

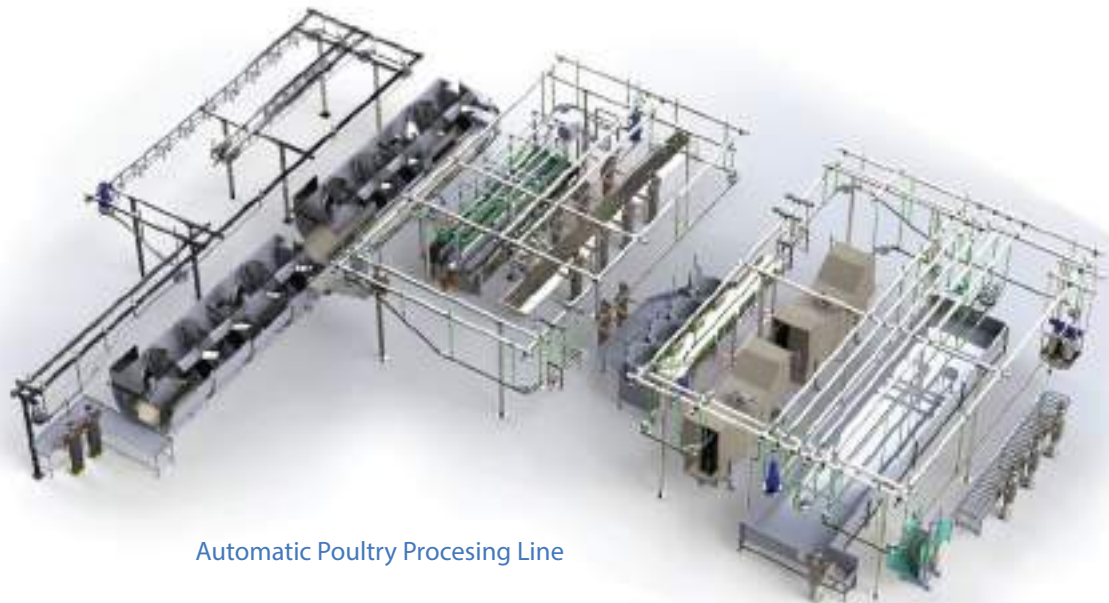


POULTRY PROCESSING **CATALOG**

www.uteamfoodmachinery.com

Automatic Processing System

| | |
|-----------------------------|----|
| Ceo's Message | 03 |
| About Company | 04 |
| Poultry Processing | 07 |
| Automatic Processing System | 08 |
| The Process Flow | 09 |
| The Process Diagram | 10 |
| Live Bird Supply | 11 |
| Slaughtering | 13 |
| Chilling | 22 |
| Evisceration | 23 |
| Weighing | 29 |
| Feathering | 30 |



Automatic Poultry Processing Line

Manual Processing System

| | |
|--------------------------------|---------|
| Manual Processing System | 31 |
| Poultry Scalding Machine | 32 |
| Fowl Feather Removal Machine | 33 |
| Rubber Finger | 34 |
| U Team Chicken Cutting Machine | 35 |
| Stainless Steel Glove, Knife | 36 |
| Knife Sharpener | 37 |
| Apron, Packing Funnel | 38 |
| Knife Sanitizer | 39 |
| Breast Deboning Machine | 40 |
| Feet Peeling Machine | 41 |
| Meat Tenderizer Machine | 42 |
| Bone Saw Machine | 43 |
| Slicer | 44 |
| Micer | 45 |
| Bowl Cutter Machine | 46 - 47 |
| Vacuum Packing | 48 |
| List of Clients | 49 |
| Market Distributions | 50 |



Fowl Feather Removal Machine



Poultry Scalding Machine

CEO's Message

“Our goal is to meet our client’s needs by providing the best matching solution to suit specific demands and premises..”



MR YEE THIAN HEE
Director

- Expertise in poultry processing industries.
- More than 20 years of experiences in this industry.
- Has helped many listed companies in setting up the chicken processing line, like CCK and QL Resources.



MR NANG YU CHUAN
Director

- Born in a bun-manufacturing family business
- Expertise in food processing, food machineries and central kitchen project.

