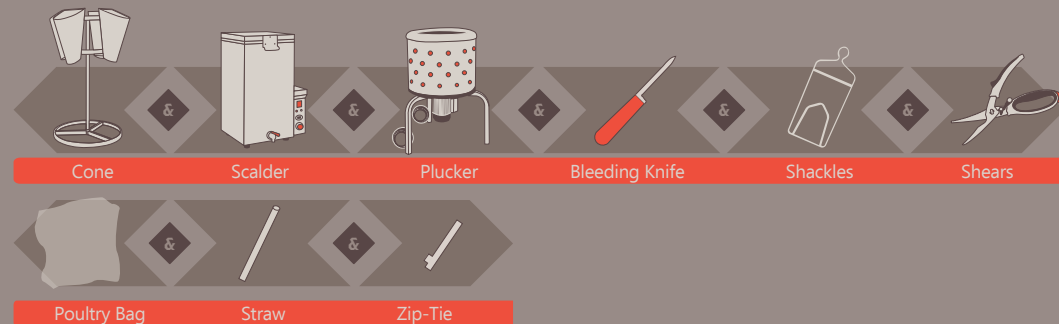




# — STEP BY STEP — POULTRY HARVESTING

## EQUIPMENT NEEDED



Poultry harvesting is as much an art as a science, but with a little knowledge you can jump right in. Roots & Harvest has all the tools to help you every step of the way.

## STEP BY STEP



### 1 PREPARE

Set up equipment. Fill scalding tub and turn it on, allowing 1-1/2 to 2 hours for water to heat up. Ready the birds.

### 2 BUTCHER

Dispatch chickens as quickly and humanely as possible.

Place chicken upside down in cone

Cut the veins

Allow blood to drain until all movement stops

### 3 SCALD

Hang freshly dispatched bird and loosen feathers for easier plucking

140-150°F

Hang chicken by feet and dunk for 30-45 seconds

### 4 PLUCK

Remove feathers by hand or with machine and chill carcass.

Place chicken in drum

Use hose to flush away feathers and rinse bird

### 5 DRESS

Remove organs, head, feet, etc. for table-ready meat

- ✓ REMOVE HEAD
- ✓ REMOVE FEET
- ✓ LOOSEN ESOPHAGUS
- ✓ REMOVE ORGANS
- ✓ CUT OIL GLANDS
- ✓ RINSE CHICKEN
- ✓ CHILL

### 6 PACKAGE

Seal chicken, ready to freeze

1 Straw helps air escape

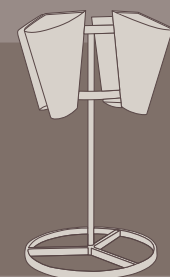
2 Dip bag into scalding tub

180-190°F

3 Tighten bag and label

Chicken 6/24

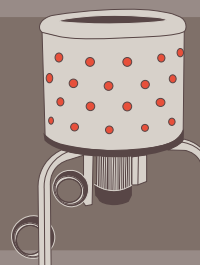
## CLEAN-UP & MAINTENANCE



### Poultry Harvest Station

SKU: #1688

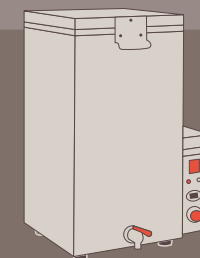
Dispose of blood as desired  
Scrub with soapy water, rinse, and disinfect if desired  
Store under cover  
Replacement nuts, bolts, and washers (6mm) can be found at hardware stores



### Poultry Plucker

SKU: #1516

Turn off the plucker and unplug, then disconnect tub from base  
Rinse off feathers from tub sidewalls and under spin plate  
Avoid getting motor wet  
Allow to dry thoroughly, then store under cover in garage/barn

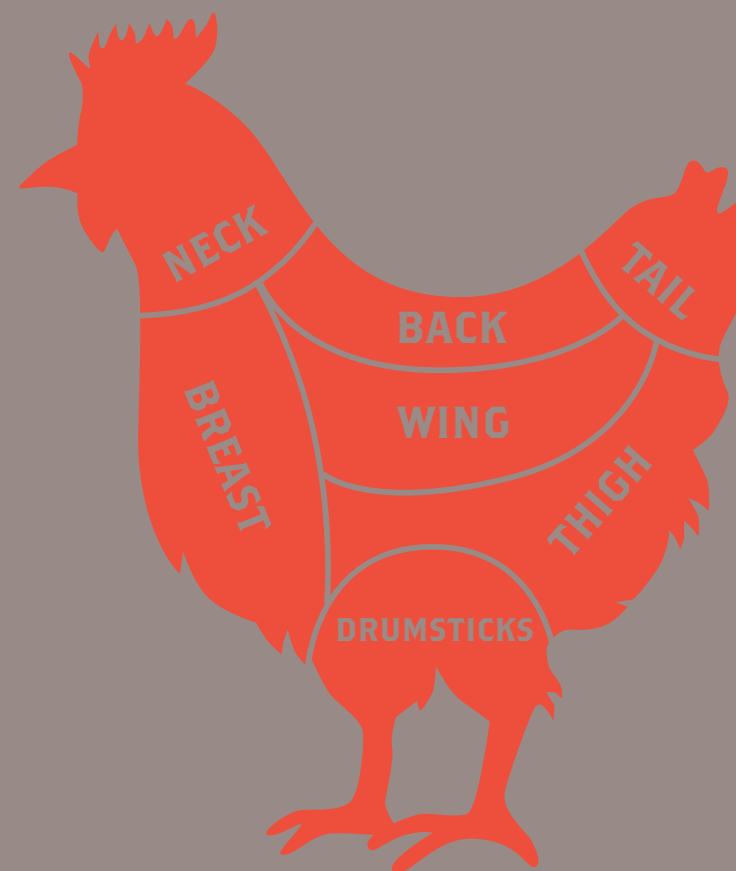


### Poultry Scalding Tub

SKU: #1644

Turn off scalding tub, unplug, and allow water to cool; open spigot to drain  
Wash interior with long-handled brush and hose; disinfect if desired  
Store under cover inside garage/barn

## CHICKEN ANATOMY



## TIPS & TRICKS

- 1 YouTube videos are useful for first-timers, as well as asking more experienced people for help.
- 2 Use a little food-grade oil on the cone before use for easier clean-up.
- 3 Add small amount of dish soap to the scalding tub to cut through any grease on the feathers.
- 4 Keep all knives very sharp for quick, clean cuts.
- 5 Arrange equipment close together and in order of use to maximize efficiency.
- 6 Wash and sanitize working surfaces frequently.
- 7 If butchering on a hot day, add water to bucket with organs to keep flies away.