

Poultry Business Scaling – Case Study “1 of 3”

Poultry Butchering Plant 40' x 60' – 1,000 Birds per day



Example one:

A custom broiler butchering plant, for families that raise broilers, turkeys and other fowl for consumption, with the least amount of automation a possible. With a capacity of approximately one thousand birds per day, with 14 employees.

Receiving area has carts with crates to facilitate easy movement of the birds, as well as keeping each customers birds separated. Killing area has a capacity of 12 birds, twice the amount of the scalding and plucker capacity. This gives time for bleed out.

The killing station, the scalding and the plucker are in close proximity of each other to facilitate the flow of processing.



The scalding has a temperature control device and an automatic rotating bird lifter with a timer, to lift the birds out of the hot water. Capacity of six birds per cycle time.

The plucker has a timer, to rotate a specific amount of plucking time. The capacity is six birds per cycle.

For regulation purposes, this area is separate from the de-gutting area, with a small pass thru opening at the plucker, to transfer the plucked birds into the next room.

For a thousand birds per day processing, this area would need a minimum of four employees.

De-gutting Area:

This area has a stationary hanging line of 10 birds, versus a rotating hanging line like the larger processing plants have. The employees each have a specific process they perform on a bird. They perform the task, then step to the next bird and perform the same task. Thus the employees step from bird to bird, versus the bird moving to each person. This system has some advantages, less boring than standing in one spot, easier to cover for each other with less employees.

Plucker Holding Bin



Degutting Hanging line



1st. stage cool off Tank



One employee to transfer the bird from the “Plucker holding bin” to the “hanging Line”

Four to eight employees on the “Degutting Hanging line”

Two employees at the “1st. stage cool off Tank” to final inspect and remove any pin feathers

Cutting up area:

From the “1st. stage cool off Tank”, birds are packed with ice and water, into small plastic barrels, on castors for easy movement. Cutup is done with knives only, with one cutting machine to cut the breast apart. After butchering, same group of employees, cut up the birds.

Cooling barrels



cutting table



Breast bone cutter

