

POULTRY PROCESSING WITH YOUR PMD EQUIPMENT

PREPARING THE BIRD

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

SCALDING

At the start of processing, fill the scalding with the hottest water from a hot water tap. Then use the scalding to maintain the proper temperature.

Use a water temperature from 145 degrees to 150 degrees F. Scald time depends on the age of the bird and other characteristics. Immerse in water and agitate until primary wing feathers can be easily pulled. Don't leave the bird in the scalding. Draw the bird out of the scald spreading out the wings and dip up and down.

Do not allow the bird to remain in the scalding water longer than necessary as this damages the skin. Over scalding can cause the skin to tear when picking or damage keeping qualities of the poultry.

Skim the surface of the scald water periodically to keep it clean.

USING YOUR "CHICKEN DIPPER" SCALDER

With proper use, this scalding can provide the service necessary for satisfactory scalding for machine picking.

Fill the "dipper" with hot water from tap or hot water heater. Use the "dipper" to maintain this heat.

Immerse the bird in the water and agitate briefly. Check if the wing feathers will come out. If they can be pulled, scalding is complete. 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.

HELPFUL HINTS

- ?? Check your electricity supply. Make sure the cord is not overloaded. If any part of the cord is warm, it is not supplying a full power supply.
- ?? Is the thermostat set correctly? Adjustment may be necessary.
- ?? Some have found a small amount of detergent better prepares feathers for picking. This is especially important where water is hard.