

CONNECT



China

Building A, 95 Business
Mansion, No 598 Jiangnan
Road, Hi-Tech Zone Ningbo,
China, 315040

+86 153 5648 7018

sales@connectpoultry.com

Egypt

Business center D4, Katameya
dunes , 90 St, New Cairo, Cairo

+2 2612 9916

CONNECT

www.connectpoultrygroup.com

TURNKEY SOLUTION FOR POULTRY PROCESSING PROJECT

POULTRY PROCESSING EQUIPMENT

**CONNECT GROUP FOR
POULTRY PROJECT**



CONTENT

01	COMPANY PROFILE	01
02	POULTRY SLAUGHTERING LINE	03
03	MEAT OR CHICKEN FURTHER PROCESSING MACHINE	41
04	PACKING SOLUTION	54
05	LARGE ANIMAL SLAUGHTERING LINE	56
06	COOLING SOLUTION	60
07	CHYGIENE EQUIPWIENT	61



Company Profile

To CONNECT customers' needs in providing turnkey solution for Poultry and large animal slaughtering project.

CONNECT is the exclusive turnkey poultry project provider in China to build advanced poultry project including slaughterhouse, rendering plant, chicken houses, feed mill and its related poultry field project. Trademark of CONNECT is widely used and accepted by the worldwide clients. The service range are including project consulting, designing, equipment manufacture, installation and after service. All products are manufactured according to EU Standard, and highest world quality standards

CONNECT has five major manufacturing base in China, the agent and distributors are spreading many countries worldwide. We are working together to build excellently projects with high quality equipment and supply best- after sale services to all customers.

CONNECT group poultry and large animal slaughtering project including various type of poultry from chicken, duck, goose, turkey large birds to pigeon and quail birds, and large animals of cattle and sheep slaughtering line, meat and poultry further processing equipment of cutting, sausage and nuggets line, freezing and packing solution. The companies in our group have a complete set quality control system, advanced designing idea, CNC producing equipment which found the first foundation for our products.

Through continuous R&D and innovation cooperation, the companies are always customer-oriented and continuously develops products that meet customer' individual needs. With Advanced product design concepts, advanced production technology, exquisite production technology, excellent product quality, and sincere after-sales services, We win the width recognition of customers and partners.



VISION

In the more competition and fast poultry business growing conditions from world-wide, how to keep the leading position in poultry project builders, CONNECT firmly following the four optics.



CLEAR MISSION

To consider for customers, maximum do what ever clients request, build high quality project and try best to save investment for clients. With great supporting on technical and project civil work guiding ,and after service!



CONSTANT INNOVATION SPIRIT

Keeping the great competition of products,we take technical Innovation as our company spirit,which consider from animal welfare, healthy,environmental protection and energy saving.

Modestly to learn advanced technology.

Integrity management with heart and assurance service, to communicate and coordinate with customers All for customers to solve any problem with first action. Regular project investigation and engineer re-checking of project after running.



TEAM WORK

Keeping the work team in great union ,active,Harmonious. Team work is the core concentric for corporate culture, company and individual create a better future with unity,Cooperation and hard working of all the staff.



RECEPTION UNIT



CRATES DESTACKER



Crates Destacker is important equipment used in crates transportation, which is greatly reduce the labors' work. At the same time, the whole system working without labors avoid the panic of chicken. Reduce working area which made live chicken receiving unit more smooth.

CONNECT crates Destacker is customized according to poultry processing line capacity,crates dimension and reception platform form and space of customers. There are mainly three type of Destacker, for small capacity working line, we can arrange from one stack to five stacks , up to nine or ten tiers crates at a time.

The system including nylon chain conveyer which for receiving stacked crates and feed into Destacker, crates mechanic lifting platform which have pneumatic catcher used to parallel shift crates to sliding down crates conveyor for going to place where labors hanging chicken up to overhead conveyor line. The distance and arrangement for conveyors is customized based on site space of slaughterhouse. The whole system is working with PLC system, smart control, equipment with statistical recording system. The system is neat and nice appearance and is easy to clean. The hydraulic system ensures smooth and reliable operation; The high-strength conveyor chain has small running resistance, low noise, and wear resistance, and is suitable for different working environments.

The Destacker working environmental temperature is around -30℃~50℃.

Its high stable in working.

Maintenance is convenient.

The whole system destacking capacity is suitable for slaughterhouse line capacity from 4000BPH to 12000BPH, and 16000BPH.

MODEL:

Model No.	JFLJ	JFLJ-A	JFDJ-A (one side 单侧)	JFDJ-B (both sides 双侧)
DeStacker dimension(mm)	2000*1075*3950	2537*1075*3950	4149*2465*4250	4149*2645*4250
Stack number a time	1	2	5	5
Crate tiers	1-9	9	9	9
Destacking capacity(bph)	4000	6000	12000	16000
Destacking crates capacity/hour	360	900	1800	2660
Feeding Nylon Chain conveyer motor reducer power	5.5	5.5	5.5	5.5
Crates lifting motor reducer power(kw)	5.5		11	11
Crates sliding down conveyor type(material)	Nylon&belt	Nylon&belt	Nylon&belt	Nylon&belt
Sliding down conveyor motor reducer power	1.5	1.5	1.5	1.5
Pressed air consumption (m ³ /min)	0.25	0.25	0.25	0.25
Air pressure (kg/cm ²)	8	8	8	6

CRATES WASHER



The Crate washer is used for cleaning the live birds transportation crates. The structure including frame, washing body, water recycling tank, chain conveyor, steam pipe, and etc.

Working Principle: there are many stainless steel nozzles that are fixed on the water pipes at the top, bottom, right and left of the washing body. When the chain conveyor transport the crate into the washing case, the nozzles around the crate spray the water that is pumped from the water recycle tank to the crate. The dirty water goes into the rotary screen roller and separate the water and dirty substance. The filtered water will flow into the water recycle pool and is pumped into the pipes in the washing case. Water is continuously recycled by one pump, some pipes and rotary screen roller. In the cold area, the water in the recycle pool can be heated by a steam pipe played at the bottom of the recycle pool.



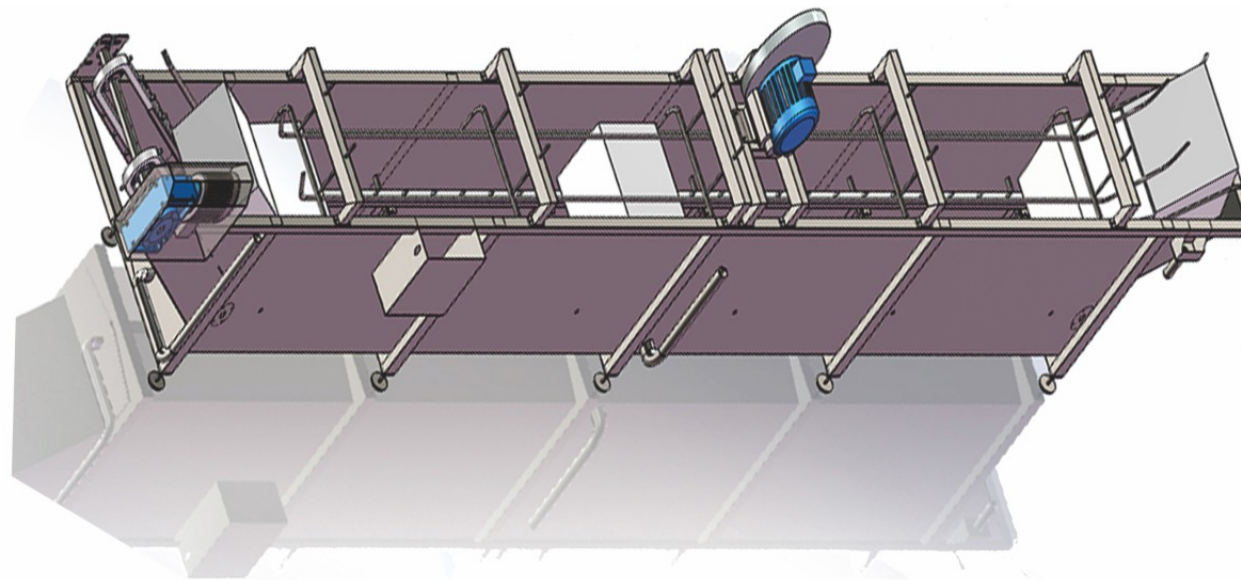
After the crates stay in the washing boy for xxx seconds, the dirty substance on the surface will be wash away by the water with high pressure.

If the capacity of the slaughter line is up to 6000 bph, it is better that there is crate soaking tank will be placed at the front of the inlet of the washer.

The system is coming with crates loading conveyor to crate washer.

Model	CW2000	CW4000	CW6000	CW8000	CW10000
Capacity (BPH)	2000	4000	6000	8000	10000
washing pump power (kw)	4.0	7.5	7.5*2	11*2	11*3
Chain driving motor power(kw)	0.37	0.37	0.37	0.37	0.37
Filter motor power(kw)	0.37	0.37	0.37	0.37	0.37
Washing time (second)	20-50	20-50	20-50	20-50	20-50
Washing stage	1	2	2	2	2
First time washing	Nature water	Nature water	Nature water	Nature water	Nature water
Second time washing	N/M	Hot water	Hot water	Hot water	Hot water
Water spraying nose number (unit/total) 喷嘴组数/数量	?	8/80	8/80	?	?

CRATES/BASKET SOAKING TANK



The crates soaking tank is mainly working for chicken farm and slaughterhouse which used for transportation live birds. There are a lots of dirt which mainly litter, feather and soil stick to crates, if don't cleaning and disinfection on time, the dirt carried on crates may cause cross infection and even made chicken get flu, and bring big lose for farm and slaughterhouse.

For thoroughly cleaning the crates or stubborn dirt which can't cleaning entirely, the crates soaking tank is ideal solution.

The washed crates after come out from crates washer are transport to soaking tank with conveyor. There is blowers and air pipeline which spread along the soaking tank, the crates walking with conveying chain on bottom of tank. Washing and disinfection at same time. The tank working with hot water.

The washing capacity is customized according to crates actually status to design the soaking time, and tank length.

Model No.	QLJP-6000	QLJP-8000	QLJP-10000	QLJP-12000
Soaking time	30 seconds			
Crates length	750mm (The tank length is varied according to crates length)			
Chicken number/crate	8	8	8	8
Tank length(mm)	6000	8000	10000	12000
Capacity(BPH)	7500	10000	12800	15000
Cycling water pump power (kw)	5.5	?	?	5.5*2
Filter motor power(kw)	0.37	0.37	0.37	0.37

CRATES STACKER

The well cleaned empty crates after washing transfer into crates stacker. The stacker is including lift and stacker. First the empty crates goes to lift, according to working capacity, 1 to 5 crates can be lifted to up the top of stacker. The stacker with up and down chain and crates catcher which working with pneumatic power. The stacker can working from 1 to 10 floors crates at a time. The stacked crates is moved out with conveyor which goes to vehicles.

The whole system is working with PLC system.



AUTOMATIC KILLING MACHINE

The automatic bird killing machine is used for automatically killing the poultry on poultry processing line. The chicken after stunned through water bath stunner, and continuously passing automatic killing machine, which cut the vein at one side of neck by rotating blade.

Model: ZDZS-2000

Size: 1938*1335*1780mm

Motor reducer power: 0.75kw

Blade size: 260mm

Voltage: triple phase 380V 50Hz or optional designed.

WORKING THEORY:

The poultry which hanging on the overhead conveyor shackles pass through the automatic killing machine along with the direction guiding sheet of it, the side of chicken head is face to up by the pressing pole, and the vein get cut by blade.

MAIN PARAMETER:

Suitable for : chicken

Max. working capacity: 4000-12000bph

FEATURE:

It works together with high frequency stunner

The killing result qualification rate is more than 95%, the size of chicken is similar which the size difference is not more than 15%

Easy maintenance, without labor operation

The equipment is reliable in function, failure rate is low

The working flow for automatic killing: High frequency stunner--

-- Automatic killing--- labor manually checking

The material of equipment is full stainless steel 304

NOTES:

1. Chicken must first pass through water bath stunner

2. The distance from stunner and killing machine is about 1 meters for avoiding chicken wake up and struggling.

3. The teeth direction regulator should add oil on time, each once each six months.

4. The place and angle is regulated.



BIRD CALM SHEET

In order to calm the birds and stop struggling after hanging on shackles, the steel sheet is arranged along with the over head conveyor at slaughterhouse reception unit. The design is according to the slaughterhouse site.