About Company

U Team Food Machinery (M) Sdn. Bhd. was established in 2015 to manufacture commercial kitchen equipment, poultry processing, and food processing machinery.

The main core of U Team is to manufacture and supply high quality poultry processing to the customers as well as produce customized F&B (Food and Beverage) equipment. U Team wish to satisfy the needs of customers by offering advises for F&B manufacturing plant projects.

The value of the company is to provide solutions to customers in order to maintain or enhance an excel productivity.

OUR VISION

- *To be the 1st choice of food machinery technical supporting team in South East Asia.*

OUR MISSION

- *Providing the best quality in products and services to our customers.*



OUR INSTALLATION TEAM

“Your Best Technical Supporter”

“We have a team who are very efficient and knowledgeable in Poultry Processing Machine..”





UTEAM
POULTRY PROCESSING SYSTEMS

Poultry Processing

*Are you thinking of starting a new processing facility?
Or do you have one already and making decision from manual to automated processing?*

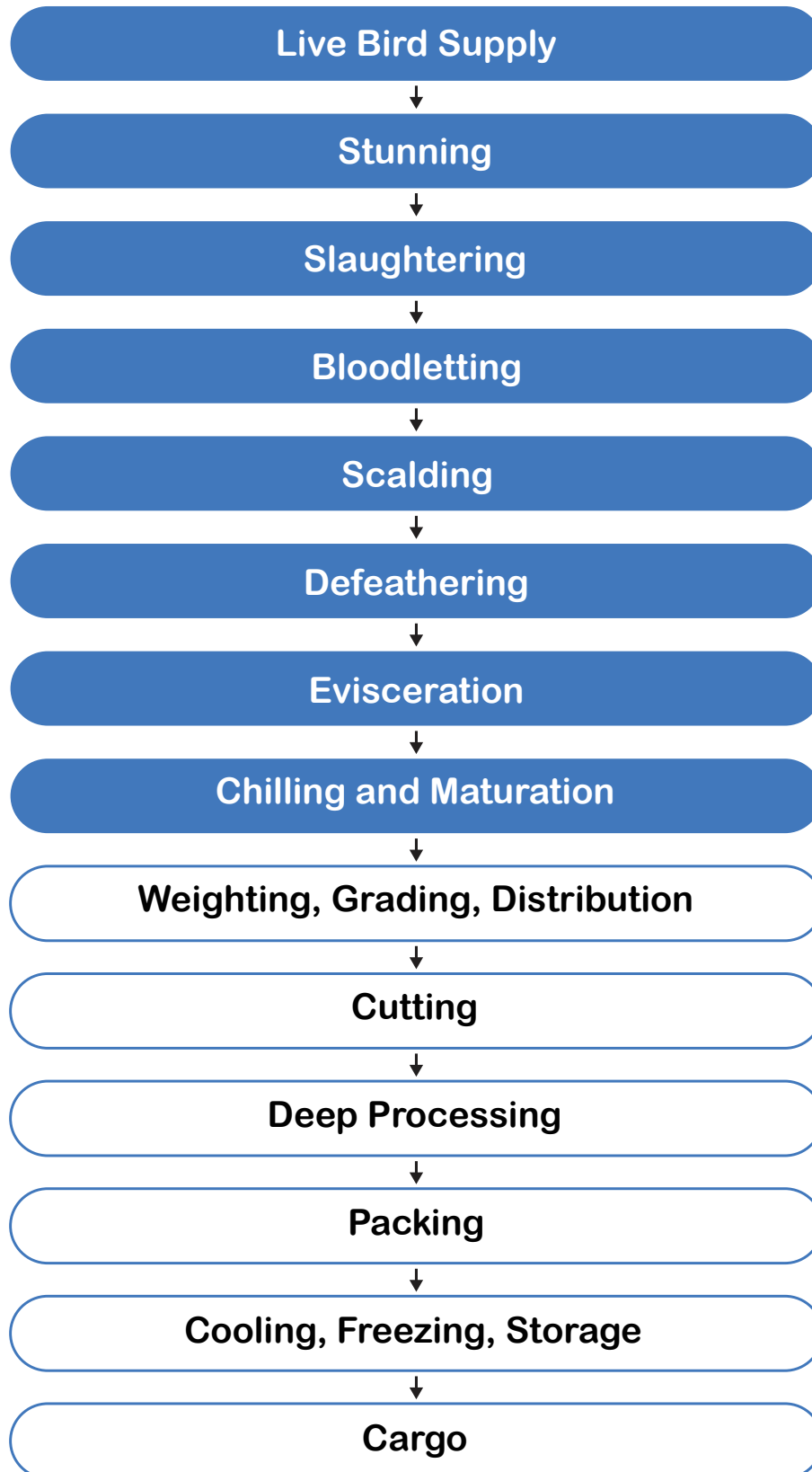
As the worldwide market shows continuous growth in poultry. Expectations for sector's growth are positive due to the increase global population, since poultry is always a great choice for sources of protein. U Team offers the most complete and extensive product line in the industry. We offer solutions for live bird supply, primary processing, chilling, cut-up, deboning, and further processing. Furthermore, we offer various end-of-line solutions, software and monitoring solutions, and service and training products.

