

Automated Duck Slaughtering Line

This automated system efficiently handles duck slaughtering, integrating hanging, stunning, and scalding. Designed for high throughput and hygiene, the equipment ensures consistent quality and minimizes manual labor.



ADDITIONAL IMAGES



Overview

Automated Duck Processing Solution

This comprehensive automated slaughtering line is designed for high-throughput poultry processing facilities. The system integrates the entire workflow from initial hanging and stunning to final chilling and cutting, ensuring consistent quality and hygiene. Built with a focus on durability and efficiency, this equipment minimizes manual labor while adhering to strict food safety standards for commercial operations.

System Capabilities

Processing Stages

- Hanging
- Stunning
- Scalding
- Plucking
- Evisceration
- Chilling
- Cutting

Key System Features

Stainless Steel Construction, Adjustable Processing Speeds, Automated Conveyor System, Precise Temperature Control, Food Safety Compliant

Technical Specifications

Experience

20 years

Years of Experience

Compatible Species

Duck • Chicken • Rabbit