WATER BATH STUNNER



The Serial GSDM-11 water bath stunner power supply core is micro-treatment, and working with MPWM and IGBT module. The machine is working with digital frequency division, D/A conversion, instantaneous value feedback, and sine pulse width modulation and other technologies, so that the unit machine capacity can reach 400KVA. Working with output of isolated transformers to increase the stability of the whole machine. Strong loading capacity, good output waveform quality, simple operation, small volume, light weight and ensure the full protection.

The water bath stunner is designed working for poultry.

The stunning time is 8-10 seconds.

FEATURE:

The stunner transmit voltage and frequency stable, convenient adjustment in operation. The stunner is working with AC electricity, the poultry body is sufficient getting electric hemp during the process of stunning. As the cardiac muscles are not sensitive to high-frequency current, so the chicken only fainted instead of death.

The operation is simple, the water level is adjusted according to the poultry body length.

The Rack and brackets of stunner are stainless steel 304, and water bath box body material is high-strength insulation material.

The effective electric stunning expression of poultry

The poultry immediately stiff stage, the neck arch, the leg stretching, the body continuous trembling, the wings are close to the body tightening, the eyes wide open and stop breathing.

Subsequently, the poultry muscles completely relaxed.

The performance of the poultry convulsions is very weak—the legs will kick, and the wings will move (but can't spread wings)

Before poultry enter the scalding, the poultry eyes don't have any reflex activities.

BLEEDING TROUGH

For collecting the birds' blood. The dimension arranged is according to processing line capacity, bleeding line site arrangement in slaughterhouse. The full material is blood trough is stainless steel 304. The blood collecting jar and pump is optional for clients. The collected blood can direct pump to rendering plant blood jar or other storage facilities in slaughterhouse.



CONE BLEEDING LINE

For control the birds struggling to hurt its body parts, the cone bleeding line is optional for client.



ELECTRONIC COUNTER

The CONNECT HQ-210J intelligent counter is automation working which used in bird reception unit, or final production unit to automatic counting the birds number, highly improve the management of poultry processing production. The counter is equipped with the infrared sensor, the working way is radiation, an infrared(transmitter), and infrared receiver (receiver). When the utility model is installed, the transmitting end and the receiving end need to be aligned !

The counter not only just working in poultry processing plant, but also working in different field



WORKING FIELD

Cement plant, feed plant, chemical fertilizer factory, flour mill, chemical plant, food companies—etc Warehouse, storage, logistics companies, stations, docks, grain storage, grain storage, sugar factory. Production line, package line, conveyor belt, conveyor belt bags, boxes, bottles, the cumulative number of counts; Belt conveyor, conveyor, loading machine, products loading, delivery counting

HIGH PRESSURE SPRAYING MACHINE



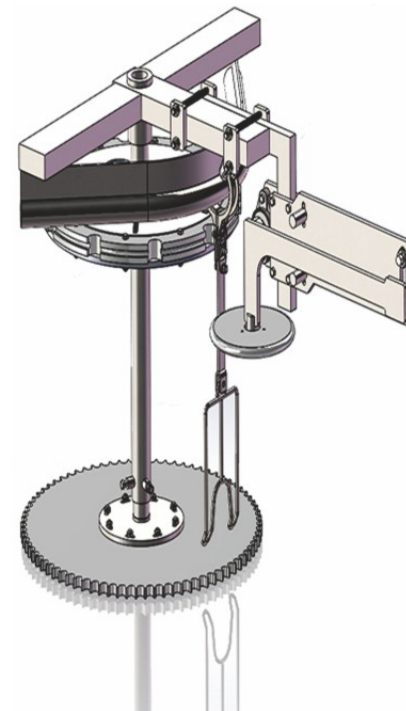
High pressure spraying machine is the equipment used before scalding in poultry slaughtering production line. It eliminate the permanent corner,so that the poultry body is hygienic and clean, the loose feather in hence the scalding ability,and raise the de-feathering rate. The spraying nose angle is free adjusting. There is a debris separation filter on the machine, which not only remove the feather and other large debris, but also the water can be cycling use.The structure is strong and compact,the function is reliable,hygienic in cleaning, and simple operation.

MECHANICAL COUNTER

The Mechanical counter is specially design for poultry processing line to count the number of poultry. The birds which hanging on the overhead conveyor line, the birds are pushed out of wheel once chicken pass the counter, when the shackles tilted, the mechanical link movement is touched when the crash is tilted. It is obstructed in front of the optoelectronic pipe once, and the counter counts it once.

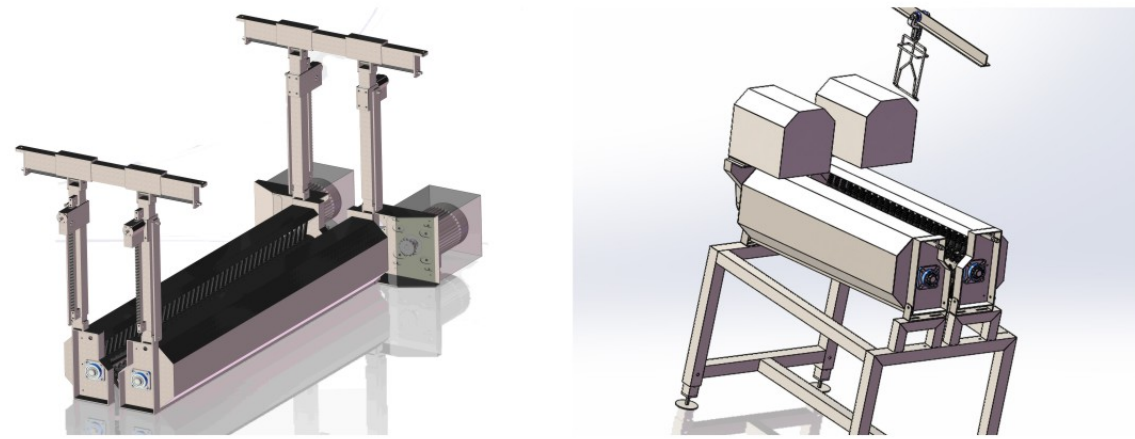
The biggest capacity is up to 13500 bph, protective grade is IP65

The counter is accurate, and convenient in maintenance. It can be compatible with relevant software to achieve substitution statistics.



SN	Model	Poultry type &Capacity		Water pump power(kw)	Filter power(kw)
		Chicken (bph)	Duck & goose(bph)		
1	PS2000	3000	1500	4	0.37
2	PS3000	4000	2000	5.5	0.37
3	PS4000	6000	3000	11	0.37
4	PS6000	8000	4000	11*2set	0.37

HEAD&NECK PLUCKER



Hanging Model

Standing Model

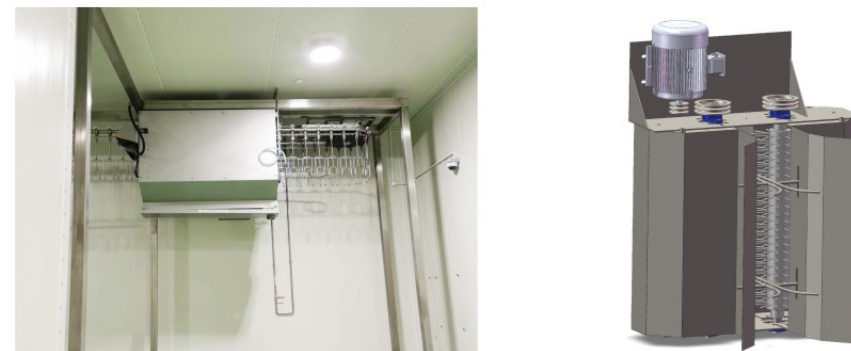
The Head&Neck plucker is one of most important equipment for poultry slaughtering line. This machine is working before scalding. This head&neck plucker is working with mechanic transmission and relaying on the relative friction between poultry rubber fingers, and take off the feathers on the head and neck of the poultry body. There is no damage to head and neck, and feather removal rate is high. The main body of this feather removal is mainly consisting of spindle, roller, motor deceleration, and composition of motor. The motor reducer, connect to the main axis through the axis, and the roller on the spindle the interchange and the regular distribution of the roller and roller plastic stick. This plucker working efficiency is very high, and clean the feather on head and neck complete. The installation of this Head&Neck plucker can be installed hanging up to beam or standing on floor optional.

SCALDER



Scalding plays an important role in the whole processing, the good scalding raise the deathering rate, save labors working, reducing the damage rate and increase the profit. Working with CONNECT scalding, the feathers is easy cleaning, simple structure, low power, maintenance rate very low. The whole equipment is closed system which reducing the heat lose. The equipment including tank body, heating supply system, over head conveyor, automatic temperature control, automatic water supply, and closed cover. The air blowing system is including blower and air pipelines. CONNECT Scalding temperature is from 56,58 to 61 or 63 °C, the scalding time is longer than 90 seconds. The scalding have two passes, and three passes optional according to arrangement of poultry processing line. The capacity of scalding is start from 500bph up to 13500bph.

SHACKLE WASHER



The shackle washer is used to cleaning the shackles of conveyor line to reach hygiene requirements for food processing equipment. Made of stainless steel. The two rotating brush is driven by motor. The working power is 0.37kw. The brush feather length is 650mm

SN	Model	Tank size(mm)	Valid scalding length (mm)	Capacity(BPH)	Fan power(kw)	Heating type
1	JQJJ-2400	2400 × 700 × 2200	2000	500	1 × 2.2	steam
2	JQJJ-4000	4000 × 700 × 2200		1000	1 × 3.0	steam
3	JQJJ-6000	6000 × 700 × 2200	5000	2000	2 × 2.2	steam
4	JQJJ-8000	8000 × 700 × 2200	7000	3000	1 × 5.5	steam
5	JQJJ-10000	10000 × 700 × 2200	13000	4000	2 × 4.0	steam
6	JQJJ-12000	12000 × 700 × 2200	17000	5000	2 × 5.5	steam
7	JQJJ-14000	14000 × 700 × 2200	21000	6000	2 × 5.5	steam

PLUCKER



The scalding chicken goes into plucker on overhead conveyor. The plucker machine have two sides plucking rows on both sides of machine. According to the type of birds, each sides of plucker can arrange from 2 to 4 rows of plucking box; Each plucking row can arrange from 6 up to 20 plucking disc; Each plucking disc have 8 to 10 rubber fingers. Each plucking disc is adjacent to the tingling direction in the opposite direction of plucking disc. The driving motor power of each plucking box is 2.2kw. The plucking row angle, distance between two sides of plucker, up and down location all can be adjustable. The plucker is suitable for chicken, duck, goose, turkey, quail and pigeon. The plucking time is from 20 to 40 seconds, the time is different according to different type of bird; The plucking disc rotating speed is 400-900 rpm; The water consumption is around 0.2 liter/birds, the warm water is recommend to work with for spraying, the spraying water volume is adjustable. The plucker damage rate to bird is less than 3%; The machine have long life time, the belt running is stable; The water, electricity and air are just simple connect to the connector on plucker.

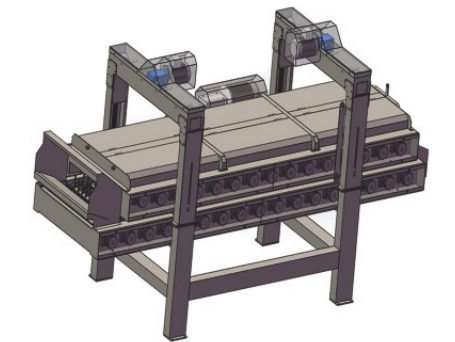


SN	Model	No. Of Rows	Discs. Qty. /Row	Disc Qty.	Fingers /disc	Rubber finger Qty.	Motor power (kw)	Dimension(mm)
1	RP-24	4	6	24	10	240	1.5 x 4 sets	2500 x 2000 x 2400
2	RP-32	4	8	32	10	320	2.2 x 4 sets	2900 x 2000 x 2400
3	RP-40	4	10	40	10	400	2.2 x 4 sets	3300 x 2000 x 2400
4	RP-48	4	12	48	10	480	2.2 x 8sets	3700x2000x2400
5	RP-64	4	16	64	10	640	2.2 x 8sets	4400 x 2000 x 2400
6	FP-36	6	6	36	8	288	1.5 x 6 sets	2500 x 2000 x 2400
7	FP-48	6	8	48	8	384	2.2 x 6 sets	2900 x 2000 x 2400
8	FP-60	6	10	60	8	480	2.2 x 6 sets	3300 x 2000 x 2400
9	FP-96	6	16	96	8	768	2.2 x 12 sets	4400 x 2000 x 2400
10	FP-120	6	20	120	8	960	2.2 x 12 sets	5500x2000x2400
11	FP-	8						

FLAT PLUCKER



The flat plucker have two tiers of plucking sheet, there are 15 plucking rollers on up tier, and 17 plucking rollers on down plucking sheet. The up plucking sheet is regulating with electric control screw rod, which used to regulate the defeather distance for up and down tier. The scalded chicken goes into the gap between up and down tier of plucker sheet with certain speed and direction, the feather is cleaned by rubber fingers with the plucking rollers rotating. The plucker is suitable working for chicken, duck, goose, turkey, pigeon, dove and other birds. The rubber fingers hardness and length is optional use for different type of birds. The plucking time is 10 to 20 seconds; The plucking roller rotating speed is 500/700rpm; The water consumption for plucker is 0.2 liter/bird, with water spray volume is adjustable. The plucker defeather rate is less than 3%; The defeather rate is higher than 98%; The machine have long life time, the belt running is stable; The water, electricity and air are just simple connect to the connector on plucker. It is convenient to install feather conveyor.



