



Process Heating Solutions Worldwide

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 scalding 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