

23" CHICKEN PLUCKING MACHINE



- Please read and understand the product manual completely before assembly
- Check against the parts list to make sure all parts are received
- Wear proper safety goggles or other protective gears while in assembly
- Do not return the product to dealer. They are not equipped to handle your requests.

Missing parts or have questions on assembly?
Please call: 1-877-761-2819 or email: cs@tmgindustrial.com

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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.

PRECAUTIONS

Please operate according to Operation Method and remain the proper operation procedures before using. Please assemble and operate carefully, taking care not to scratch skin. Please do not put your hands around the paddles to avoid any possible hurt.

1. Do not place on an unstable surface when using the machine.
2. Do not let the cord hang over edge of the table or counter.
3. Do not touch the power cord plug with wet hands.
4. 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.
5. Keep all loose clothing, away from moving parts when plucker is in use.
6. Keep fingers and hair away from moving parts when plucker is in use.
7. Never remove the unit when it is running.
8. Do not disassemble the plucker or place anything in the plucker during operation.
9. Turn the plucker off before unplugging from the outlet.
10. Always unplug the plucker when assembling or disassembling the plucker.
11. Unplug the unit when not in use, before putting on or taking off parts, and before cleaning.
12. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
13. To protect against the risk of electrical shock do not put (state-specific part or parts in question) in water or other liquid.
14. Do not get the engine wet. If the motor not turning / smoke / strange noise/motor is excessively hot, immediately turn off the power and unplug the power cord from the power outlet.
15. To keep supervision is necessary when any appliance is used near children.

OPERATION

1. Before use, please check whether the voltage of the power supply is in conformity with that in the data plate and whether the user's power switch and fuse are in conformity with the request of the machine's power.
2. Check that all nuts and bolts are secure.

3. NOTE: All hardware (nuts, bolts, etc) should be checked for tightness before each use. The vibration of the machine can cause them to loosen
4. Test the bottom of the rotating disk whether it's works or not, and try to adjust the belt to the best.
5. Make sure the Chicken Plucker Machine is on a flat surface.

PROCEDURES: HOW TO PLUCK CHICKENS

1. Use your preferred method to kill your bird. Making a small cut on the neck and allowing the bird to bleed is preferred. Completely removing the head is not recommended.
2. Scald the bird (this step is EXTREMELY important, the Plucker will not function without this step). Heat your scalding water with a scalding machine to the desired temperature. Submerge the bird into the hot water, move the bird around to ensure all the feathers are loosened. Scalding is done when the bigger feather on the wings can be pulled out easily by hand.

NOTE 1: Different birds require different scalding temperatures & scalding times.

Batches of birds will vary slightly so be prepared to adjust accordingly with temperature and/or time.

Recommended as below

- Chicken at 60-65 – 70-90 sec.
- Duck at 63-66 – 160-180 sec.
- Geese at 70 – 72- 120-130 sec.
- Pheasant at 63 – 67- 70 – 90 sec.
- Turkey at 51 – 54 – 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, the skin will tear; if it is too short or too cold, feathers will stick. So be careful of scalding.

NOTE 2: If the plucker is ripping the skin of the bird, the bird was scalded too long or the scalding water is too hot.

NOTE 3: (Optional) When scalding, add some salt into the water, it will help to protect the poultry skin from breaking.

NOTE 4: (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 scalding 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 scalding water when it gets dirty and/or oily/or scald becomes less effective.

3. Plug the plucker into the socket, turn the switch "ON", the rotating plate inside the drum starts rotating, place the scalded bird head down into the drum-once at a time. The plucker will remove the feathers automatically. During plucking, pour cold water into the drum , the feathers or dirty things will wash out from the feather outlet.

4. A properly scalded bird will pluck in about 15-30 seconds. Turn the switch "OFF" when plucking is finished.

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

DO NOT retrieve bird unless the unit has come to a complete

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 birds 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. Overplucking can damage the skin. Water spray allows better plucking and a cleaner finish. It also starts to chill the bird.

NOTE 7: The productivity is based on 1.5kg chickens and only for your reference, the quantity may vary from different birds and its weight.

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.
13. Spray the unit a final time with clear water once all debris has been removed.
14. Once a year, depending on usage, you may choose to grease the shaft with food grade grease.

TECHNICAL DATA

POWER TYPE	Electric 110v / 60Hz ; AC Power
ROTATIONAL SPEED	1400 RPM
WHEELS INCLUDED	YES, 4
FINGERS	121
Drum	23"
CARTON HEIGHT - TOP TO BOTTOM (INCHES)	
CARTON WIDTH - SIDE TO SIDE (INCHES)	
CARTON DEPTH - FRONT TO BACK (INCHES)	
ASSEMBLED HEIGHT - TOP TO BOTTOM (INCHES)	
ASSEMBLED WIDTH - SIDE TO SIDE (INCHES)	
ASSEMBLED DEPTH - FRONT TO BACK (INCHES)	
VOLTAGE (VOLTS)	
WATTAGE (WATTS)	

TROUBLESHOOTING

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 adding 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 the belt pulley and the 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 loosened 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