WAX PEELING MACHINE



The wax peeling machine is used for automatic peeling the wax off the birds body after dip into wax. This machine is clean wax well and doesn't damage duck skin or there is fat come out after peeling wax. The automatic waxing processing working process: The duck or goose after defeathering goes into wax processing line, first bird goes into wax soaking tank, then water tank to cool the wax which on bird body, then goes to wax peeling machine to remove the wax from bird's body. Normally this wax processing will do two or three times until the fine hair completely cleaned.



FINE FEATHER PLUCKER

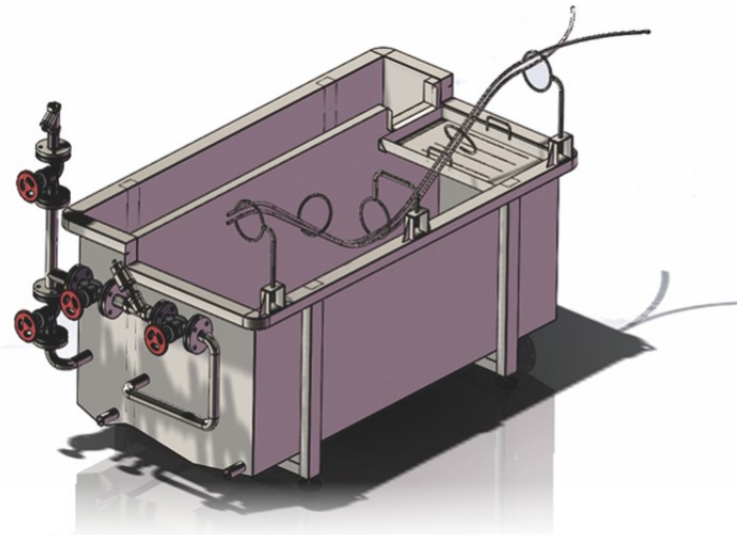
The dimension: 1500 (L) x 1600 (W) x 1700 (H)

- There are two sets of grade 6 motor, each power is 1.5kw;
- There are two group of cleaning roller, each roller diameter is 168mm ;
- There are five rows of rubber fingers, the central distance of two adjacent fingers is 45mm, the finger valid length is 140mm;
- The height of roller is adjustable, the regulating range is 200mm; The distance for two rollers is regulated with screw rod;
- The material of machine is complete stainless steel 304, the roller diameter is $\Phi 168 \times 3$ mm; The frame of machine is square pipe which size is 50*50*3mm; closed stainless steel bearing holder with transmission chain; With stainless steel collecting tank.



WAX SOAKING TANK

The wax soaking and peeling tank is used for processing the fine hair on duck and goose after scalding and plucking. The working theory is the rosin paraffin is melted according to the proportion and put it in the wax tank. The duck and goose body dip one layer of wax along with birds which hanging on the overhead conveyor line goes into wax tank. After that, the birds go into water cooling tank and cooling the wax on birds' body with the moving of overhead conveyor, then manually or auto. Peeling the wax off the birds' body which the fine hair is cleaned with the wax off. The dimension of tank is optional according to the poultry processing line capacity. The heating normally is working with steam.



The whole tank is closed in structure which reduces the heat energy loss.
With heat exchange to decrease the hurt for birds' body.
With ganster stirring, water temperature is even, scalding thoroughly.

HEAD PULLER

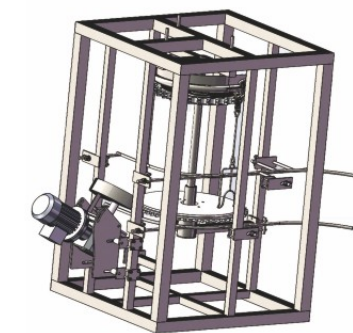


The head puller is used for pulling the bird head off after removing the feathers. It works by mechanical force on the overhead conveyor line.

The working theory is once the bird head passes through the head puller, the head is fixed by a pressing pole, along with the overhead conveyor line going forward, the bird head is pulled down until it is off.

The working capacity is 12000 bph.

HOCK CUTTER



The automatic hock cutter is a field-proven technique product to cut the hocks on poultry. Due to the simple design of a few moving parts, you can expect the CONNECT Hock Cutter to give you continuous day-in, day-out precision cutting performance. By use of specially designed chain, the feet cutter automatically positions and serves the hock joint by nicking, disjuncting, and cutting the joint completely off or to the last tendon for automatic re-hanging.

The location of cutting height is adjustable, and joint cutting location is accurate.

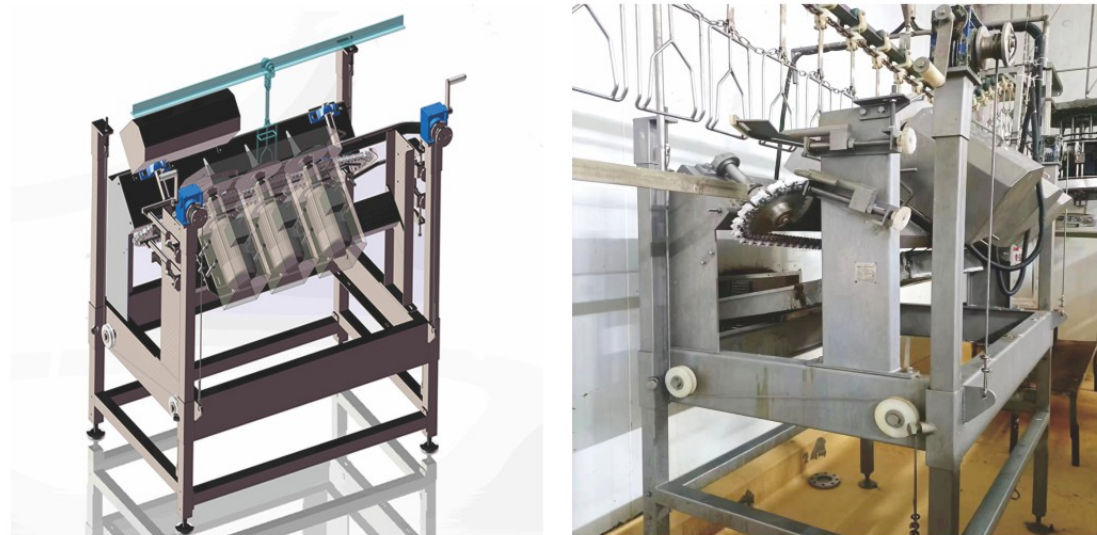
Dimension: 840 x 840 x 1500mm

The driving motor power is 0.75kw;

Nylon turning wheel;

Full stainless steel material 304.

HOCK CUTTER (PRECISION CUTTING)



This machine is driven by overhead conveyor line, the chicken leg elbow joint under the positioning and transportation of the synchronous claw support mechanism, and the process cutting action is completed by multiple cutting knives one by one. The first knife is limited to cutting. Without hurting the bone joint, cutting the elbow joint and the gluten of the elbow joint; the second knife presses cut the soft tissue between the joints without breaking the bone marrow; The third knife is separating cutting, which directly cuts off the tendon and lower skin of joint.

The machine is assembled by AISI304 stainless steel. All welding ports use welding wires higher than ER307, which avoid rust on weld.

The transmission is stable, and the noise is small during runtime.

The machine is automatic synchronization which ensures the synchronization working of hock cutter and overhead conveyor line.

The transmission is stable, and the noise is small during runtime.

The automatic synchronization is used to ensure the synchronization of the hock machine and the production line.

The adjustment of the lifting mechanism is flexible and convenient.

Guidance institutions can make slaughtering into the body smoothly and relatively positioning.

High-intensity stainless steel brackets are safer, not easy to rust, durable, and keep the machine stable operation.

Strong motor, higher efficiency, small running noise, energy saving and environmental protection, ensuring that the knife mouth is consistent, and the machine operation is stable.

Professional blade, more sharp, has automatic cleaning function, facilitates maintenance and cleaning, and is not easy to rust.

Main material: 304 stainless steel and food-level engineering plastics.

Model: YWQJ-BP

Specification: 1700 x 1200 x 2000 mm;

The rail height is 2200mm;

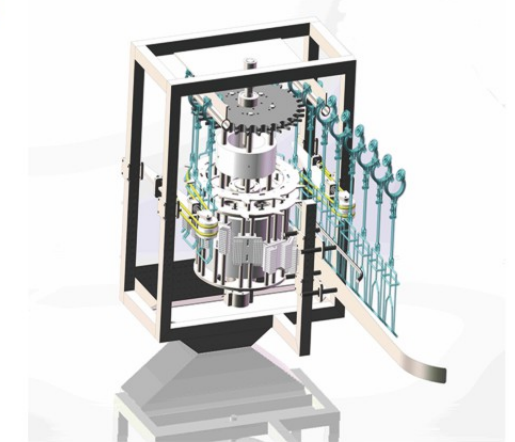
The motor power is 1.5kw each, totally 3 sets;

The blade rotating speed is 1395r/min.

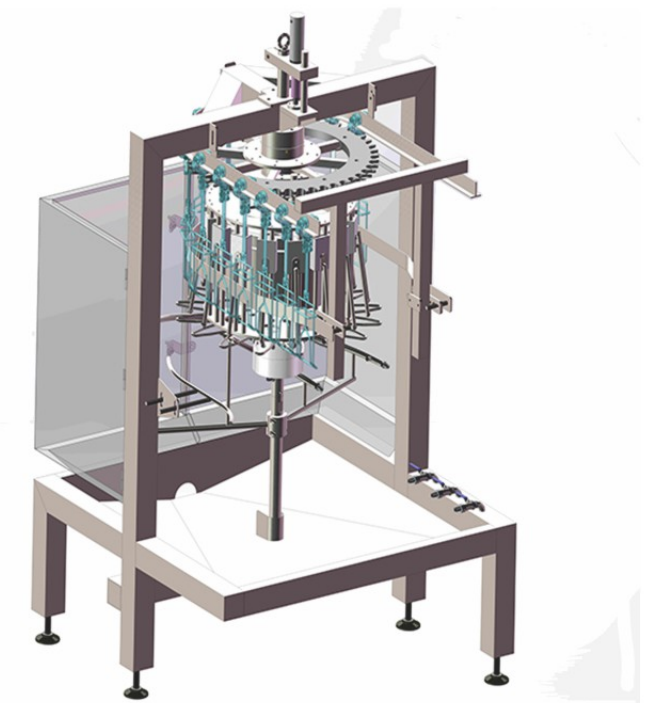
It is suitable for 6 and 8 inch shackle distance.

FEET UNLOADER

For automatic un-loader the poultry feet from the shackle, this model is working for capacity higher than 8000bph. The feet unloader is 180 degrees at corner.



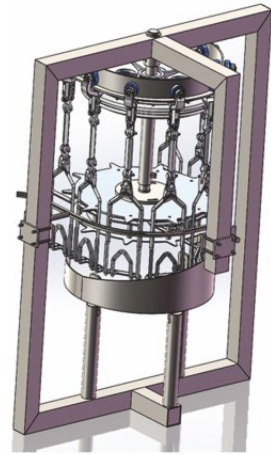
CARCASS INSIDE & OUTSIDE WASHER



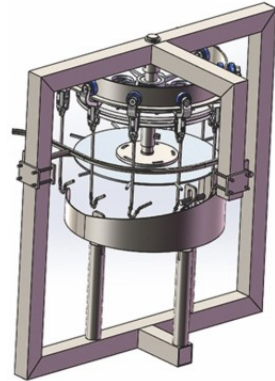
The carcass washer controls the water capacity of external spray by independent valve method, and lets up and down stroke of the internal spray nozzle be controlled. As the washing probe at the end part of internal unit opens the space of the neck part, the washing water flushes well without damaging the carcass. As the washing water is sprayed out only when the spray nozzle goes up and down inside the carcass, water usage is minimized. The washing nozzles are installed at both inside and outside of the carcass, making it possible to wash both inside and outside at the same time.

