

POULTRY PLUCKER & SCALDER

Instruction Manual **CE**



WARNING: Read carefully and understand all instructions before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury. Save these instructions in a safe place and on hand so that they can be read when required. Keep these instructions to assist in future servicing.



WARNING: The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense and caution are factors that cannot be built into this product, but must be supplied by the operator.



ATTENTION! Electric shock warning!



WARNING! Do not reach into the working device, specially the feathers outlet. You may lose your fingers.



DO NOT USE THE DEVICE UNLESS YOU HAVE THOROUGHLY READ AND UNDERSTOOD THIS USER MANUAL.



PLEASE NOTE! Drawings in this manual are for illustration purposes only and in some details may differ from the actual product.



NOTE! Keep this manual for future use.

Read carefully and understand all Instructions before operating.

1. PRECAUTIONS

Please operate according to Operation Method and remain the proper operation procedures before using.

- Do not place on an unstable surface when using the machine.
- Put off the package to make sure none of the parts is missing or damaged. If there is any doubt about the product, please do not use it and consult it to the experts.
- Do not let cord hang over edge of table or counter.
- Do not touch the power cord plug with wet hands.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- This appliance could not be operated once the operator is absent, please turn off its unit to avoid any accidental injury or damage.
- Always unplug when assembling or disassembling the plucker.
- Unplug the unit when not in use, before putting on or taking off parts, and before cleaning.
- Keep all loose clothing, away from moving parts when plucker is in use.
- Keep fingers and hair away from moving parts when plucker is in use.
- Never remove the unit when it is running.
- Turn the plucker & scalding off before unplugging from outlet.
- Do not disassemble the plucker or place anything in the plucker during operation.
- Do not get engine wet.
- If motor not turning / smoke / strange noise / motor excessively hot, immediately turn off the power and unplug the power cord from power outlet.
- As with any commercial heating appliance the surfaces of this unit will get hot. Do not touch the surfaces of the scalding while it is in use. Be careful when operation near other machinery, if your machine is in an area where unwary customers or staff can touch the unit you should provide additional warning signage if necessary. To avoid unnecessary

risks keep this unit out of reach of children.

- Do not rinse the equipment with water directly. Clean the surface of stainless steel periodically with appropriate method to prevent any damage brought by oxidation or any other chemical interference.
- When it needs to be repaired, please ask for expert and use the original fitted spare part, it will be dangerous if not following the above requirements.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- To protect against risk of electrical shock do not put (state specific part or parts in question) in water or other liquid.
- New used or repairing this product must be performed by the experts or qualified person or those who have gotten the license of installation, or those who are authorized by the manufacturer.
- Please keep this instruction manual of future reference or hand it to next user.
- To keep supervision is necessary when any appliance is used near children.
- This appliance is just for commercial using, not for any other use, otherwise, it may be dangerous.

2. OPERATION

- Before use, please check whether the voltage of power supply is in conformity with that in data plate, and whether user's power switch and fuse are in conformity with the request of machine's power.
- Check that all nuts and bolts are secure.
- NOTE: All hardware (nuts, bolts, etc) should be checked for tightness before each use. Vibration of machine can cause them to loosen
- Test the bottom of rotating disk whether it's work or not ,and try to adjust the belt to best. .
- Make sure the combine plucker & scalding is on a flat surface.

2.1 HOW TO USE THE SCALDER:

NOTES: Completely bleed out the bird. After bleeding, scald and pick ASAP. Feathers soon become difficult to remove if the birds are not picked soon after killing.

1. At the start of processing, fill the scalding with water. It should be kept 1/2 water box's deepness with water height .{Immerse the bird in the water and agitate briefly. Check if the wing feathers will come out. If they can be pulled, scalding is completed. If not, dip the bird again. Do not leave the bird in the scalding. Scald just long enough so feathers can be picked. Leaving birds in the water causes unnecessary drops in water temperature and damages the skin. This damage can result in poor keeping qualities of the poultry. Skim dirt from water to keep it clean. Add hot water if necessary to maintain water temperature.)
2. Turn the thermostat to zero placement.
3. Put through the power supply, then the indication light is on red, just based on the requirement to adjust the temperature to the fitting one, now green light is turn on heating pipe start to add warm .when the temperature reach to the setting one, thermostat will shut down the power,green light will be off, the heating pipe will stop working, when the temperature descend the thermostat automated to start working again, green light turn on and the heating pipe also start to work again,

this process is cycling repeatedly,guarantee the temperature is on the set up scope.