One Stop Solution Provider

Our approach, based on many years' experience and expertise, emphasizes creating the best layout possible while taking into account both the requirements of the present as well as the future. As a consequence, we are able to provide solutions for every stage of the process as well as for every production level. To help you visualise the various in-line solution available, we will outline some of the processing phases.

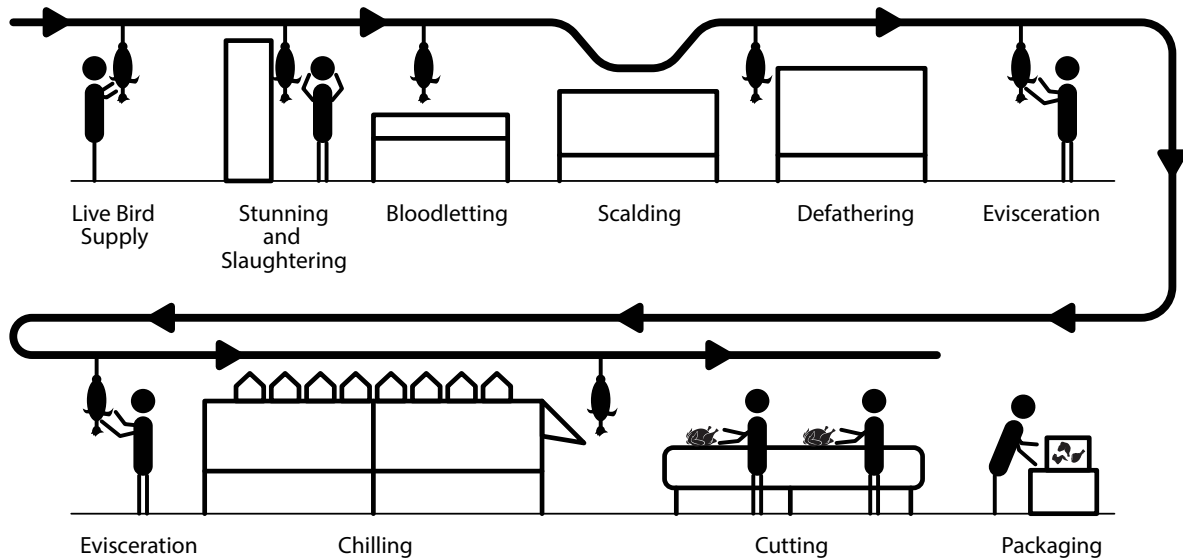
AUTOMATIC PROCESSING SYSTEM

The Process Flow

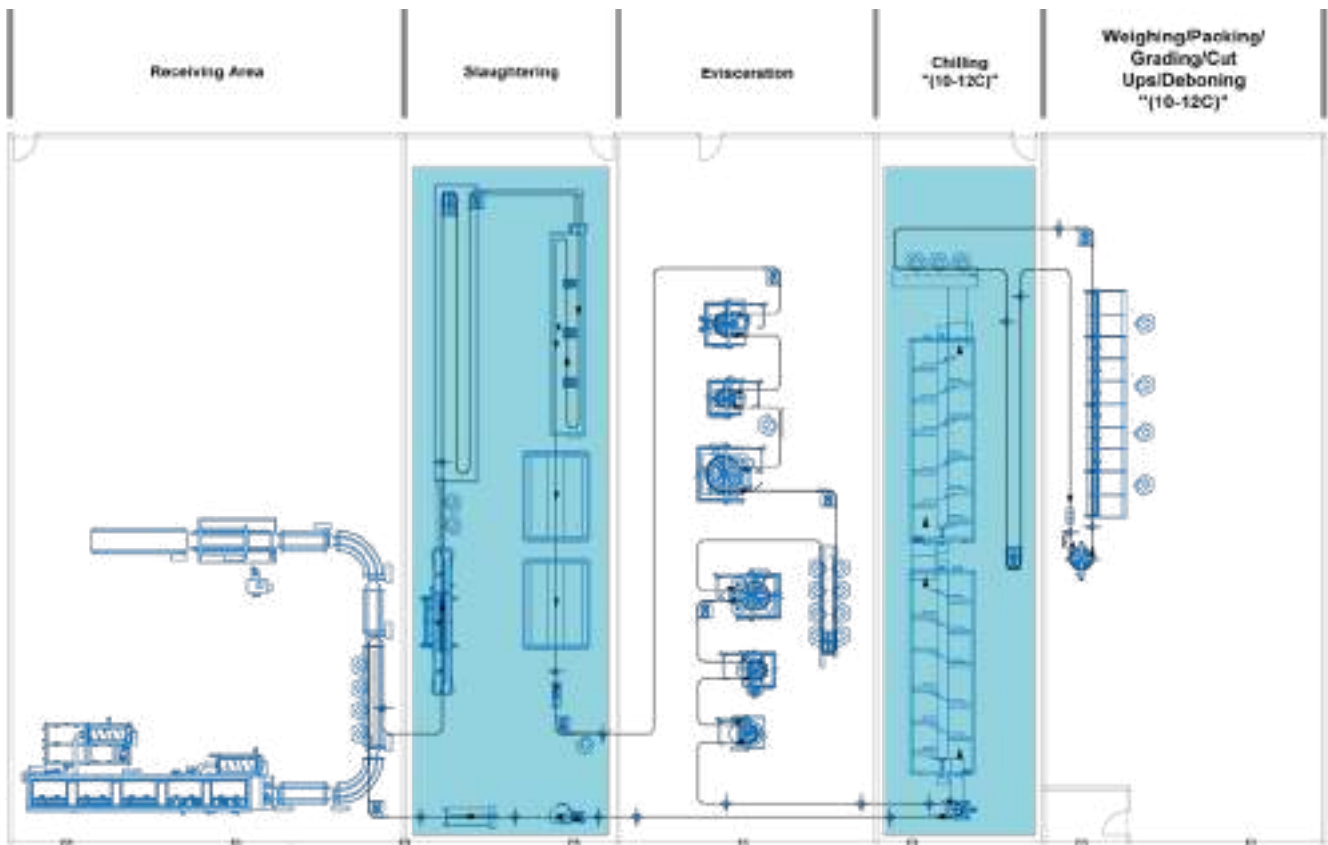


The Process Diagram

Sketch of the Poultry Processing



Poultry process plant layout



Live Bird Supply

Crates Stacker

The system enables good logistics practices and allows for reception area automation, such as de-stacking and equipment cleaning. It's drawer and module system is intended for animal welfare along with transport.



Cages Washer

Crate Washer is designed for living birds crates washing and cleaning. The crates moves forward under the driving of conveying chain, and will be washed by high temperature and high pressure spraying water.



Heavy Roller Conveyor

The heavy roller conveyor frame is made of stainless steel. The frame is attached with stainless- steel pipe rollers and stainless-steel ball bearings.

180° Angle



90° Angle



Slaughtering

Slaughtering Overhead Conveyor

The overhead conveyor is developed to suit the ever-increasing demands of poultry processing plants. Horizontal idler bends and vertical bends of the most recent design and modular construction in a variety of sizes enable layout design to meet the requirements of any plant.