The washing capacity and pressure control are made easy, as well as the bypass, and adjustment, replacement and maintenance of components are convenient. Especially durable materials, such as stainless steel etc. Where selected for all the materials.

CARCASS AUTO. UNLOADER (180°)



At slaughtering unit



at cut-up unit



Unloading birds at direct line

AUTO. RE-HANGER

More than 99% of re-hanging rate is possible by the precise control with encoder method. In case of momentary load, re-hanging is executed at the original site.

In case of the mechanical load occurrence, the cylinder operates and drops the carcass automatically in order to prevent fracture of the leg. When the machine is self-restored, the cylinder stops operation. As re-hanging is executed by the clip-type lever method using the spring rather than the lever of given interval, re-hanging is possible without any fracture of leg though the chicken size is different. The blade of the chicken leg cutter is made of SS304 material which is excellent in durability 10 units. The capacity up to 12000bph
Dimension of machine: 2200*2200*2700mm



VENT CUTTER

There is no operational error as the probe pole is set at the same work standard point all the time in proportion to the size of carcass from broiler chicken to layer chicken. By cutting after pulling back the tail, accurate the hygienic work is possible without damage of the tail part. After cutting the event accurately with the rotating circular blade, the machine draws up the vent by about 5 to 6cm and makes it hung outside the carcass. The circular blade for cutting vent excellent in durability as it is made of the high speed steel which is low in wear rate and special-heat treated. The blade is easy to replace as it is crew driven. The circular blade passes through the washing section once after the vent operation is completed in order to prevent cross-contamination in the next processing. The vent cutter is an extremely advanced machine. Its characteristics are:



- Productivity up to 12000BPH;
- Machine self-adjusting in case of different birds size;
- Operators high safety standard;
- High reliable;
- High hygiene standard;
- Easy cleaning;
- Total reduction of hardly-washable surfaces.

SN	Capacity(BPH)	3000	6000	10000	4000	10000
1	Live bird weight (kg)	1.2-3.5	1.2-3.5	1.2-3.5	1.2-3.5	1.2-3.5
2	Unit number	7	14	20	14	20
3	Shackle pitch(inch)	6"	6"	6"	8"	8"
4	Dimension(mm)	1550*1297*2600	1750*1297*2600	1750*1297*2600	1550*1297*2600	1750*1297*2600
5	Weight(kg)	650	750	850	650	850
6	Connection pipe(inch)	1/2"	1/2"	1/2"	1/2"	1/2"
7	Water consumption (m3/h)	0.6	0.6	0.6	0.6	0.6
8	Water outlet(mm)	DN100	DN100	DN100	DN100	DN100

OPENER



Vent opener is capable of bypass, upper and lower operation and adjustment as the occasion demands. All the materials, by using stainless steel and special material, are excellent in durability. When opening the vent, a spherical ball is attached to the blade fixing device in order to prevent damage of the viscera in the carcass, avoiding the contamination of carcass caused by breakage of the viscera. By adjusting the stroke of blade operation with the CAM, the machine controls the cutting depth, cutting length, etc. Letting adjustment possible according to various weight and carcass size of ginseng chicken, broiler chicken, layer chicken etc. The vent cutter is an extremely advanced machine.



THE FEATURES:

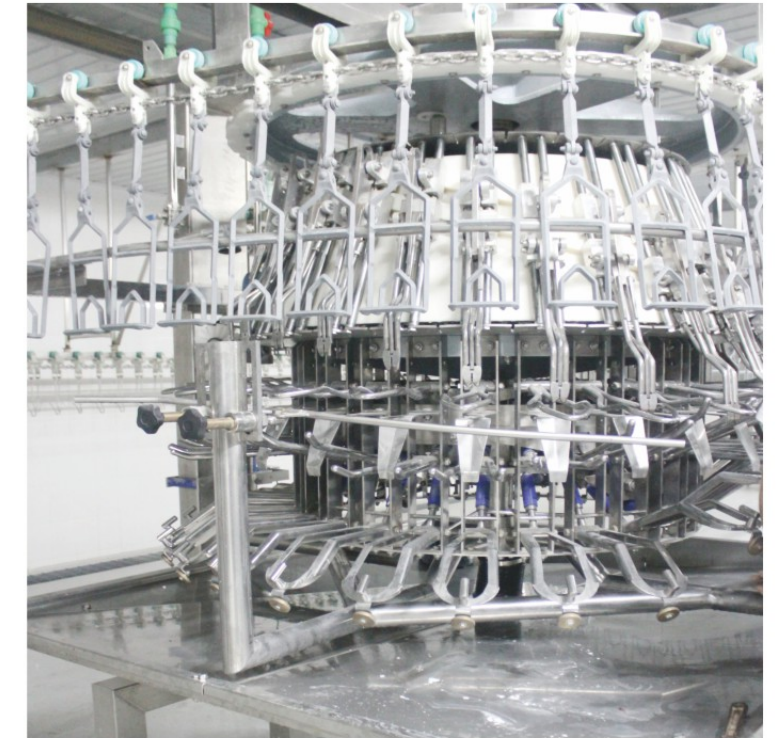
- Productivity up to 12000BPH;
- Machine self adjusting in case of different bird size;
- Regular cut on different bird size;
- Only vent cut;
- Operators high safety standard;
- Easy cleaning;

SN	Capacity(BPH)	6000	10000	4000	10000
1	Live bird weight (kg)	1.2-3.5	1.2-3.5	1.2-3.5	1.2-3.5
2	Unit number	14	20	10	20
3	Shackle pitch(inch)	6"	6"	8"	8"
4	Dimension(mm)	1705*1382*2600	1705*1382*2600	1705*1382*2600	1705*1382*26000
5	Weight(kg)	600	650	600	650
6	Connection pipe(inch)	1/2"	1/2"	1/2"	1/2"
7	Water consumption (m3/h)	0.1	0.1	0.1	0.1
8	Water outlet(mm)	DN100	DN100	DN100	DN100

EVISCERATOR



This eviscerator has been developed to be suitable for the characteristic of the chicken produced in each country, having large adaptability according to the deviation of chicken. It does not damage the viscera even at a high speed of 12000bph per hour, and picks up the neck accurately at the bottom point of neck guide, extracting the viscera very stably. The real-time monitor of the clip-typed eviscerator indicates the hourly treating speed, quantity of chicken and viscera, evisceration rate, and evisceration rate per each unit, making management of carcass quality and machine very easy. The clip-typed spoon of the eviscerator is washed by the injection nozzle after the operation is completed, and then returns to the initial processing.



The viscera extracted without damage are automated ally transferred to the pack shackle of the viscera processing line, and all the facilities of the viscera processing line can be automated, leading to the labor cuts.

The visceral residue generated during the evisceration work is gathered at the collect tank beneath the lower hopper, and is transferred and collected at a certain place by the transfer device.

SN	Capacity(BPH)	3000	6000	10000	10000
1	Live bird weight (kg)	1.2-3.5	1.2-3.5	1.2-3.5	1.2-3.5
2	Unit number	12	24	28	24
3	Shackle pitch(inch)	6"	6"	6"	8"
4	Dimension(mm)	3100*2400*2800	3100*2400*2800	3100*2400*2800	3100*2400*2800
5	Weight(kg)	2500	2800	3000	3000
6	Connection pipe(inch)	1/2"	1/2"	1/2"	1/2"
7	Water consumption (m3/h)	2.5	2.5	2.5	2.5
8	Water outlet(mm)	DN100	DN100	DN100	DN100

CROPPER



The cropper removing spindle passes through the abdominal cavity of carcass and rotates at the neck part, removing the respiratory tract, esophagus and crop effectively.

The spindle rotates and winds the crop and the respiratory tract tube, which are separated and removed by the brush. As the washing water is sprayed to the inside of carcass, the washing effect of the carcass is out-sanding. When the spindle is worn out, it can be easily replaced. Up-and-down operation by hydraulic pressure, adjustment and replacement of parts, and maintenance, such as bypass are easy.

All the materials by selecting the stainless steel 304 and special material, are excellent in durability.



SN	Capacity(BPH)	3000	6000	10000	10000
1	Live bird weight (kg)	1.2-3.5	1.2-3.5	1.2-3.5	1.2-3.5
2	Unit number	8	16	20	24
3	Shackle pitch(inch)	6"	6"	6"	8"
4	Dimension(mm)	1555*1290*1944	1555*1290*1944	1555*1290*1944	1555*1290*1944
5	Weight(kg)	810	860	900	900
6	Connection pipe(inch)	1/2"	1/2"	1/2"	1/2"
7	Water consumption (m3/h)	2.5	2.5	2.5	2.5
8	Water outlet(mm)	DN100	DN100	DN100	DN100

FINAL INSPECTION MACHINE

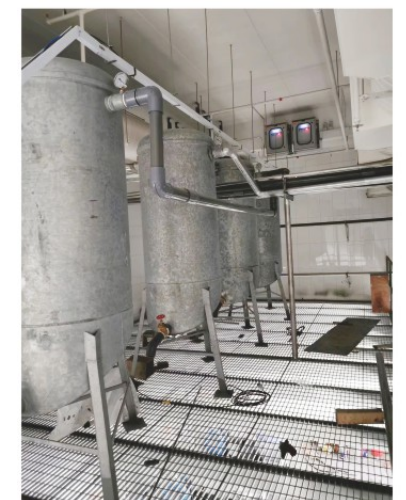


After entering into the internal part, the suction gun effectively removes the visceral residue remaining in the abdominal cavity, such as lung particle, blood corpuscles etc. By strong vacuum pressure. The units having finished the vacuum suction are washed by the spray nozzle in order to prevent the cross contamination in the next work. The final inspector controls the vacuum suction rate easily and also has the bypass function, making part replacement and maintenance convenient. All the materials are stainless steel and especially durable material. As the vacuum is released once during the suction stroke in order not to constrain the carcass, the carcass is not damaged by the vacuum pressure.

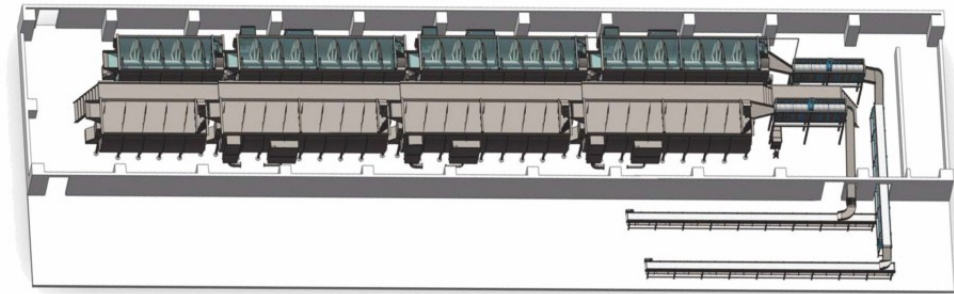


SN	Capacity(BPH)	3000	6000	10000	4000	10000
1	Live bird weight (kg)	1.2-3.5	1.2-3.5	1.2-3.5	1.2-3.5	1.2-3.5
2	Unit number	7	14	20	14	20
3	Shackle pitch(inch)	6"	6"	6"	8"	8"
4	Dimension(mm)	1722*1272*1250	1722*1272*1250	1722*1272*1250	1722*1272*1250	1722*1272*1250
5	Weight(kg)	750	800	850	800	850

VACUUM SYSTEM



WATER CHILLING UNIT



WATER SCREW CHILLER



The water screw chiller is used for soaking the poultry carcass in screw chiller and decreased the temperature of carcass. The eviscerated poultry carcass body temperature is around 37 °C, in order to curb the growth rate of corruption microorganisms, reduce the growth of most pathogenic microorganisms. The carcass bodies are rolling up and down in the screw chiller tank by the poured air in water, the carcass exchanging heat with chilled water and decreased the carcass temperature.

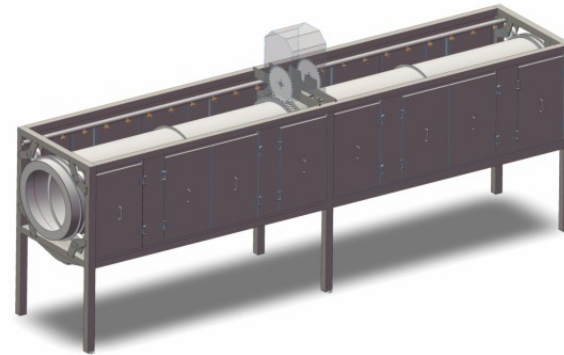
The working theory of screw chiller is to push water and poultry carcass forward inside the chiller through the rotating of main shaft which driven by motor reducer. At the same time, the vortex pour air into screw chiller, the carcass is rolling up and down in water which pushing forward. The carcass collector function is to dump the carcass from tank.

