



CHICKEN

SLAUGHTERHOUSE

GANTEK
INNOVATION IN FOOD SECURITY



*Keep First Day's Freshness
Add Value to Your Products*

Cantek produces and establishes cold storage warehouses, slaughterhouses and meat processing facilities. Its corporate aim is providing food security consciousness all over the world.

Food security means having, at all times, access to healthy, diversified and affordable food. Cantek leads efforts to ensure global food security, and develops innovative products and technologies in food storage and food processing, with the goal of creating a fairer and better world where everyone has an equal right to adequate nutrition.

FOOD CENTER



**EQUIPMENT
PRODUCTION &
TURNKEY
FACILITIES**



COLD STORAGE



SLAUGHTERHOUSE



FOOD PROCESSING
Red Meat - Poultry - Fish

in
COLD ROOMS
71
up to %
**ENERGY
SAVING**

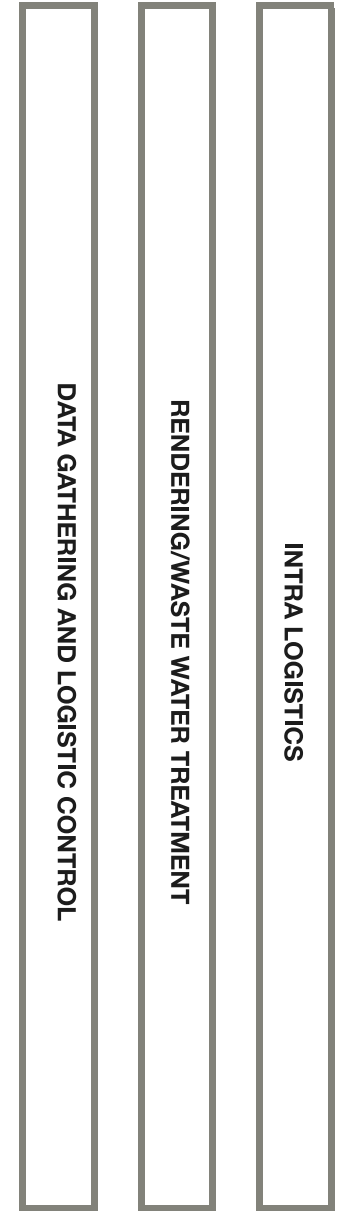
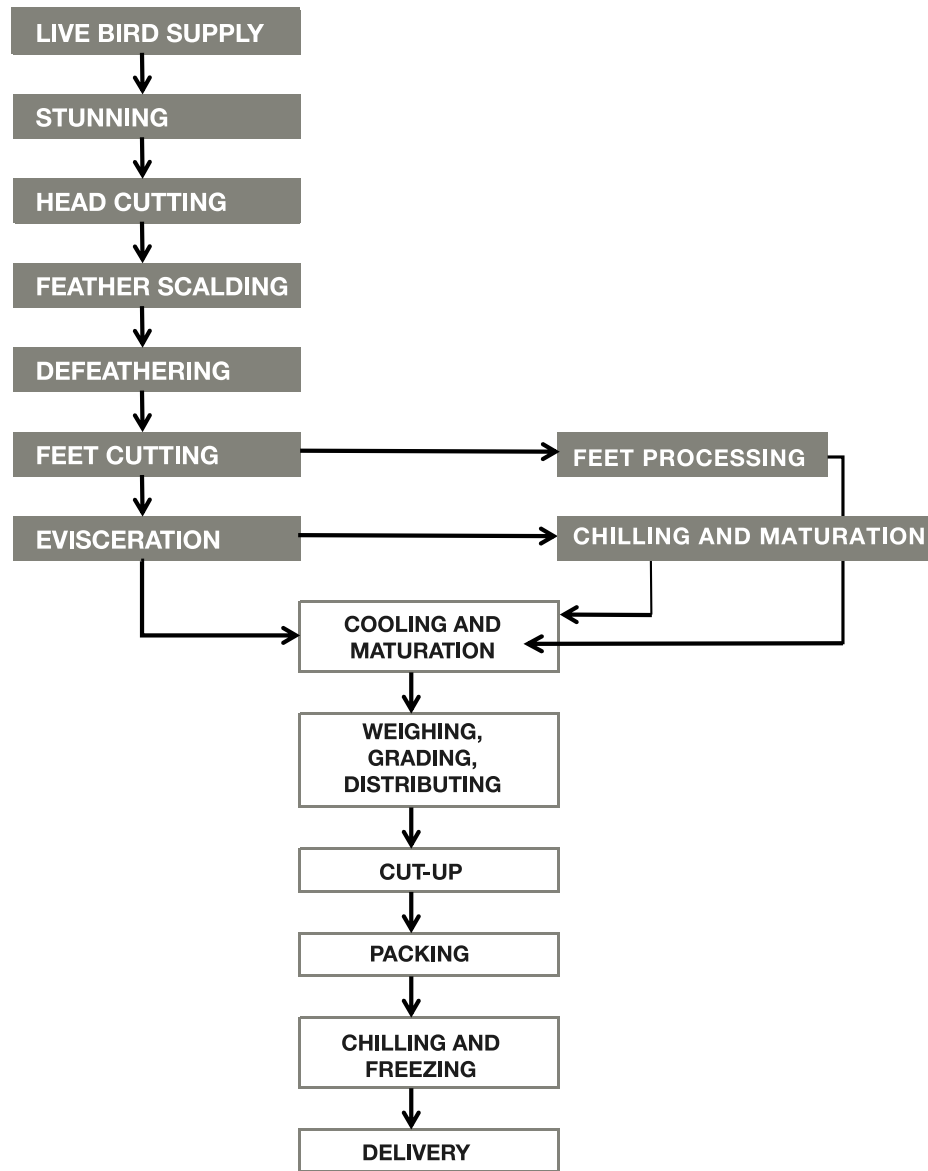
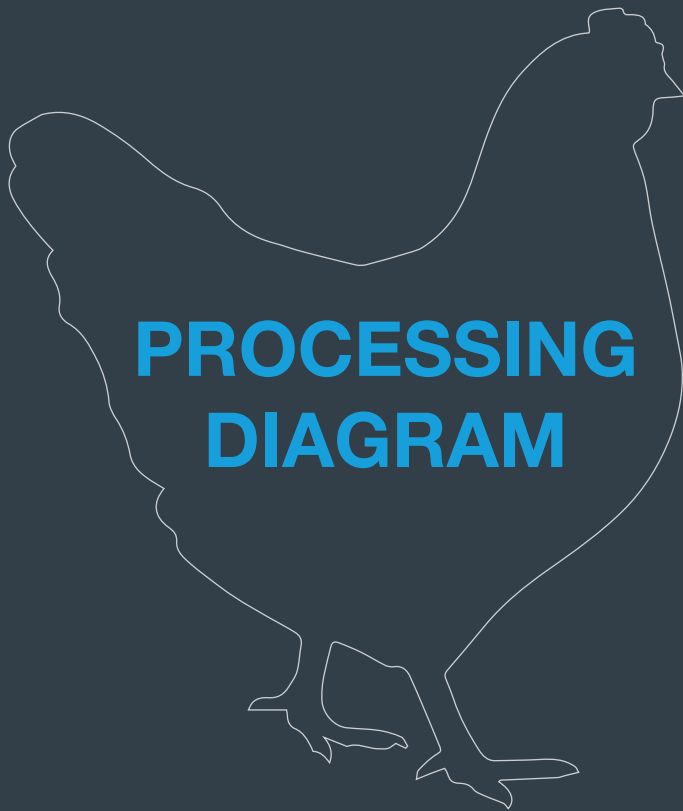


CERTIFIED



REMOTE MONITORING & REPORTING SYSTEMS





CHICKEN SLAUGHTERHOUSE

LIVE POULTRY RECEIVING AREA

This area is the starting point of poultry meat processing. Chickens that reach slaughter age are picked up from coops and transported in crates to slaughterhouse. Once chickens arrive slaughterhouse, they are taken from crates to hanging area through live poultry receiving systems. These systems are designed based on plant capacity, customer specific needs, animal welfare regulations, climatic characteristics, type and weight of chickens to be slaughtered.