Overhead Conveyor Equipment



Panel Box



90° corner rail



30° level changing rail



180° corner rail



Rail Suspension



Electric Drive Unit



Y-Shape



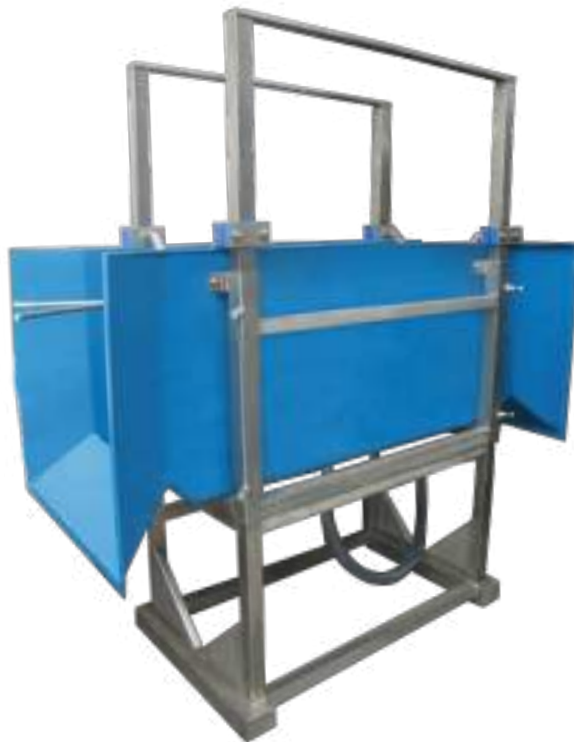
Shackle



Nylon Gear

Water Stuner

The stunner is made up of heavy fiberglass water bath mounted on a adjustable stainless steel frame, a separate stainless steel water-resistant cabinet containing the electronic control.



Blood Through Tank