SN	Model	Tank Diameter(m)	Tank Length (m)	Driver Qty.	Power(kw)		Fan power(kw)	Water loading (ton) /meter
					shaft	dumper		
1	½ tube screw chiller	1.6	4 x 1.6 x 1.9	1	0.37		2.2	1
2	½ tube screw chiller	1.6	6 x 1.6 x 1.9	1	0.37		3.0	
3	½ tube screw chiller	1.6	8 x 1.6 x 1.9	1	0.37		5.5	
4	½ tube screw chiller	1.6	10 x 1.6 x 1.9	1	0.37		3.0 x 2	
5	½ tube screw chiller	1.6	12 x 1.6 x 1.9	1	0.55		4.0 x 2	
6	½ tube screw chiller	1.6	14 x 1.6 x 1.9	2	0.55	0.55	5.5 x 2	
7	½ tube screw chiller	1.6	16 x 1.6 x 1.9	2	0.55	0.55	4.0 x 3	
8	½ tube screw chiller	2.1	4 x 2.1 x 2.4	1	0.55	0.55	3.0	1.7
9	½ tube screw chiller	2.1	6 x 2.1 x 2.4	2	0.55	0.55	5.5	
10	½ tube screw chiller	2.1	8 x 2.1 x 2.4	2	0.55	0.55	5.5	
11	½ tube screw chiller	2.1	10 x 2.1 x 2.4	2	0.55	0.55	3.0 x 2	
12	½ tube screw chiller	2.1	12 x 2.1 x 2.4	2	0.55	0.55	4.0 x 2	
13	¾ tube screw chiller	1.6	4 x 1.6 x 1.9	1	0.55	0.55	3.0	1.9
14	¾ tube screw chiller	1.6	6 x 1.6 x 1.9	2	0.55	0.55	4.0	
15	¾ tube screw chiller	1.6	8 x 1.6 x 1.9	2	0.75	0.75	5.5	
16	¾ tube screw chiller	1.6	10 x 1.6 x 1.9	2	0.75	0.75	4.0 x 2	
17	¾ tube screw chiller	1.6	12 x 1.6 x 1.9	2	0.75	0.75	5.5 x 2	
18	¾ tube screw chiller	2.1	6 x 1.6 x 1.9	2	0.75	0.75	5.5	2.3
19	¾ tube screw chiller	2.1	8 x 1.6 x 1.9	2	0.75	0.75	5.5	
20	¾ tube screw chiller	2.1	10 x 1.6 x 1.9	2	0.75	0.75	4.0 x 2	
21	¾ tube screw chiller	2.1	12 x 1.6 x 1.9	2	0.75	0.75	5.5 x 2	
22	¾ tube screw chiller	2.5	2	0.75	1.5		
23	¾ tube screw chiller	3.050	2	0.75	1.5		5.5
24	¾ tube screw chiller	3.2	2	0.75	1.5		6.6
25	¾ tube screw chiller	3.35	2	0.75	1.5		7.5
26	¾ tube screw chiller	3.650	2	0.75	1.5		

WATER DROPPING DRUM



The water dropping drum is used for removing water from carcass body after from Screw chiller. This dropping drum is driven by motor reducer, the dropping time is regulated; The water drops from carcass body and inside body; There is carcass rolling lever inside the water dropping drum; The water dropping time is 1 minute; The length of drum is optional according to the poultry processing line capacity; The drum diameter is 800mm.



SN	Model	Capacity (BPH)	Drum length(mm)	Drum diameter (mm)	Motor reducer power (kw)
1	QCJ-2000	2000	2000	1200	1.5
2	QCJ-3000	3000	3000	1200	2.2
3	QCJ-5000	5000	5000	1200	

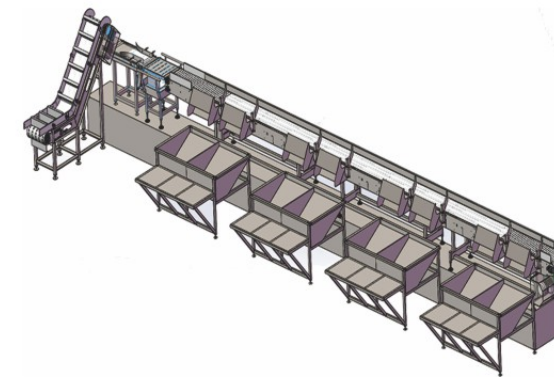
AIR CHILLING



In the case of the companies, water spraying throughout the whole interior of room causes the waste of chilling water, and frost formed on the heating surface of the unit cooler installed at the upper part lowers the chilling efficiency. However, air chilling system, having improved these shortcomings, saves water as well as prevents the epidermis from getting dry, and lowers the relative humidity of the chilling chamber in order to maximize the energy saving effect, by wetting only the required parts of both the inside and outside of the passing carcass fully in order to make the carcass absorb enough water with the installation of the shower box casing in the right places. In addition, by installing the chilling water shower. Air system pumps the fixed quantity of antiseptic solution. Leading to increasing the chilling efficiency and restraining the reduction in quantity of the antiseptic solution, as well as the disinfection.



BELT WEIGHT GRADING MACHINE



The belt weight grading machine is working for whole chicken weight grading. The maximum capacity is up to 4000 BPH.

The carcass body dripping the water drop to the elevating conveyor after down load from overhead conveyor line. The elevating conveyor ensure each time have one chicken enter belt scale. This weight grading machine works up to 16 grades, and the system totally can storage 500 sets of recipe, just use the recipe according to needs. After grading, the same grade carcass goes to same collecting drop through sliding trough.

TECHNICAL FEATURE

- Brush-less DC motor drives conveyor belt to ensure the stability of transmission;
- PLC + HIMI man-machine interface operation, level setting is simple, according to product requirements can change the level setting position according to will.
- Scheme data storage, market demand can be set to different schemes, in order to access and use, don't need to re-enter data, save time, easy to operate.
- Efficient substitution of manual sorting to improve production efficiency and benefits.

SN	Model	P16
1	Power supply	AC/220V, 1.1KW
2	Dimension (L*H*W)mm	12800 * 1100 * 1200
3	Weighing weight range (kg)	0.5-3KG
4	Each grad weight range (g)	50/grade
5	Sorting categories	16 grades (optional)
6	Sorting speed	10-110 pc/min.
7	Scale belt height (to floor)	1200 mm (height adjustable)
8	Conveying direction	From left to right while face to screen
9	Detection mode	Sorting according to weight
10	Data storage mode	SD card
11	Working for products	Whole chicken, duck, fish... etc

TRAY WEIGHT GRADING MACHINE



The plastic tray weighing grading machine is suitable for product segmentation of chicken and duck (drumsticks, wing tips, wing middle joint, breast and paw) and seafood products are categorized according to grade.

The optional function:

- Automatic cumulative weighing
- Automatic cumulative feeding device
- Data acquisition system

There are three size of plastic tray for different size raw material

The system is equipped with imported weighing system from Germany, the equipment has high precision and small error.

It have fast production capacity, saving labor and reducing production costs.

The engine is Stainless steel 304, which are according to the food sanitation standard.

PLC plus touching screen.

The sorting ranging can be set directly by touch screen. It is easy to operate and simple.

SN	Model	F01-07	F01-10
1	Dimension(L*W*H)(mm)	3620 * 900 * 1200	4500 * 900 * 1200
2	Capacity (pcs/min)	220-330	220-330
3	Power supply	220V/AC, 200W	220V/AC, 200W
4	Elimination accuracy	98%	98%
5	Error Range (g)	± 0.5g	± 0.5g
6	Machine material	200kg	240kg
7	Weight (kg)	SUS304	SUS304
8	Maximum weighing(kg)	0-10	0-10

ONLINE WEIGHT GRADING SYSTEM



The chicken weight sorting line includes an overhead chain conveyor with special shackles, a weighing bridge, ejecting stations, computer operational system, drop chute with a roller conveyor.

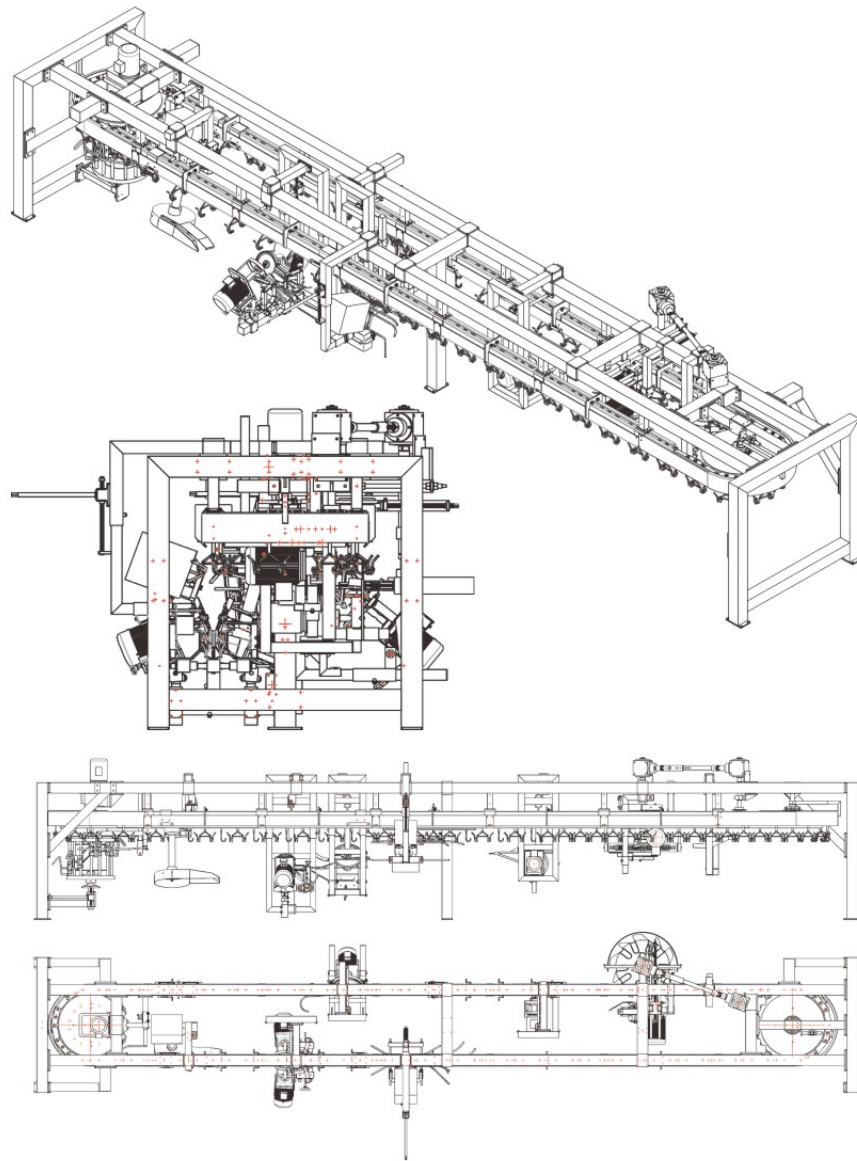
The design of the conveyor allows for any desired layout.

The entire sorting process is controlled by the computer system.

During the sorting process, each shackle with a suspended chicken is lifted, in order to provide as accurate weighing results as possible (with proper settings and calibration, the deviation should not exceed +/- 0.3%).

- Sorting capacity up to 12500 chicken per hour is possible;
- N function enables the same weight of chickens to be dropped from several places;
- The internet remote control enables technological assistance and updating;
- It is possible to drop the needed quantity in the required place;
- Dropping two kinds of weight from one cylinder is possible;
- Compensation of weight either wholly or individually is possible;
- While at work, cylinder switching and weight compensation can be operative;
- Chain sagging can be compensated by the sensor and program;
- Weekly and/or monthly management of production state by farm family and vehicle is possible (optional)
- When problem occurs at the shackle and weight sensor, error message displays;
- Weight and quantity by entity can be figured out and treated automated ally;
- Worked data can be figured out and printed by hour;
- Database and graphic processing can be freely set up in proportion to the weight the user requires and by the farm family;
- This system is effective in labor force reduction, hygiene improvement and output increase, and has the effect of saving investment cost when extending the facilities.

THE COMPACT CUT-UP SYSTEM



The Compact cut-up system is designed for efficient and economic operation of cutting plants.

It is designed as modular unit, which allows the installation of several different units according to clients requirements to perform every cut / product which is requested by the market.

All modules are supplied with a water connection in order to enable a continuous blade cleaning during the operation if desired.

The plant capacity is up to 6,000 birds per hour.

Birds within a weight range from 1,000 to 2,400 Grams eviscerated bird weight can be processed, separated into 3 different weight classes.

