



Providing engineering and production solutions to meet your needs

Kromeka

LIVE BIRD ARRIVAL DEPARTMENT



Birds that are ready for processing are first collected from farms and then transported to the processing plant. The live bird arrival systems are designed for unloading birds after transport and hanging to the processing lines. These lines are set-up according to various factors such as customer specific demands, animal welfare regulations, climate, bird types, bird sizes etc. Trouble-free performance of the live bird arrival system is very critical for utilization of fullest extent of the processing line capacity.

Kromeka Container Arrival Systems, where the birds are transported in steel containers with special doors are superior to conventional plastic crate systems because they require less personnel especially for speeds above 12.000 bph.



Available Solutions for Plastic Crate Systems:

- Crate unloading lift
- Crate de-stacker
- Gravity roller conveyors
- Plastic chain conveyors
- Empty/full crate weighing systems
- Crate washers
- Crate stacker

Available Solutions for Container Arrival Systems:

- Container infeed module
- Container transport conveyors
- Container tilting system
- Container pre-washer
- Container disinfection
- Container main washer
- Container turning modules
- Container outfeed module



DEFEATHERING DEPARTMENT

Defeathering department houses equipment that executes first processing on birds. The main operations are stunning, killing, bleeding, head removal, scalding, plucking and hock cutting. These primary operations on the birds have very important effects on quality of products.

Kromeka scalding tanks are supplied both with steam and hot water heating systems to ensure maximum stability in temperature control. Plucking lanes consist of pre-plucker, mid plucker and finisher plucker machines, which allow removal of feathers in most unreachable areas.

The birds leaving this department are transferred to evisceration department.



Our Solutions:

- Overhead conveyor lines
- High frequency stunner
- Bleeding trough
- Optical/mechanical bird counter
- Head puller
- Scalding
- Tail feather puller
- Pre-plucker
- Mid plucker
- Finisher plucker
- Bird outside washer
- Hock cutter





EVISCERATION DEPARTMENT

Evisceration department is where the inner organs of the birds are removed. Edible products like gizzards, liver and hearts are harvested and the rest is sent to offal department. Depending on the market requirement the neck can be left on birds or removed.

Up to speed of 4000 bph, the operations in the evisceration department are possible to be executed manually with some special tools. At faster speeds automatic EVI machines are preferred. Although Kromeka does not supply the main automatic EVI machines, its scope of supply complements any well-known brand of machines. After evisceration, birds are transferred to pre-chilling department where the products will be chilled as soon as possible to ensure a long shelf life.



Our Solutions:

- Overhead conveyor lines
- Evisceration conveyors / troughs
- Jarvis® manual evisceration tools
- Giblet pump
- Giblet auger
- Giblet washer
- Gizzard defatter
- Gizzard cutter
- Gizzard checking table
- Liver control table
- Bird unloaders



PRE-CHILLING DEPARTMENT

Kromeka Air Chilling lines are designed to provide the best possible results both for hard scalded and soft scalded birds. The distance between the spray cabinets and the nozzle types are chosen to prevent dry-skin and yield loss due to dehydration of birds. Length of the line ensures core temperatures of the birds to reach below 4 °C. Corner wheels with big diameters used in addition to our highly sophisticated line control system provides maximum chain lifetime. This system also minimizes unplanned line stops and giving the opportunity to operators to evenly distribute chain tension even the longest of lines with just one click.

Giblets got chilled on top of belt conveyors while passing through air chiller room. Thanks to passing from conveyor to conveyor giblets flip many times and this prevents discoloring. Different giblets can be conveyed on the same belt with the use of separators.

For facilities which don't prefer Air Chilling, this operation done with cold water inside screw conveyors. Length and diameter of these conveyors change according to capacity. Kromeka provides high quality material, engineering and craftsmanship.



Our Solutions:

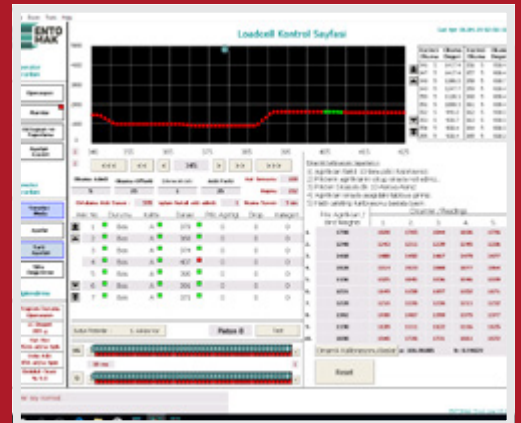
- Overhead conveyor lines
- Control system which distributes chain tension evenly
- Spray cabinets
- Belt conveyors for giblet chilling
- Water chillers for whole birds
- Water chillers for giblets



SORTING, CUT-UP AND PACKAGING DEPARTMENT

Chilled birds got packed as whole birds or portions according to their quality and weight. Kromeka sorting lines gives good results even in the high capacity lines with transfer machine from air chiller to sorting line, highly accurate weighing system and quality grading system with camera control.

Kromeka can also provide the engineering for layout design and manufacturing of belt conveyors for internal logistics, belt graders, overhead conveyors for empty carton boxes and plastic creates, vacuum lines and packed and boxed products.



Our Solutions:

- Overhead conveyor lines
- Transfer machine form air chiller line to sorting line
- Sorting line control system
- Quality grading system with camera
- Weight and quality reporting software
- Bird bagging stations
- Drop stations
- Belt conveyors
- Belt graders
- Overhead conveyors for empty carton boxes
- Overhead conveyors for empty plastic creates
- Belt conveyors and traffic software for boxed products
- Vacuum lines
- Plastic create washer

FEET PROCESSING DEPARTMENT



After feet got cut, they arrive to feet processing department. Firstly they go through temperature controlled scalders to make feet skin softer for an easier deskinning operation. Feet deskinners follows this procedure. According to capacity it is possible to automatically divide the feet to go through more than one machine. If desired, quality control could be done on a belt conveyor. Finally feet without skin got chilled with a screw conveyor inside cold water.



Our Solutions:

- Feet scalders
- Feet divider systems
- Feet deskinners
- Belt conveyors for quality check
- Water chillers for feet
- Platforms



About KROMEKA

KromeKa is an international food processing equipment supplier offering various solutions, mainly specialized in high standard poultry processing systems. Prior to offering our solutions, first we analyze the specific needs of our customers and then through detailed engineering, we offer the most suitable solution.

Thanks to more than 30 years of expertise in the field, we can provide consultancy services for the industry. Processing plant layout design, process flow designs and return-on-investment calculations are among the services we can offer.

KromeKa is also able to engineer, coordinate and integrate third party supplier solutions. These solutions include but are not limited to, automatic evisceration lines, cut-up and deboning systems, cooling & ventilation equipment, sanitation equipment, rendering plants and wastewater treatment facilities. In that way, we can deliver turn-key poultry processing systems and guarantee seamlessly operating plants for the end-user.

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