

The Plug 'n Play Abattoir

JF Equipment has refined its 29 years of abattoir equipping knowledge into a portable container. The Plug 'n Play Abattoir has been around four years and a continuous growth to boost grassroots development. The portable abattoir is an entire poultry processing factory that fits into a container. This all-in-one concept has the necessary machinery to stun, scald, pluck and eviscerate is all under one roof. With a building block concept to cater for specific needs, with the slaughtering of up to 1000 birds per day depending on the manpower provided. The well thought of use of the continuous chiller, the Refrigeration storage swallows up to 840 carcasses; the refrigeration also accounts for 80 per cent of the total average 128 kWh per eight-hour day.

The container Abattoir has been pre-approved by the government and is compliant with all legal requirements which allows the combat of illegal slaughtering and in dense areas be it urban/rural.

The Plug 'n Play Abattoir

JF Equipment has refined its 29 years of abattoir equipping knowledge into a portable container. The Plug 'n Play Abattoir has been around for four years and endures growth to boost grassroots development. The portable abattoir is an entire poultry processing factory that fits into a one container. This all-in-one concept has the necessary machinery to stun, scald, pluck and eviscerate is all under one roof with a hygienic and easy-to-clean workspace. With a building block concept to cater for specific needs can slaughter up to 1000 birds per day depending on the manpower provided. The Abattoir is equipped with a continuous chiller, the Refrigeration storage swallows up to 840 carcasses; the refrigeration also accounts for 80 per cent of the total average 128 kWh per eight-hour day.

The container Abattoir has been pre-approved by the government and is compliant with all legal requirements which allow the combat of illegal slaughtering and in dense areas be it urban/rural.

How the process works

- Chickens are handed in one at a time through the hatch.
- Electric stunner renders bird's unconscious.
- The container is divided into dirty and clean area; the dirty area is the slaughter phase.
- Carcasses are loaded on shackles, ready for evisceration.
- Fresh chicken, ready to cook.
- Even equipped with a serving hatch built in for on-site sales.