Raw Product	Fresh products
Capacity	Up to 6000 birds per hour
Weight grades	1.10-1.5 kg
	1.5 - 1.9 kg
	1.9 - 2.4kg
Power consumption	Depending on modules
Power supply	380-440V - 50 Hz
Water connection	1/2"
Water consumption	Depending on modules
Required staff	1-2 for bird hanging
Dimensions	8000-11350*1670*2610mm
Function available (Optional)	Below

Tip wing cutter	2*0.75kw motor
Wing spreader	2*0.75kw motor
Wing cutter (whole or full)	2*0.75kw motor
Neck cutter	0.75kw
Tail cutter	0.75kw
Breast pre-cutter	180° Nylon drum
Breast deskiner	0.75 kw
Breast cup cutter	0.75kw
Front half cutter	0.75kw
Leg cutter	0.75kw
Thigh cutter	0.75kw
Drum unloader	

CONE CUTTER & DEBONING LINE



The poultry Cone Deboning Line (or cutter) is designed for effective and hygienic cut-up and filleting of any type of poultry.

The cutter is made of stainless, acid-resistant materials and special food approved plastic. It consists of the following sub-assemblies, which, when properly combined, form a track for portioning spindles (cones):

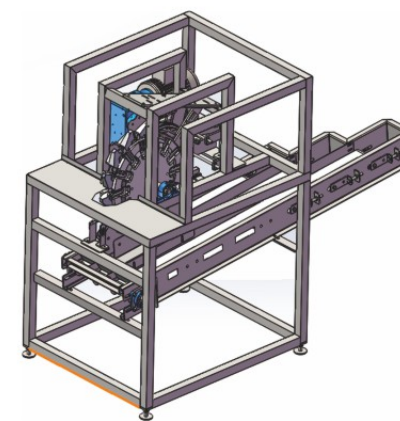
The structure of Cone line including carrying frame, chain conveyor with cones, shield, control panel.

Different kind of cones allow the use of this line for broiler, ducks, geese as well as turkeys.

The line comprises the drive and turning unit and can be combined with segments of 1.60m length in any desired quantity. Thus, giving the opportunity to have a tailor-made solution for any bird capacity per hour required.

The line is equipped with a speed adjustable drive gear, the switchboard with all necessary controls as well as an emergency cut-off wire.

SEMI. AUTOMATIC WING CUTTER



This machine is used for separating the whole wings into wing tip, and middle, root three parts. The whole processing is 1 labor operation, high automation, less failure, taken less space.

The remove whole wing from chicken body, labor manually put the wing in the nylon teeth holder of machine, while along the rotating of nylon wheel. The whole wing is cut into three pieces, the separated parts drop to the down belt conveyor and separately collected.

This machine is working for fresh chicken whole wing.

The maximum working capacity is 4000 wings/hour.

The left and right side wings separation is working by two sets different machine;

There are 13 holders one nylon wheel for wings;

The cut-up products pass rate is higher than 90%

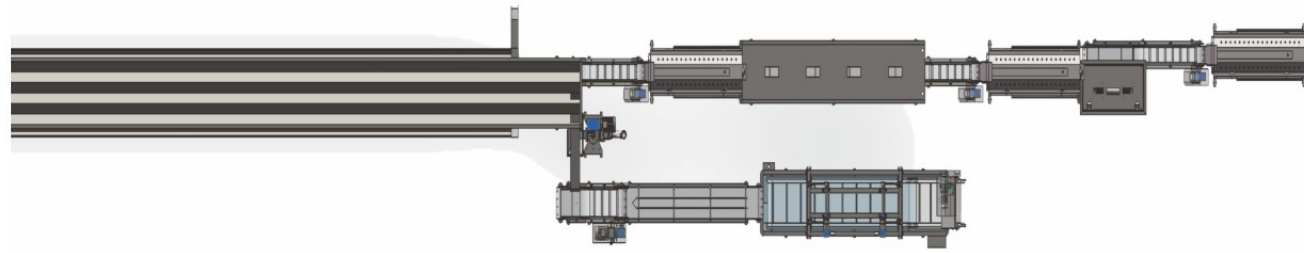
Defective rate is less than 10% (cutting at joint without shows marrow)

The machine model: QCJ-4000

Dimension: 1827*822*1509mm

The driving motor with gear power: 1.5kw, IP65

BY-PRODUCTS PROCESSING SYSTEM



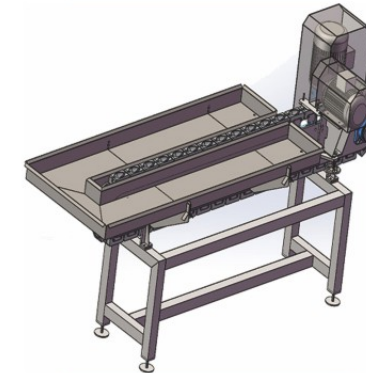
CONNECT by-products processing system including processing for gizzards, feet, offal facilities. Maximum achieve clients products profit and labor saving, CONNECT provides small and large scale gizzards, chicken feet, offal manual and full automatic solution.



Gizzard peeler



Gizzard chiller



Gizzard cutter



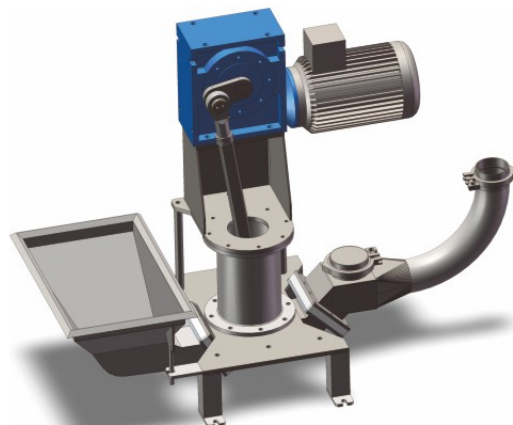
lifting conveyor

GIZZARDS PROCESSING SYSTEM



Heart & Gizzards processing belt chiller, lifting conveyor

The gizzards and heart which taken out together from chicken together through viscera trough, first separated, the heart go with pump system to washing and chilling tank; and gizzards goes to gizzards de-fatter through lifting conveyor to remove the fat first, and the gizzards are splitting by gizzards cutter which labor manually put the gizzards on each gizzards hold, after splitting, the gizzards lifted up to gizzards cleaner, then gizzards inside yellow skin is peeling by gizzards peeler, the gizzards are chilled in water screw chiller. The system capacity is customized according to poultry processing line capacity and working room size of slaughterhouse.



Heart liver pump



Gizzards defatter

POULTRY FEET PROCESSING SYSTEM



The poultry feet processing line is working for poultry feet products, which including the feet scalding, lifting conveyor, feet plucker and feet screw chiller. The feet processing system working capacity is customized according to poultry processing line capacity and client request.

OFFAL PROCESSING SYSTEM



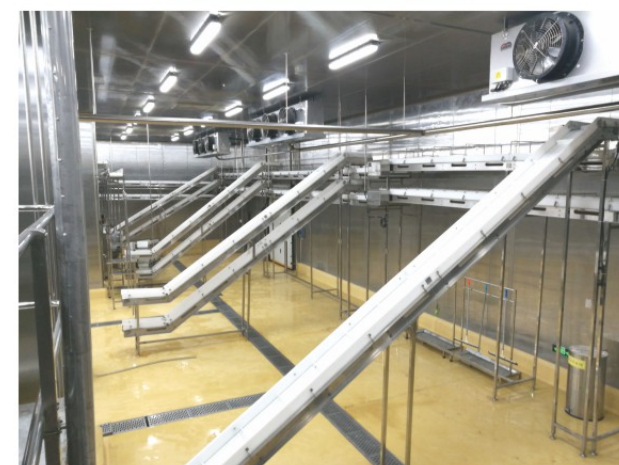
The offal processing system including offal, feather, blood collecting, transportation, and further treatment before goes to rendering plant.
 The working capacity is customized according to slaughtering line capacity, site design.
 The blood equipment including blood collection and pump;
 The offal collection, water separator;
 The feather conveyor under feather plucker inside slaughterhouse, the feather collection, feather pump water separator.



Products conveyor



Products conveyor



Products conveyor



Products conveyor

CONVEYOR

There are different type of conveyors are working in poultry slaughterhouse, which are used to transport live poultry crates, conveying bird body, basket and by-products.
 The common conveyors including crates belt conveyor, rolling conveyor, chain conveyors;
 The birds carcass or by-products belt flat belt or chain conveyor, flitting conveyor;
 The length or arrangement of conveyor is arranging according to slaughterhouse design and customer demands.



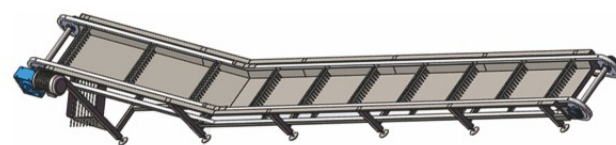
Crates conveyor



Non-driver roller conveyor



Crates belt conveyor

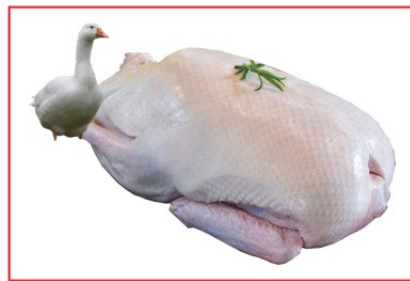


Feather conveyor

OTHER BIRDS PROCESSING LINE



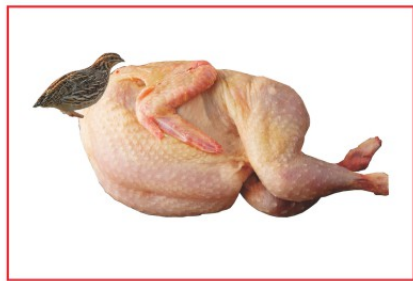
Duck



Goose



Turkey



Quail bird



Pigeon

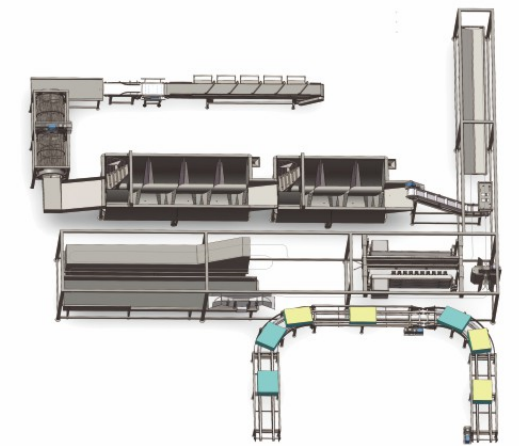


Layer chicken

Except broiler chicken, CONNECT also providing other different type of birds processing line. Including duck, goose, turkey and layer processing line, and other small birds of quail birds and pigeon processing line. The processing line capacity and line in plant are arrange according to processing line capacity, and building, which are customized. Line capacity is from thousands to 12000bph or more.



COMPACT POULTRY PROCESSING LINE



The CONNECT compact poultry processing line is customized according to client production capacity and investment target. The equipment on processing line is flexible arranged as per delivery or customer plant space.

The compact poultry processing line capacity is from 300bph, 500bph, 1000bph to 2000bph. The equipment on processing line are optional including overhead conveyor line, live birding receiving, hanging, killing, stunning, bleeding, scalding, de-feathering, semi. Automatic eviscerating, head or hock cutting, unloading, pre-chilling, weight grading, cutting, packing unit.

ACCESSORY



Trolley



Trolley



Trolley



Trolley



Trolley



Air chilling shackle



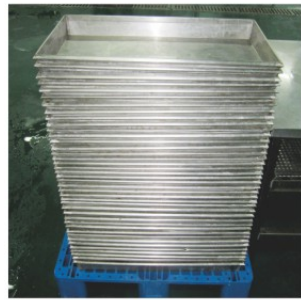
Cut-up shackle



Movable trolley



Long removal



Carcass Tray



Vent Cutter



Plastic Tray Washing



Movable Trolley



Working Table



Shackles



By-products inspecting station



By-products inspecting station



Processing line driving unit



By-products tray



Corner wheels



Various parts of processing line



Freezing trolley



Bucket

Meat Or Chicken Further Processing Machine

THIGH DEBONING MACHINE

The thigh deboning machine is high efficiency, net and safety, for separating the bone and meat of thigh.

Technical Parameter	
Maximum rotating speed	7500 thigh / Hour
The working capacity	6000 thigh / Hour
Dimension(L*W*H)	1850*1600*1970 +/-50mm
Working station	16
Working table length	950-1050mm
Electric voltage	AC220
Power	0.55kw



CHICKEN ONLINE DEBONING MACHINE

This on overhead conveyor line deboning machine is suitable for flake shape chicken parts to remove one side skin from chicken. Its working for chicken, duck products.