We offer the following solutions:

- Live Poultry Crate Dumping Ramp
- Conveyor for Transporting Live Poultry Crates
- Crates
- Washer



CHICKEN SLAUGHTERHOUSE



SLAUGHTERING AREA

Slaughtering is where chicken processing initiates. Here, the most important point to consider is handling chickens in a humane and ethical way taking their psychology into account. Slaughtering process starts with the hanging of live chickens into shackles, followed by main processes, such as stunning (optional), slaughtering, blood drainage, softening and plucking feathers, pulling off heads and cutting feet. These processes play significant role in the quality of chickens coming out of slaughtering. Cantek's scalding tanks provides required temperatures aimed for scalding procedure. Plucking machines are classified in three types: initial plucking, interim plucking and final plucking. After slaughtering, chickens are transferred to evisceration area.

We offer the following solutions:

- Overhead Conveyor System for Slaughtered Chickens
- Stunning Cabin
- Head Cutter
- Blood Collecting Pool
- Poultry Counter
- Washing Cabinet
- Scalding Tank
- Plucking Machines
- Head Puller
- Feet Cutter
- Feet Unloading Mechanism
- Shackle Washer



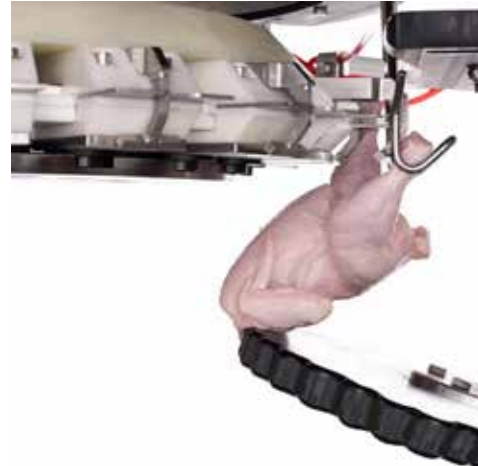
CHICKEN SLAUGHTERHOUSE

EVISCERATION AREA

Evisceration is the process where the carcass is opened to remove the viscera (internal organs) from chickens. It is crucial to remove internal organs properly for maintaining product quality. Edible organs, such as gizzard, liver and heart are harvested, while inedible organs are taken to waste area. Depending on the market demand, neck can be left on chicken, or harvested separately. On poultry plants with a capacity of line speed for 4,000 chickens per hour, evisceration processes can be carried out manually with special hand tools. Automated machines are preferable for plants with higher capacities. In order to ensure long shelf-life, chickens coming out of evisceration area are quickly transferred to pre-chill area.

We offer the following solutions:

- Evisceration Conveyor Lines
- Manual Evisceration Tools
- Automated Evisceration Machines
- Giblet Pump
- Giblet Screw Conveyor
- Giblet Washer
- Gizzard Fat Remover Machine
- Gizzard Harvester
- Gizzard Inspection Table
- Liver Inspection Table
- Chicken Unloader



CHICKEN SLAUGHTERHOUSE

PRE-CHILL AREA

Cantek provides water chilling, air chilling and giblet chilling solutions. Water chilling, one of the oldest chilling methods, is still widely used, as it provides fast chilling for small spaces. Since water chilling is an “off-line” system, it does not permit automated weighing before or after chilling. Air chilling, as is evident from its name, uses controlled cool airflows. This system has become the preferred cooling method because it is a very hygienic process and no water is used. Chickens are chilled passing through air-chilled tunnels. Line lengths can be designed up to 4 times longer to drop the temperatures of chickens to below 4°C. Thanks to corner wheels on tunnels, chain life is lengthened. Giblets are moved around through the system on a belt conveyor in a dry room for chilling. Colour changing on poultry skin is prevented by reversing offal on chutes used for giblet passing. When the number of offal is more than one on the same belt conveyor, they are separated with a separator. Screw chillers can also be used.

