Food Processing Industry Case History

Poultry Plant - Paw Picker

Application
A common hot water requirement in the Paw Processing area of a poultry plant is the Paw/Foot Picker. Paw Picker equipment uses pressurized hot water to remove skin or cuticle. Precise temperature control is critical, with tolerances not to exceed 3°F of set point. Too low of temperature can result in yellow skin remaining on the foot. Too hot of a water temperature will blister and deform the foot. Normally a discarded part of the chicken, the paw represents 100% profit to the customer. Lost product due to an inefficient scalder operation means 100% loss of profit.

Process Conditions
- Water Flow Rate: 50 GPM
- Discharge Temperature: 140-146°F
- Steam Flow Required: 2,150 lbs/hr

Solution
Pick Direct Steam Injection Heater with electronic programmable temperature controller. Controller was mounted remote from the heater installation, in a dry area.

Features and Benefits:
- Precise Temperature Control
- Quick Response to Load Changes
- Low Pressure Drop

Learn more at www.pickheaters.com
Pick Heaters, Inc. — 730 S. Indiana Ave. — West Bend, WI 53095 USA
Phone: (262) 338-1191 — Email: info1@pickheaters.com