

Halal Poultry Abattoir Processing System

This halal poultry abattoir system features a full stainless steel structure. It is designed for high-throughput poultry processing in compliance with halal standards.



ADDITIONAL IMAGES



Overview

Professional Halal Poultry Processing Solutions

This comprehensive abattoir processing system is engineered for high-throughput poultry operations, focusing on efficiency and strict adherence to Halal standards. With over two decades of industry experience, the system encompasses the entire slaughter line, including automated conveyor, scalding, plucking, evisceration, and chilling processes. Designed for hygiene and durability, the equipment utilizes stainless steel construction to ensure easy cleaning and minimal contamination in demanding industrial environments.

System Capabilities

Processing Stages

- Automated conveyor system
- Scalding
- Plucking
- Evisceration
- Chilling
- Cutting

Supported Livestock

Chicken, Duck, Rabbit

Technical Specifications

Industry Experience

20 years

Construction Material

Stainless Steel

Compliance & Standards

Key Design Features

Automated System • Easy-to-clean • High-throughput • Precision Controls

Halal Compliance

Yes