Technical Parameter	
Dimension(L*W*H)	2800 *1300 * 1600mm
Power	1.3 (0.75+0.55)kw
Working for skin thickness	0.5-2.5mm
Working speed	5-18m/min.
Working capacity	≤400mm, T≤35mm
Water consumption	≤300 Liter/H
Machine weight	230kg



CONNECT have various meat or chicken further processing machine for various purpose, chicken deboning, deskinning, cutting, nuggets and sausage processing.

MEAT BONE SEPARATOR



The meat bone separator is fabricated by high strength stainless steel, strong and sturdy, structure is safe and simple, easy for washing, there is no consumption parts. It is suitable for full or partial skeleton of chicken, duck, goose, or other type of meat bone, separation at one time which greatly saving labors. The separator best raw material separating temperature is -2℃~4℃, the output is up to 65% - 90%. The minced separated meat color is nice, and can added more in further products. The bone residue contains is around 0.06-0.08%. The meat structure tissue is small, with a piece of shape, silk, and granularity, and which improves the product grade; From the separation to the use of meat, it used at low temperature, bacteria are not easy to reproduce, and it is not easy to oxidize.

SN	Model	Capacity (kg/h)	Power (kw)	Hopper volume(Liter)	Dimension (L*W*H)mm	Net weight (kg)
1	80	200-300	5.5	14	1400*650*900	400
2	100	500-700	6.5/8	20	1440*630*1080	450
3	130	1000-1500	13/16	50	1990*820*1300	850
4	160	2000-3000	22/28	110	2130*890*1400	1350
5	180	3500*4500	26/32	180	2420*1200*1500	1650
6	220	6000-8000	55	240	2700*1450*1650	2150
7	Full stainless steel 304, SIMENS motor, SEW reducer, NSK bearing					

DICER

The meat cube cutter is used for cutting the regular shape meat or chicken into cube shape. The cutter is working with high efficiency double-edged cutter; The cutting deep and knob are adjustable, the push rod can be steplessly adjusted to meet the requirements of different cutting thickness. The designing of cutter is pre-pressure to ensure the diced meat is uniform in the cutting process.



Model	350	500
capacity(kg/h)	500-600	700-900
Cube size (mm)	84*84*350	120*120*550
Power (kw)	3	3.7
Cutting gate size(mm)	4-84	4-120
Weight (kg)	500	700
Dimension(mm)	1480*800*1000	1950*1000*1120

FROZEN MEAT FLAKER

The frozen meat flaker is specially machine working for frozen meat, which can flak the frozen meat direct without defrosting, avoid the meat temperature raise up during processing, saving defrosting cost, extending the products life time. The flaked meat size is regulated and it can be directly used in next working step. Raw material automatic feeding; The flaker have automatic protection, safe in operation; The blade material is quality alloy steel, sharp and durable, and the double-sided blade can be recycled to reduce the maintenance cost of machine. The machine is made of full stainless steel 304, good appearance, reasonable structure and smooth operation.



Model	350	500
capacity(kg/h)	500-600	700-900
Cube size (mm)	84*84*350	120*120*550
Power (kw)	3	3.7
Cutting gate size(mm)	4-84	4-120
Weight (kg)	500	700
Dimension(mm)	1480*800*1000	1950*1000*1120

MEAT GRINDER

The meat grinder is a common meat pre-preparation machine for meat. It is working for frozen meat grinding without defrosting. By changing the hole knife, it is suitable for various size grind products to different type of products.

The meat grinder also can work with meat flaker to greatly reduce the production cost, avoiding the meat temperature raising during processing and enhance the products' life time.

The meat grinder is full stainless steel, easy operation, features stable, easy cleaning, high productive rate.



Model	Power(kw)	Capacity(t/H)	Weight(kg)	Speed (rpm)	Dimension (cm)
120	7.5	0.5-1	260	200	95*55*110
130	11	1.6-2	500	160	130*70*1200
250	37	2-12	1500	Frequency	280*147*170
300	55	1.5-10	2600	Frequency	230*140*200

VACUUM MIXER

The vacuum mixer can mix the product raw material and auxiliary material in a vacuum state, reduce bubbles in the materials, increase product flexibility and extend the products life time.

The mixer have double-shaft and inclined plate blades which make the materials move in tank while repeated circular movement, so that the mixing of various materials is more uniform.

The control panel is HMI, programmable, setting the mixing time, intermittent time and mixing program.

The tank lid is controlled by cylinder.



Model	Dimension(cm)	Power(kw)	Capacity(kg/time)	Weight(kg)
180	120*95*135	3.5	120	400
350	150*120*138	6	270	650
650	205*165*170	9	500	900
1200	210*150*200	13.5	900	1800

MEAT BOWL CUTTER

The bowl cutter with temperature detection device, it can measure the temperature change of raw material during cutting.

There are three to fix knives, with the three-speed gear, so that the chopping emulsification, mixing and emulsification can be processed in one time.

The cutting time is short and the products temperature changing is small, which effectively improves the taste and yield of products.

The pot speed, the gap between the chopping knife and the rotating pot reach a reasonable combination, so that the chopped products are more uniform.

The machine equipped with AC speed regulation system, it have large starting torque and small starting current.

The cutter is working with advanced control, safe and reliable, the motor confirms to European standards, the display and control functions are perfect, the insulation and heat resistance level is high, and the overload protection.



Model	Injection speed (times/min.)	Feeding distance(mm)	Ttl. Power(kw)	Pressure (MPa)	Needles number	Dimension (cm)
50	10-56	15-60	3	0.2-0.6	50	150*70*170
83	10-56	15-60	4	0.2-0.6	84	150*70*170
166	12-50	120	5.7	0.2-0.6	166	270*170*205

VACUUM TUMBLER

The The vacuum tumbler is working in vacuum state, and working with physical impact, it make the meat tumbling in the drum and repeatedly kneaded.

The vacuum space can make the meat absorbing adequate saline solution, increasing its moisture capacity and improving the yield.

The working time, quiescent interval, and vacuum degree may be according to requirements of various types of workmanship.

Both ends of the drum apply welded structures with screw-type press caps, which means the inner space of the drum is increased.



Model	Capacity(kg/h)	Volume(L)	Speed (rpm)	Power (kw)	Dimension(cm)
500	200-300	500	7	2.6	145*115*160
1200	500-700	1200	7	3.5	200*150*180
1600	800-1000	1600	7	5	210*140*160
2200	1000-1200	2200	7	6.2	220*180*190

SALINE INJECTION MACHINE

The saline injection machine feeding by toothed step with accurate step spacing. The meat material is supported by three groups of removable bars. The injection way is injection needle is divided into pneumatic spring control and hard control, and pneumatic spring control can really achieve the infection with bone. The injection pressure, rate, step distance and speed can be adjusted according to the size of the material and the tissue structure of the material, which can achieve the ideal effect of injection.



Model	Injection speed (times/min.)	Feeding distance(mm)	Ttl. Power(kw)	Pressure (MPa)	Needles number	Dimension (cm)
50	10-56	15-60	3	0.2-0.6	50	150*70*170
83	10-56	15-60	4	0.2-0.6	84	150*70*170
166	12-50	120	5.7	0.2-0.6	166	270*170*205

SAUSAGE CLIPPER

The sausage clipper is able to cut the casing, there are optional to cut once from 1 to 99 sausages, or don't cut according to requirement. It is mainly used for the production of ham sausage and various grilled products. The clipper driving by Servo motor with fewer failures, convenient maintenance and long service life. The control system is PLC programmable controller.



Speed (rpm)	120
Casing half circumference (mm)	40-150
Air pressure (MPa)	0.5-0.6
Power(kw)	3
Cutting pressure (MPa)	0.5-0.6
Dimension (mm)	1200*920*2000
Weight	650

SMOKE HOUSE



The smoke house have many optional functions, such as steaming, drying, smoking and cleaning. The smoke house working with programmable controller and large screen human-machine interface control, it can store 100 sets of process recipes. It can visually display the operating status of the equipment, and can adjust the time, temperature, humidity, exhaust and other status parameters at any time and the operation is simple. The key components such as man-machine interface, PLC, solenoid valve, etc. Adopt well-known brands with stable performance, safety and reliability. The improved circulating smoke system makes the product evenly colored and nice color. The machine inner and outside wall of smoker are stainless steel, and insulation material is polyurethane foam. The smoker have automatic cleaning system, the cleaning program can be set in the control system. Heating model is steam heating or electric heating.

Model	Power (kw)	High Steam pressure(Mpa)	Low steam pressure (MPa)	Weight(kg)	Dimension(cm)
1/1	5	0.6-0.8	0.1	1700	133*222*340
2/2	5.5	0.6-0.8	≤0.1	1850	135*226*290
2/3	9.5	0.6-0.8	≤0.1	2550	270*226*290
2/4	17.5	0.6-0.8	≤0.1	4250	473*226*290

SAUSAGE FILLING LINE



The sausage filling line including raw material bucket, sausage filler, twister, hanging machine. The complete the filling process of raw materials are working in vacuum state, effectively prevent fat oxidation, to avoid protein hydrolysis, reduce the bacteria growing. The final products are taste elastic, crisp, tender etc. The vacuum degree reach to -0.1MPa . This production line is working automation, high speed and large production capacity, and weight, length of the sausage are guaranteed to be within requirements. The production line is suitable working for collagen casings, fiber casings, plastic casings and animal casings, etc. The equipment of whole production line are made of stainless steel 304.

Model	3200T	6200
Power	8KW	14KW
Capacity and weight	200-250liter/250kg	200-250liter/250kg
Hanging rod length(mm)	600	600
The diameter of twister(mm)	$\Phi 16-\Phi 40$	$\Phi 16-\Phi 40$
Twisting loop length(mm)	30-380	30-380
Quantitative accuracy	Protein casing: $\pm 1\text{g/sausage}$, $\pm 2\text{g/sausage}$	
	Note: The specific weight depends on the size of meat particle	
Fixed length accuracy(mm)	Protein casing $\pm 1\text{mm}$, natural casing $\pm 3\text{mm}$	
Dimension (L*W*H)(mm)	7370*1290*2150	7090*1362*2255
Total weight (kg)	Filling machine 980kg, twister: 380kg, hanging rod machine: 220kg	Filling machine 1350kg, twister: 450kg, hanging rod machine: 220kg

NUGGETS LINE



No matter meat, poultry, aquatic or vegetable products, our nuggets line all can automatic forming machine, pre-duster, battering, breading... etc, and working with frying machine, spiral freezer and package to form automatic line. The products are high-valued and meet market. The forming machine combined working with different models of coating equipment is creatively products optional outlook, and tastes products. The products are juicy, high valued, production rate. Our coating machine including pre-duster, breading, tempura equipment.



NUGGETS FORMING MACHINE



The full automatic forming machine is automatically filling the meat, forming and outlet, and working with preduster, breading, frying or steaming, freezing, packing machine to make a complete automatic processing line. The forming machine is working with screw feeding which decrease the cutting of raw material, high production, quality is stable. The formula changing is fast, convenient, accurate in quantitative, effective control cost, multi. Mould is optional.

The machine is suitable working for meat, poultry, fish, shrimp, chips or other vegetable products forming. Not only suitable for grind raw material, but also working for particle raw material forming. The machine working for burger, nuggets, chicken strips, fillet.

The electric appliance: SIMENS PLC, touch screen, English operation screen, failure alarming system.

Protective device: Magnetic protecting switch, electric opening door chain mechanism, transformer.

Hydraulic Part: The hydraulic part we use are VICKERS, STAUFF, PARKER, INTERGRATE.

The pneumatic part: Germany FESTO

The machine is made of stainless steel and other non-metal parts, safe and reliable, match with HACCP standard, pass CE certificate.

Model	600-V	600-IV	400-II	150
Belt width(mm)	600	600	400	150
Air & water pressure (Bar)	6&2	6&2	6&2	6&2
Power(kw)	28.12	15.12	11.12	0.1
Output (kg/H)	800-1600	500-1000	200-600	
Working times/min.	50-100	30-70	15-55	10-35
Products thickness (mm)	6-40	6-40	6-25	5-18
Weight error	≤1%	≤1%	≤1%	≤2%
Max. Product diameter for burger (mm)	150	150	135	130
Filling pressure (MPa)	3-15 adjustable	3-15 adjustable	3-15 adjustable	
Dimension(mm)	3170*1176*2430	3170*1176*2430	2828*830*2136	1070*340*960

PREDUSTER



The preduster is working for applying flour butter on chicken, beef, fish or shrimp, it is front working step before breading to products.