4. When the temperature of water reach to the setting one ,then can put the chicken into kettle ,users can base on requirement to adjust the temperature optionally.
5. After working period of time .water level will be lower due to smoke vitalization.
6. When stop working ,turn the thermostat to zero placement and shut down power.

NOTE 1: Different birds requires different scalding temperature & scalding time. Batches of birds will vary slightly so be prepared to adjust accordingly with temperature and/or time. Recommended as below:

Poultry	Scalding Temperature	Scalding Time
Chicken	60~65°C	70~90 sec
Geese	70~72°C	120~130 sec
Pheasant	63~67°C	70~90 sec
Turkey	51~54°C	80~95 sec

Scalding is the critical step in processing and requires either a lot of experience. If the scald is too long or too hot, skin will tear; if it is too short or too cold, feathers will stick. So be careful of scalding.

NOTE 2: (Optional) When scalding, add some salt into the water, it will help to protect the poultry skin from broken.

NOTE 3: (Optional) Submerge the bird in cold ice water. A large plastic tote is suitable for this step. This is not required but many prefer to do it, because the skin is less likely to tear during plucking or further butchering.

NOTE 5: (Optional) Mixing dish soap with the scald water allows the hot water to penetrate to the skin. Birds have oil on their feathers and

breaking down the oil allows the hot water to get to the skin. The hot water relaxes the muscles holding the feathers in place. Change the scald water when it gets dirty and/or oily/or scald becomes less effective.

2.2 HOW TO USE THE PLUCKER:

- 1) After the birds are well scalded, plug the plucker into socket, turn the switch “ON”, the rotating plate inside drum starts rotating, place the scalded bird head down into the drum-once at a time. The plucker will remove the feathers automatically.
- 2) During plucking, open the water faucet, the water hose which surrounded the top drum and connected to water faucet will spray water automatically, the feathers or dirty thing will wash out from the feather outlet.
- 3) A properly scalded bird will pluck in about 15~30 seconds.
- 4) Turn the switch“OFF”when plucking is finished.

NOTE 6 : Good plucking is a combination of the right number of birds, the right time of plucking and the right removal of feathers. The bird in the plucker should tumble in such a way that it is tumbling end over end but sideways at the same time, a sort of rotating diagonal tumble. This means all sides of the bird pluck evenly. If you have too many birds in the plucker they cease to rotate correctly and slide around plucking one side and leaving the rest poorly plucked. Plucking time is an observation, and will vary according to the type of bird and feather cover. Over plucking, can damage the skin. Water spray allows better plucking and a cleaner finish. It also starts to chill the bird.



WARNING:

DO NOT put your hand into the drum when the unit is in operation.

DO NOT retrieve bird unless unit has come to a complete

3. CLEANING & MAINTENANCE

- (1) Always unplug the device before cleaning it. Wait for the rotating elements to stop completely.
- (2) Use only non-corrosive cleaners to clean the surface.
- (3) After cleaning the device, all parts should be dried completely before using it again.
- (4) Store the unit in a dry, cool place, free from moisture and direct exposure to sunlight.
- (5) Do not spray water on the machine’s electrical components and do not immerse them in water.
- (6) The device must be regularly inspected to check its technical efficiency and spot any damage.
- (7) Use a soft cloth for cleaning.
- (8) Do not use sharp and/or metal objects for cleaning (e.g. a wire brush or a metal spatula) because they may damage the surface material of the appliance.
- (9) The device should be cleaned after each use.
- (10)The inside of the drum can be cleaned with pressurized water by using a trigger gun on a hose.
- (11)Small amounts of feathers can get caught between the protrusions. This happens with all devices of this type and it is not a problem. You can remove the feathers but this is not necessary.
- (12)Be careful not to get the engine wet.

