

# i-Pluck Wet Feather Plucker

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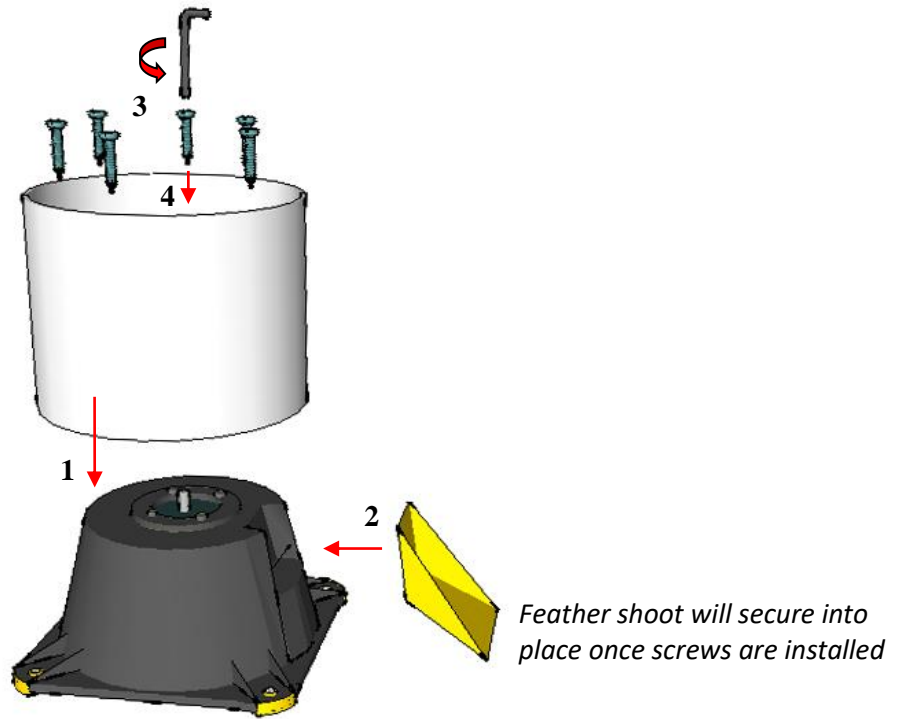
## Assembly / User Manual

### For Model:

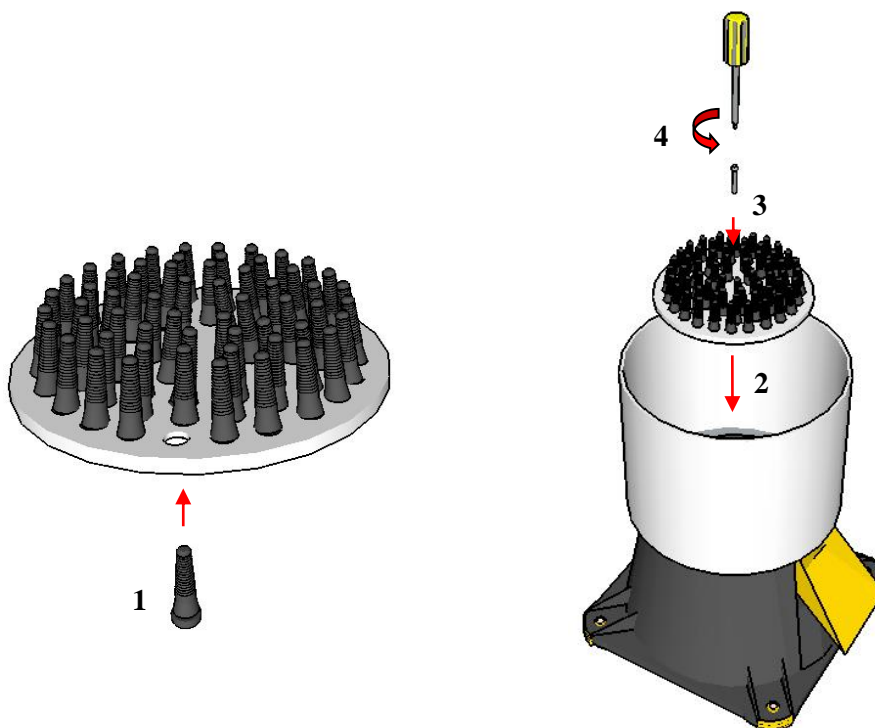
YL-PL-CW02-C Chicken Plucker

# Plucker Assembly

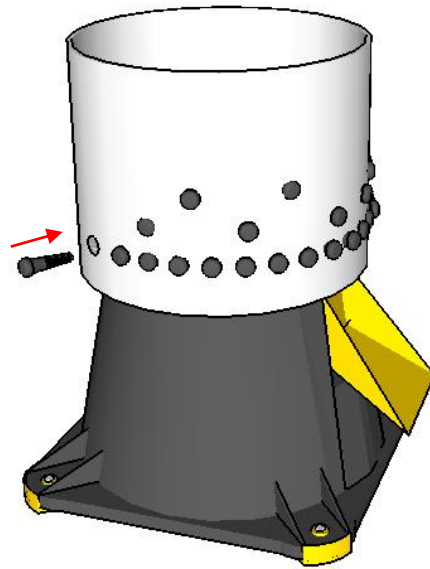
1. Fix the upper plastic drum to base



2. Insert fingers & screw in the rotating plate



3. Insert fingers into plastic drum



## Features

Max Capacity: 13 lb or 1-2 chickens

- Efficient plucking time: 30 - 40 seconds
- Fits: pheasant, partridge, capercaillie, grouse, pigeon, woodcock, and other small birds

Motor:

- 200W
- 110V
- 60 Hz
- 200 RPM
- Max Power Consumption: 1.35 A

# How to Guide: Processing

## 1. Killing

Before plucking the feathers, you must process the bird. Processing cones and sharp knives are recommended. Bleeding will take roughly 1-2 minutes. Never kill more birds than your feather plucker can handle in one batch. Birds must be scalded and plucked within 5-7 minute after bleeding.

## 2. Scalding

It is important to scald your birds before plucking. We recommend using a temperature-controlled feather wetting unit at 149°F. At 149°F, scald your birds for roughly 1-2 minute, depending on age of birds. Note: Always use a thermometer to check water temperature. Also, make sure to dunk your birds by holding the wings.

If you scald for too long or too hot, skin will tear and/or brown color could appear, especially on the breast meat. Tip: Don't forget to change your water periodically when it becomes dirty.

## 3. Plucking

To start, turn the unit on and place the bird(s) inside. Make sure to never exceed the max capacity of 13lb and if the unit slows, decrease the number of birds in the unit. Plucking will take 30-40 seconds. You should use a hose or water source to wash the feathers down the shoot.

After plucking you must clean the inside of the bird immediately by placing it in a bath of cold water. Some users will add ice to the water.

**Warranty:** 1-year warranty on electronic parts