The machine is easy for cleaning;
 The butter pump working smooth, and don't damage the butter sticky rate.
 Easy regulating, reliable;
 With reliable safe protective guard;
 Working with forming machine, breading machine, and fryer.
 Full machine is stainless steel, structure reasonable, reliable performance.
 The discharging conveyor is optional;
 The electric appliance is SIMENS;
 The machine is disassembly, easy for cleaning, match with HACCP and CE.
 The machine is optional equip with automatic duster level control system which working with duster supplying machine, also optional equipment with duster cooling device;

Model	SJJ400-V	SJJ600-V	NJJ400-V	NJJ400-V	GJJ400-II
Belt speed	3-15 m/min. With speed converter				
Input height	1050 ± 50mm				900 ± 50mm
Outlet height	1050 ± 50mm				1050 ± 50mm
Power(kw)	2.6	2.6	2.17	2.17	2.43
Belt width	400mm	600mm	400mm	600mm	400
Working for	Various products		Tempura		Various products
Dimension(cm)	177*83*145	177*103*145	310*92*140	310*112*140	375*80*170

BEADING MACHINE



SFJ



GFJ

Once the reduced products walking along the belt of beading machine, the flour from machine drops to these products and covers them with flour.
 The up and down flour amount is adjustable;
 Strong fan to blow to vibrator to remove the extra flour;
 Operation and adjustment are easy;
 Special belt flour spreading, even and reliable;
 Open and closed type screw which is easy for cleaning;
 Special screw moving up, suitable for different mixed flour, starch;
 With reliable safe protecting guard;
 SIMENS electric appliance;
 The whole machine is easy for cleaning, match with HACCP request;
 There is bread filling hopper which matches with labor's height, easy for working;
 The net belt design is optimized, which ensures the beading conformity, and minimizes the beading leakage.

Model	SFJ400-VI	SFJ600-VI	GFJ600-VII	GFJ1000
Belt speed	3-15 m/min. With speed converter			
Input height	870-970 ± 50mm		1050 ± 50mm	1050 ± 50mm
Outlet height	1000 ± 50mm		1050 ± 50mm	950 ± 50mm
Power(kw)	2.6	2.6	3.5	3.31
Belt width(mm)	400mm	600mm	Input 400, outlet 600	1000
Dimension(cm)	265*83.5*215	266*103*215	387*127*235	383*199*186

FRYER



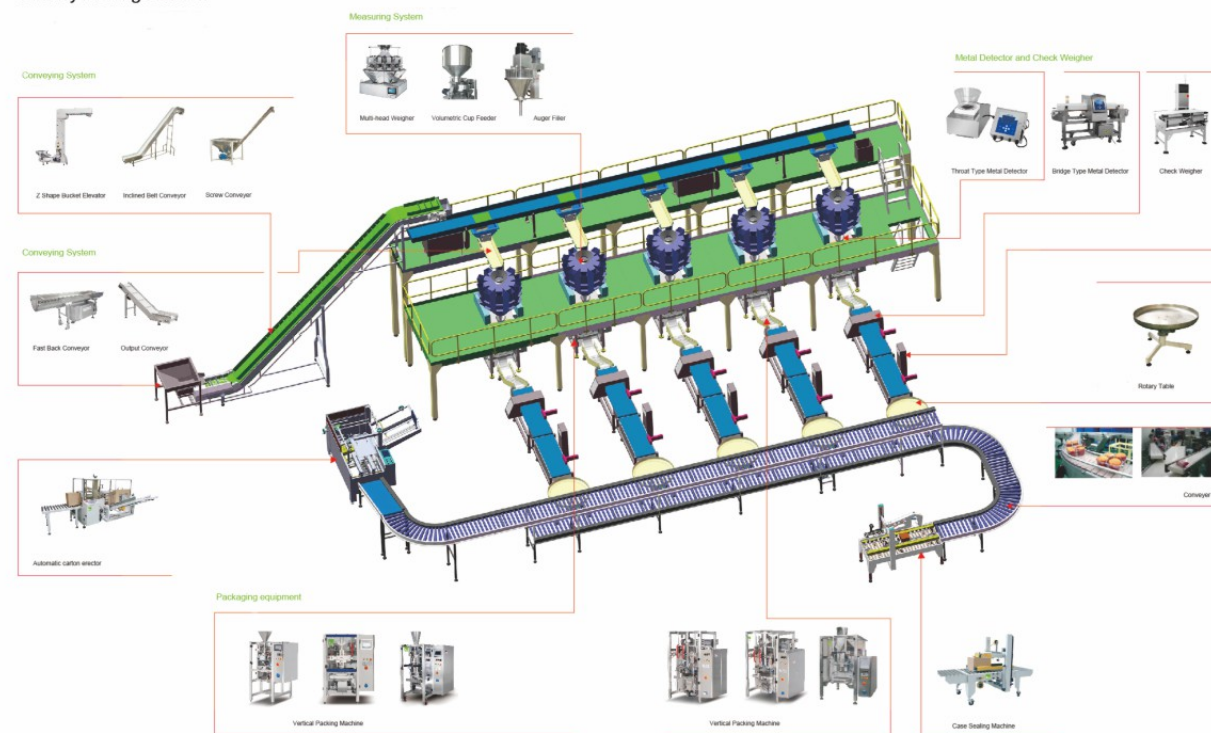
CONNECT fryer is designed according to a variety of materials and has the same in fried feathers. It can be used for frying many kinds of food.
 The fryer is made by stainless steel material;
 Automatic oil temperature control;
 It can filter the drag automatically and also can be equipped with a frying circulation-filtering system;
 Convenience washing, automatic oil-filling;
 Heating ways are electricity, LPG or gas optional, with electricity leaking protector;
 When the temperature anomaly, the safeguard works and alarm.

Dimension(mm)	4000*1800*2680	6000*1800*2680	8000*1800*2680
Valid frying area(mm)	2180*800*100	4180*800*100	6180*800*100
Oil capacity(Liter)	600	1000	1500
Machine weight(kg)	1200	1800	2600
Electric power (kw)	2.4	2.4	2.4
Heating Power (kw)	200	300	400
Voltage (V)	220-440	220-440	220-440
Frequency (Hz)	50&60	50&60	50&60
Output (kg)	200-400	400-600	600-800
Temperature range(°C)	Room temperature-230	Room temperature-230	Room temperature-230

Packing Solution

CONNECT provide whole chicken, cut-up products packing machine. According to different packing, the packing machine used is difficult. The common packing machine are stretch shrink wrapper, Bag Premade pouch packing machine, tray Premade packing machine, tray sealing, semi-auto. whole chicken bag packer, vacuum packing machine.

Turnkey Packing Solution



This packing solution is suitable for packing many kinds of fragile and granular products with high accuracy in weight, such as puffed food, frozen food, PET food, chips, snacks, nuggets, biscuits, dried fruits, candy...

THE COMPLETE SYSTEM INCLUDING:

- Feeding conveyor
- Multihead combination weigher
- Supporting platform
- Vertical packing machine
- Output conveyor

OPTIONS:

- Check weigher
- Metal detector
- Turn table

FEATURES:

- PLC and HMI controller, servo motor film driving system, easy to operate and maintain.
- Advanced photocell tracking system to ensure the cutting position accuracy;
- Separate circuit boxes for power control and pneumatic control, low noise, good tightness and much more stable for machine working.
- Finish the procedure of measuring, filling, bagging, gas flushing (exhausting), sealing, cutting and counting automatically.
- Have error indicating system, helping handle the trouble immediately.
- The device of gusset bag, linked bag, punching device for optional.

AUTOMATIC PACKING MACHINE SYSTEM WITH MULTIHEAD WEIGHER



Vacuum packer



Pneumatic cone packer

Large Animal Slaughtering Line

The large animal slaughtering line including the animal receiving stable, stunning and sticking system, elevating, rehang, dehiding, evisceration, splitting & trimming, weighing & spraying, chilling equipment.

CONNECT with its professional knowledge and advanced technical providing the complete animal slaughtering solution for large animal of cattle, sheep, pig.

The technical conditions of slaughtering equipment reversely promote the development of cattle breeding industry and the intensive development of cattle product development after slaughtering. At the same time, it is also a necessary means to enhance the client's competitiveness of meat products in market.



BLEEDING UNIT



Cattle bleeding line of cattle abattoir all used closed rail, and the trolley which walking in the rail is with wear-resistant wheels who are low noise. The tensioning device of chain is airbag type, which reduce the labor intensity and safety of equipment maintenance.

The cattle is hung up to the bleed conveyor line after stunning. The system is automatic working, easy operating, automatic working and unloading. During bleeding, the high, middle and lower level pre-skinning will be done.

The system including:

Closed Rail, trolley, chain, shackles, transmission system and tensioning device.

LEG REHANGING DEVICE



The Electric hoist, capacity is about 40 heads cattle each hour;

The pneumatic swing arm type, the capacity is about 60 heads cattle each hour;

The 3 pneumatic hook up rail, the capacity is about 75 heads cattle each hour;

The Electric chain elevator type, the capacity is about 120 heads cattle each hour;

CATTLE STUNNING EQUIPMENT

The pneumatic stunning box material is Hot GI steel or Stainless steel optional.

The stunning box capacity is up to 60 heads and 100 heads each hour.

The box is suitable for pneumatic bolt stunner or stunner with cartridge.

Less stress, and animal welfare.



The Halal ritual killing box have multi models optional to meet different working capacity.

This killing box is designed fully suitable for ritual halal requirement.

Suitable for Muslim (90° turn) slaughtering way.

Suitable for traditional stunning too;

The machine working capacity up to 45 heads (ritual) and 60 heads (traditional) each hour.

The hydraulic or pneumatic driving, low maintenance.

The machine is stainless steel or Hot GI steel optional.

DEHIDING



The cattle de-hiding machine is working by hydraulic power. It is also used for other type of large animal's de-hiding. It is widely used in animal slaughterhouse. This machine mainly includes frame, de-hiding roller, moving device, and transmission system for up and down. The Roller de-hiding machine capacity is up to 60 head cattle each hour. It is suitable for continuous or discontinuous line. The joystick is optimum for operation. The hook release device is optional. The shock device is optional. The system is working with hydraulic or electric drive. The whole system is stainless steel or hot GI steel optional.

SLIPTTING & TRIMMING



CHILLING



CUTTING



ESICERATION



Fixed platform eviscerating



Pneumatic lift evisceration



Pneumatic lift evisceration

COOLING EQUIPMENT

CONNECT provide complete solution for chilling and freezing project, including water chiller, ice flaker, spiral freezer, and cold room project.

There are various capacity of water chiller and ice flaker optional according to project details. The spiral freezer including single and double spiral, the capacity is 500kg, 1000kg and 2000kg per hour.

The freezer project including products chilling store, freezer, and fridge. The compressor we use all worldwide famous brand such as Bitzer, Copeland ...



Spiral Freezer



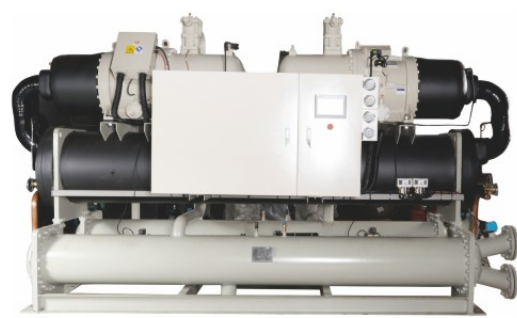
Spiral Freezer



Compressor unit



Ice Flaker



Water Chiller



working room chilling



Freezer



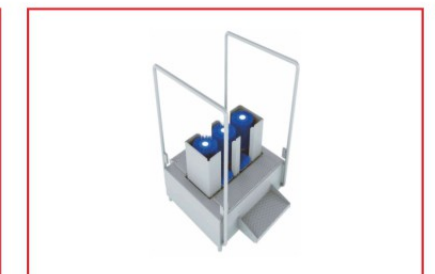
Freezer



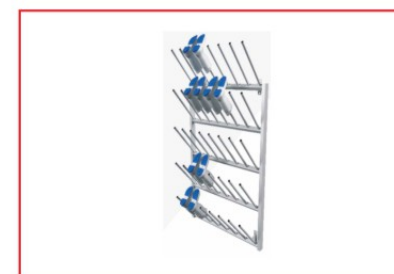
Boots washer



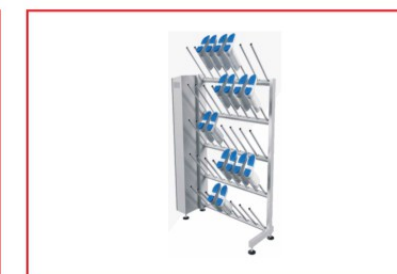
Access control



Boot washer



Boots dryer



Boots Dryer



Air shower door



Hand washer



Hand washer



Hand dryer