KiSHORE FARM EQUIPMENTS PVT. LTD.

MFG. OF : POULTRY & GREEN HOUSE EQUIPMENTS

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KiSHORE

Automatic Poultry Debeakers

Description:

The effect of debeaking plays a very important role in poultry breading. It trims and cauterizes in a single operation. The machine is equipped with low-speed geared motor to drive the electric heated moving blade on the Gauge blade. The Blade heating can be controlled with a voltage adjusting switch, the machine is also equipped with a timer switch wherein the heated blade can be in hold position for better cauterization. The time set for hold position is from 0 – 4 seconds.

I. Structure and principle:

This product use low-speed motor to drive electric heatng movable knife to do the up -and -down movement by chain bar driving part, and it can automatically set the knife with micro-moving chicken beak positioning blade to quickly finish cutting beak and stanch boold. The complete machine is composed of transformer, motor and cooling exhaust fan. The machine head is equipped with motor starting boat-shaped switch and voltage-adjusting multi-stage switch of electric heating movable knife. In addition, bench electric beak cutter has the electronic circuit of automatic stopping knife and stanchingblood, the machine head is equipped with time adjusting button of stopping knife and stanching blood; It can be adjusted randomly within 0-4 seconds.

II. Performance and technical parameters:

1. Voltage applicable: 220V± 10%
2. Power consumption: 200-250W
3. Temperature of movable knife: 600-800° C
4. Red-heat time of movable knife: <30 seconds
5. Beak Cutting Ratio: 750-900/pinna/hour
6. Time of stopping knife and stanching blood: 0-4 seconds
7. Weight of complete machine: 8.5kg

III. Matters needing attentions for operation:

1. Turn voltage -adjusting switch after the machine power on, at the same time to observe the red-heat conditions of upper blade, in general the temperature of cutter blade should be adjusted to the degree of light red or orange red, concretely it can be decided according to the actual size of chicken.

2. After the movable knife become red, immediately start motor and blower fan, and start boat-shaped switch.

3. According to the size of chicken, adjust bore diameter of micro knife, and then hold the both feet of chicken with your left hand firmly, press the afterbrai of with forefinger of your right hand, and press throat position of chicken with forefinger of your right hand, then put chicken beak into knife hold, please keep for 2-3 second for stanching blood after movable knife fall.

4. If you find the movable blade is heat but it don't become red, firstly check if fixed bolts of the blade is tightened, and check the condition of oxide scale of blade, if the oxide scale is excessive thick you should take down the movable knife blade, and remove oxide scale with thin sand cloth.

5. This machine use three-core power line, reulated core should be connected to ground reliably to ensure the safety of power utilization

6. Please turn off the switch and unplug power supply after finish using, and cover it with plastic bag to prevent from depositing dust and damping after complete machine cools completely,

7. Please add lubrication oil to chain bar moving mechani of this machine periodically.

IV. "Three -Grarantee"Maintenance

1. Our products passed the qualified inspection before leave factory

2. If the user uses this machine according to working condition and maintaining requirement of our factory, the guarantee period is a year since the day of purchase.

3. If the product has a trouble within guarantee period, the user can contact the dealer or sevice department pf our factory for repairing by virtue of sales invoice.

4. With regard to the quality problem caused by our factory, our factory is responsible for free maintenance or exchange after do verification.