



Poultry Processing Equipment Cleaning and Disinfecting Instructions

Cleaning

Featherman Pro Automatic Plucker:

- ⇒ Unplug plucker from electricity and disconnect hoses
- ⇒ Spray down the outside and inside of the plucker with water
- ⇒ Remove all feathers from underneath the spinning base (Check discharge shoot for trapped feathers and clear. You may need to tip the machine to fully clear and see underneath.)
- ⇒ Remove all feathers from between the fingers and the plastic. Please expect up to half an hour to complete this task.

Featherman Scalding:

- ⇒ Unplug the scalding from electricity
- ⇒ Disconnect scalding from propane, replace plastic cover on regulator
- ⇒ Drain the scalding
- ⇒ Scrub with soapy water and rinse thoroughly (DO NOT spray the controls).

Kill Cones: and Stand

- ⇒ Remove cones from the stand and catch basin.
- ⇒ Rinse thoroughly with water – inside and outside.
- ⇒ Scrub all components of the cones, stand, and basin with soapy water and rinse again.
- ⇒ Be sure all blood, feathers, excrement, etc. are removed. Please note, dried blood is easy to miss on the black base.

Disinfecting

Spray until thoroughly wet/covered all clean, working surfaces with Bioesque Botanical Disinfectant Solution (avoid spraying any electronics). Allow equipment to air dry before stacking and loading into trailer.