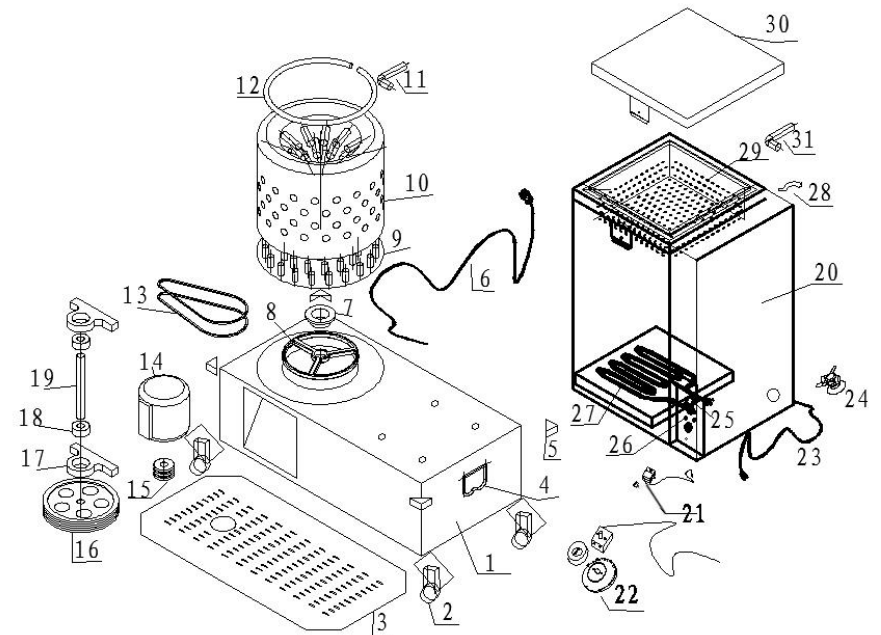
4. TECHNICAL DATA

Model	GRMWX50	GRMWX55	GRMWX60
Voltage	220~240V/50Hz		
Power	1500W+1800W		
Motor Type	Aluminum		
Engine Speed	1400r/min		
Average depilate rate	98%		
Productivity (pcs/min)	3~4 chicken	4~5 chicken	5~6chicken
Drum Diameter	Φ50CM	Φ55CM	Φ60CM
No. of fingers (pcs)	136pcs	151pcs	184pcs
Finger Size	Φ26*94(L)	Φ26*94(L)	Φ26*94(L)
Scalder Size	450*450*505mm	450*450*505mm	500*500*505mm
Dimension	1020*554*955mm	1122*602*955mm	1221*652*955mm

Notes: The productivity is based on 1~1.5kg chickens and only for your reference, the quantity may vary from different birds and its weight.

5. EXPLODED VEIWS

No.	Item Name	No.	Item Name
1	Body	17	Bearing Seat (x2)
2	Wheels (x4)	18	Universal Bearing (x2)
3	Bottom Sheet	19	Bearing Stick
4	Metal Handle	20	Scalder Body
5	Plastic Corner Protector(x4)	21	Temperature Limiter
6	Power Cord of plucker	22	Thermostat
7	Seal Ring	23	Power Cord of Scalder
8	Triangle Pulley	24	Water Tap
9	Rotating Feather Plate	25	ON/OFF Switch
10	Drum	26	Indicator Light
11	Water Inlet	27	Scalder Heater
12	Water Hose	28	Cover Sliding Support
13	Belt (x2)	29	Basket
14	Aluminum Motor	30	Cover
15	Motor Pulley	31	Water Inlet
16	Belt Pulley		



6. TROUBLE SHEETING (1)

Failures	Cause	Solutions
1. Power indicator is not on and unit not heating	1) No Power to machine	1) Check power supply
2. Heating indicator is on but the temperature does not rise	1) Connection of the electric heating tube is loose 2) Heating element damaged	1) Fasten the two terminals between the electric heating tube and the screw. 2) Replace the electric heating tube
3. Power indicator is on but the setting temperature will not rise	1) Temperature controller damaged	1) Replace the temperature controller
4. Temperature controller is normal but indicator is not on	1) Indicator damaged	1) Replace indicator

7. TROUBLE SHEETING (2)

Trouble(S)	Possible Cause(s)	Solution(S)
1. Tear the skin	1) Over scalding (too hot or too long) will weaken the skin and allow it to tear. 2) Small birds and very thin-skinned birds like quail and squab, etc.	1) Scald the birds with the right temperature properly 2) Use the right model of plucker to pluck the birds
2. Work Slowly when add chicken	1) The bottom line of fingers on the drum and the outer line of fingers on the bottom plate is too long 2) The belts of the pulley is loosen 3) The latch between belt pulley and shaft is loosen 4) Start capacitor of the motor is broken 5) The electric contacts (like a clutch) near to the shaft of the motor is loosen and disconnected	1) Check the finger length and cut them to keep the suitable space for the chickens to rotate 2) Adjust the belts 3) Fasten the latch with a hammer 4) Change a new start capacitor 5) Fasten the clutch of the motor
3. Not rotating	1) The power switch is broken 2) The wires are disconnected 3) The capacitor is broken 4) The motor is burnt	1) Change a new switch 2) Check the wires 3) Change a new capacitor 4) Change a new motor