The blood through tank is made entirely of stainless steel and serves as a collection tank for blood drops from poultry carcasses after the slaughtering process.



Scalder

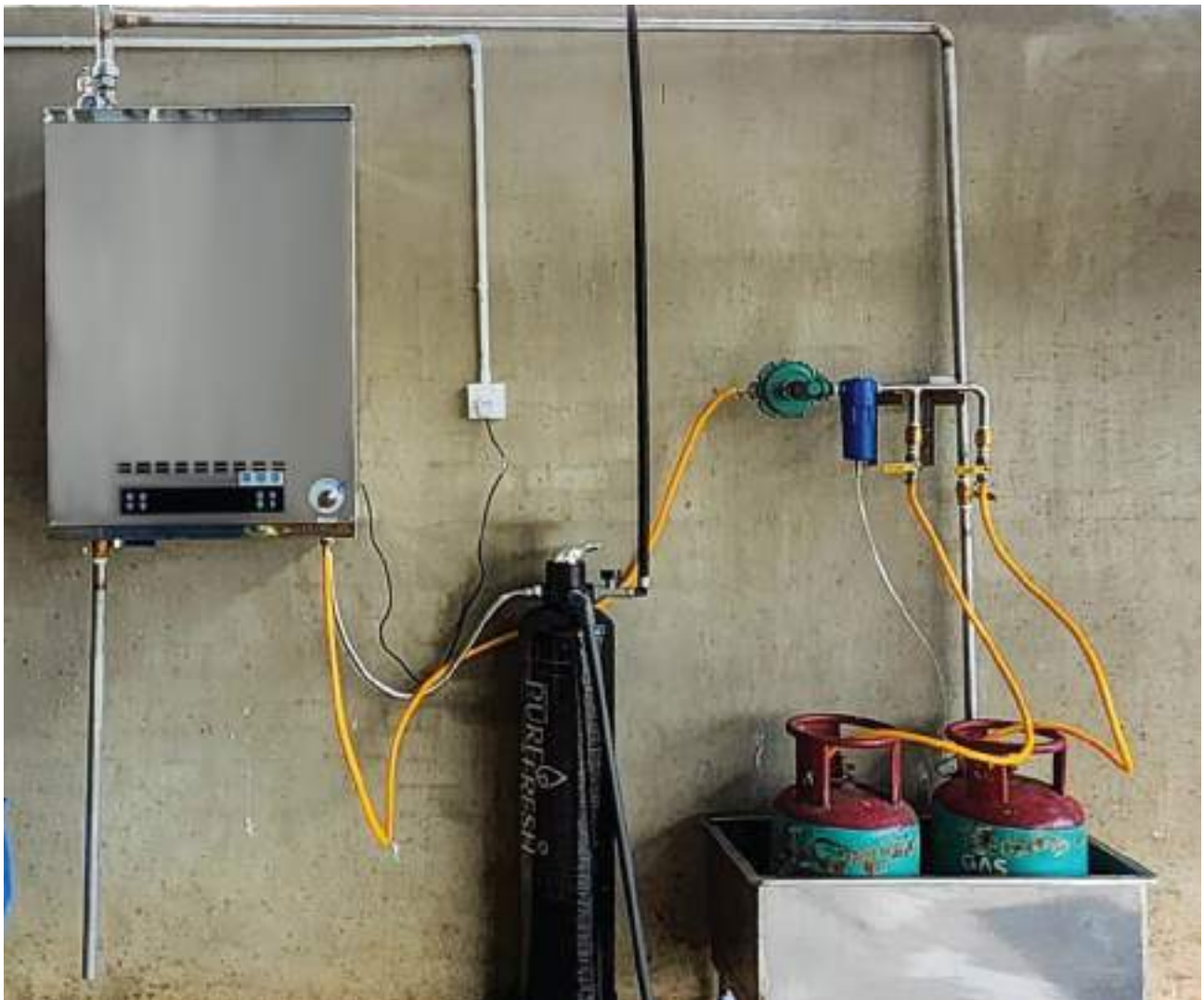
The scalder is made up of stainless steel and heavy-duty construction and contain modular construction for flexible installation, using steam heating to heat up water temperature. The closed box structure is designed to minimize vapor loss.



