

# Hejny Rentals, Inc.

Contractor, Lawn & Garden, and Party Equipment Rentals  
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**[www.hejnyrental.com](http://www.hejnyrental.com)**

## Featherman Pro Plucker

### Operation

After the removal of all packaging materials, your Featherman is ready to plug in and go. Use 110 volt current (unless you have a Turkey model or specifically ordered a 220 volt Pro model) and be sure to keep the cord in good shape and out of standing water. If an extension cord is used, be sure it is heavy duty. The motor will not run properly if it is starved of electricity. Hook up a garden hose (cold water) to the spray ring. Simply open the valve to spray.

### Features

- Solid and durable, high density plastic tub and motor housing are attractive, easy cleaning and USDA/FDA food grade approved.
- Rubber padded, no-slip feet.
- 1 HP motor and 0:1 speed reducer
- Light weight for easy transport and low cost shipping.
- Fingers are softest fingers made in America giving the gentlest pick possible.
- Unique feather chute keeps work space clean, speeds clean up.
- Spray ring washes feathers down automatically.
- Knee-high, water-proof on-off toggle switch handy to operate with foot or knee yet concealed to prevent accidental starting.

## Basic Processing Procedure for Chickens

### Handling

Always handle birds as gently as possible. Distraught birds will be harder to pick and bad handling will cause bruising. Hold by a leg or around the body, never by a wing or the head.

### Restraining

We recommend the use of kill cones. Our perfectly round, stainless steel, cone will not allow the birds to back out during bleeding like they will in flat-sided cones.

### Killing

Slit the carotid artery with a very sharp knife. This takes practice to avoid cutting the trachea (windpipe) or severing the spine – either of which causes trauma to the bird and will result in an inferior bleed out. A proper cut will not be felt by the bird (and is an appropriate time to give thanks to the bird). See our video tutorial.

### Bleeding

Bleeding will take about two minutes. Contraction of muscles as they are oxygen starved is normal but care must be taken to avoid dislocated or broken wings or legs in this process. Watch for this and adjust the restraining technique if necessary. Again, our cones are foolproof. Collect the blood and compost it.

### Scalding

# Need It. Rent It!

Scalding is the critical step in processing and requires either a lot of experience or sophisticated equipment. The Featherman Plucker will give you squeaky clean birds with no pin feathers when you master the scald. We manufacture the Featherman Scalding to take the guesswork out of this part of the operation but it is possible to have a perfect scald with very little investment. Find the largest, heaviest scald container you can and heat it with propane or other fuel (cheaper, quicker, and less expensive than electricity). We recommend scalding at 145 - 150 degrees F. for a minute. Batches of birds will vary slightly so be prepared to adjust accordingly with temperature and/or time changes on the scald. Change water when it is dirty and scald becomes less effective.

If the scald is too long or too hot, skin will tear; if it is too short or too cold, feathers will stick. Our plucker's soft fingers give the industry's widest margin in scald temperatures, giving you more undamaged birds. Still, be careful not to over-scald. You can actually cook the breast meat. (Outdoor-raised birds are less likely to have this happen.) Pull wing feathers to check for readiness to pluck.

### **Dunking**

You may rig up a dunking apparatus, stir with a paddle, or simply dip the birds by hand. Be sure to add some soap (like a dish detergent) to the water. This will help water penetration to loosen the feathers. We offer the options of a manual or automatic dunking apparatus to ease this job.

### **Plucking**

Drain the birds of excess moisture, turn the Featherman on and drop the birds in. Open one of the valves on the "Y" to let the water spray. Check in 20 seconds. Give more time if necessary. Turn machine off, turn water spray off and remove birds. Because of its gentleness you will not damage the birds by leaving them in the plucker too long.

### **Poor Scald**

Should you get a bad pick (due to a scald error or fat birds) don't be afraid to scald and pluck again. You still probably won't get all the feathers out, but you will save time over picking by hand.

### **Finishing the Birds**

There is no substitute for sharp knives and experience in evisceration. You will be amazed at how many birds per hour you can do when you get experienced. However, quality standards should be your first priority before speed. As you gain experience you will be able to keep up the quality and do over 20 birds per person per hour. The very experienced crew can process 30 to 40 birds per person per hour. In other words, a good five-person crew can process 200 birds per hour.

### **Clean Up**

The Featherman is made to be washed down. A pressurized spray down is all that is required. Take care to avoid wetting the motor assembly unnecessarily. A few feathers will catch between the fingers and the plastic. This happens with all pluckers and is not a concern. You may remove them if you like. The Featherman is made of FDA-approved materials and has been passed for use in USDA-approved facilities.

### **More Information**

Don't hesitate to contact us or the dealer you purchased from if you have questions, glowing testimonies, or if you have an idea for improvement. We continue to fine tune and know that there is always another creative idea out there.

Featherman Equipment

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