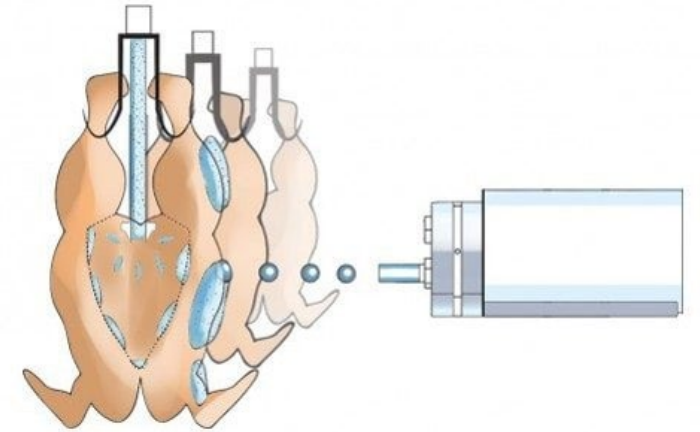
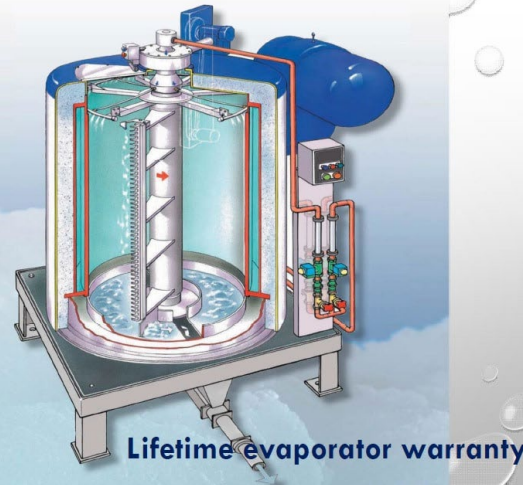
Flow Control Panel

- Flow meters
- Water pressure switch (safety device)
- Valves, clamps, fitting and hardware

Water Collection Tray

- Drip pan for dry floor applications

North Star



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