Heating System

Stainless Steel Steamer

The stainless-steel steamer composed of an auxiliary water tank, a strong exhaust fan, a display, a pressure control module, and other elements. designed and manufactured using the latest combustion heat transfer technology, one-button operation, intelligent control, and gas fuels to quickly and continuously generate a large amount of steam.



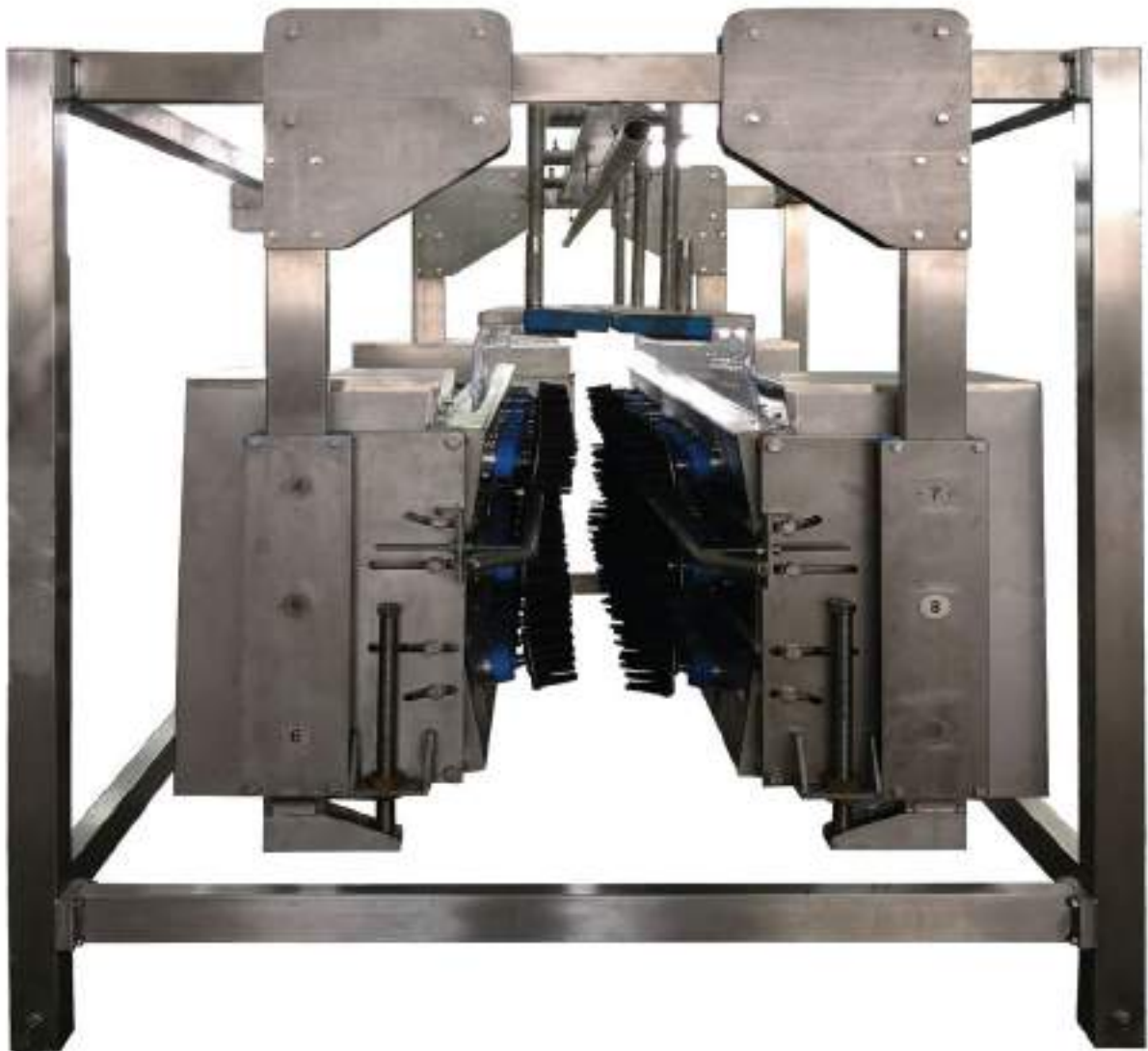
Fowl Feather Removal Machine

The defeathering machine is made-up of stainless steel. The drum shape is designed to store poultry carcasses and run the defeathering process batch by batch. The removed feathers flow out of the space underneath the drum.



Plucker

The frame of defeathering machine is made-up of stainless steel. A-shaped bracket is designed for ease of gap and angle adjustment. The water resistance bearing system greatly improves the durability of the machine.



Auto Bird Unloader

The auto bird unloader is designed to operate on a straight section of overhead conveyor to unload birds from the conveyor.



Leg Cutter

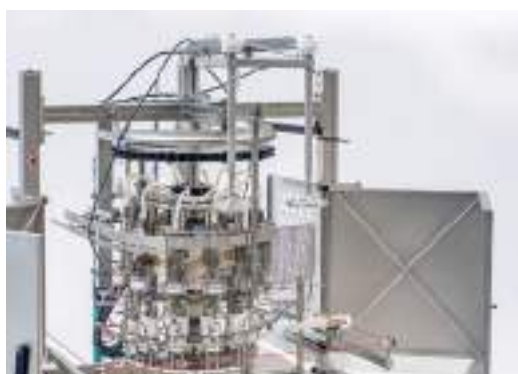
The leg cutter is designed to be positioned at the end of the processing system to cut the legs either at the knee joint or at the foot and perform the unloading process at the same time.



Evisceration

Linco Vent Cutter

The machine removes the vent from the bird by a circular cut around the vent in order to prepare the bird for the subsequent opening cut. After vent cutting, the vent is lifted out of the bird and left hanging beside the tail on the backside of the bird.



Linco Opener 200

After venting, the Opener 200 performs an opening cut of the abdominal skin from the vent to the tip of the breast-bone, thereby creating the opening for the subsequent evisceration machine.



