

ASHLEY MACHINE COMPANY
901 North Carver Street, Greensburg, IN 47240

Suggested Equipment: *poultry plant processing with volume of approximately 350 Birds per Hour*

1 SP30- Standard Picker: 220V-60HZ-1PH
220V-50HZ-1PH

OR

1 SSP30- Stainless Steel Picker: 220V-60HZ-1PH
220V-50HZ-1PH

1 Catch Tray for Picker:

1 SS-30 Galvanized Scalding: LP or Nat. Gas
120/220V-60HZ-1PH
120/220V-50HZ-1PH

OR

1 AM-30-SS Stainless Steel Scalding: LP or Nat. Gas
120/220V-60HZ-1PH
120/220V-50HZ-1PH

2 Wall Mounted Kill Racks

2 4-Man Eviscerating trough/ Shackle Bar

10 Broiler eviscerating shackle

1 3 ½" Dial Wall Thermometer

16 Hen Fowl Cones: Stainless Steel
Galvanized

3 Chill Tanks (not available from Ashley Machine)

Accessory Items:

12 #1375 Boning knives
12 #1375N Boning knives
6 #S130 Pinning knives
6 #S128 Poultry Stickers
6 #908 Wiss clippers (wings, feet)
6 #IDS Wiss gizzard shears
2 #A14R-14" Steels
12 #222 White eviscerating aprons
12 #260 Black kill aprons

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LABOR REQUIREMENTS FOR PROCESSING 350 BIRDS PER HOUR

The following personnel are recommended for a 350 broiler (chickens) per hour plant. The number of persons listed is based on inexperienced labor and may be reduced as the people become more proficient at the various operations.

Station 1: Kill, Scald, and Pick 2 people

Evisceration

*Station 2: Cut feet
And heads if desired*

Station 3: Cut oil sack

Station 4: Open tail and remove vent

Station 5: Draw entrails

Station 6: Trim heart and Liver

Station 7: Trim, open and Wash gizzards 8 people

Station 8: Peel gizzards

Station 9: Remove lungs & remove crop

Station 10: Wrap giblets

Station 11: Stuff neck and giblets

*Station 12: Ice the chill tanks, pack birds
In boxes and stack boxes, etc 2 people*