Linco Eviscerator 210

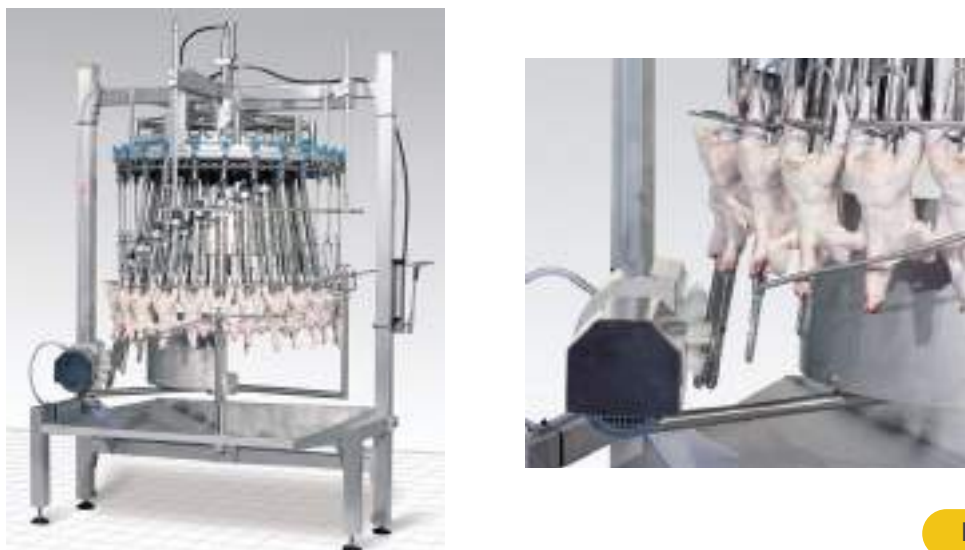
After opening, the Eviscerator 210 automatically removes the giblet and intestinal pack in one smooth movement and positions it outside on the back of the bird for easy veterinary inspection and giblet harvesting.



Linco Cropping Machine

Unique patented device enters the bird through the body cavity, cleans out anything attached to the neck, including crop and windpipe, cleans itself and then withdraws from the bird.

The Cropping Machine increases yield and saves labour. The machine has up to 32 units and will operate at up to 13,500 bph. It can be used with any overhead conveyor system and at 6 and 8" shackle distance.



Linco Final Control Machine

The LINCO Final Control Machine is a quality safe-guard on the eviscerating line, ensuring complete re-moval of any lung and offal residue without damage to the bird.

The cam operated vacuum probes do not activate until inside the bird cavity ensuring no loss of leaf fat. The cam then drives the probe up and down to ensure maximum removal of any offal debris. A special device prevents the probe from activating when a shackle is empty thereby saving vacuum and minimising noise level.



Linco Inside/Outside Washer

Unique in design, this machine has been developed by LINCO to out-perform and surpass all other machines available.

Special adjustable nylon/stainless nozzles enter the bird to ensure thorough inside washing, no possible damage, and a positive opening in the neck cavity of the bird to ensure drainage.

Water sprays on the outside of the bird remove any debris or stains left after eviscerating.

This machine will handle all line speeds, any overhead conveyor, and any shackle distance.



Head Puller

The head puller is designed for removing birds' heads and tracheas after their necks have been cut.



Chain/Shackle Washer

The shackle washer is constructed of powerful water sprays together with rotating nylon brushes that scrub the chain and shackles clean as they pass through the machine.



Chilling

Water Spiral Chiller

The spiral chiller is made up of stainless steel. The stainless-steel construction including air agitation piping with heavy duty blower. An electric motor with variable speed with power pack drives the stainless shaft.



U Team Bird Counter

The bird counter counts each bird that passes the device, giving insight into and control over production numbers in a poultry processing system.



U Team Lung Suction Machine

The lung suction machine is designed to transport the lung from various positions in the processing area to the lung collecting area.



U Team Visera Pump

The viscera pump system is used to transport material in the poultry processing system. The material is transported separately via mechanical transmission.



Weighing

The weighing and grading system operates on overhead grading lines, straight-through weighing bridges, or belt grading lines. The weighing system can perform grading tasks with capacities up to 6,000 items per hour, depending on the type of product to be graded and type of weighing line.

Hang Weighing



Plate Weighing



Conveyor Weighing



Feathering

Screening System

The feather screening system is made of stainless steel and has been designed for flexible handling of feathers mixed with water.