We offer the following solutions:

- Overhead Conveyor System for Chilling
- Smart Line Control System Distributing Even Chain Stretch
- Spray Cabins
- Offal Chilling Belts
- Water Screw Chiller For Whole Chickens
- Water Screw Chiller For Offal



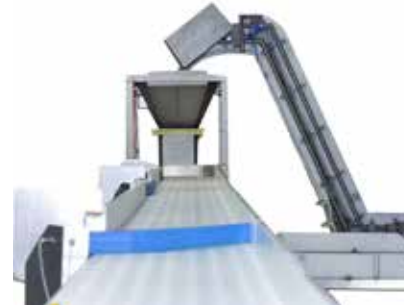
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SORTING, CUT-UP AND PACKING AREA

This section is where chickens are packed as a whole or in individual parts based on the market needs according to their weights and quality. Chickens arriving from air chillers are easily transferred to sorting line with an automated transfer machine. Also, needs for higher capacities are met through quality detection systems with camera. Along with all these, project designing and production for solutions needed for product processing and internal transfer are carried out within Cantek's facilities.

We offer the following solutions:

- Overhead Line Conveyor System
- Transfer Machine From Dry Chilling to Sorting Line
- Quality Detection System With Camera
- Weight and Quality Reporting Software
- Unloading Stations
- Bag Opening Machines
- Belt Conveyors
- Overhead Lines for Empty Cardboard Boxes
- Overhead Lines for Plastic Baskets
- Belt Conveyors and Trafficking Software for Finished Products
- Vacuum Lines
- Plastic Baskets Washers



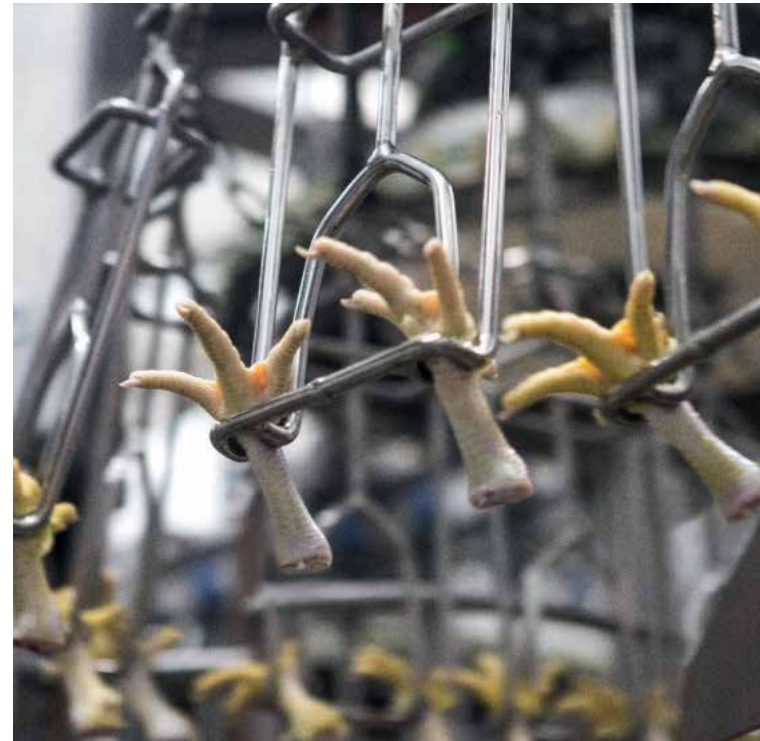
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FEET PROCESSING AREA

Feet that are cut off in slaughtering area are transferred to processing part. For deskinning, feet are passed through heat-controlled tanks before they are placed in deskinning machine. Optionally, deskinning feet are chilled in water screw chillers.

We offer the following solutions:

- Softening Feet Skin
- Feet Portioning System
- Feet De-skinning
- Belt Conveyor for Quality Detection
- Water Screw Chiller for Feet
- Platforms



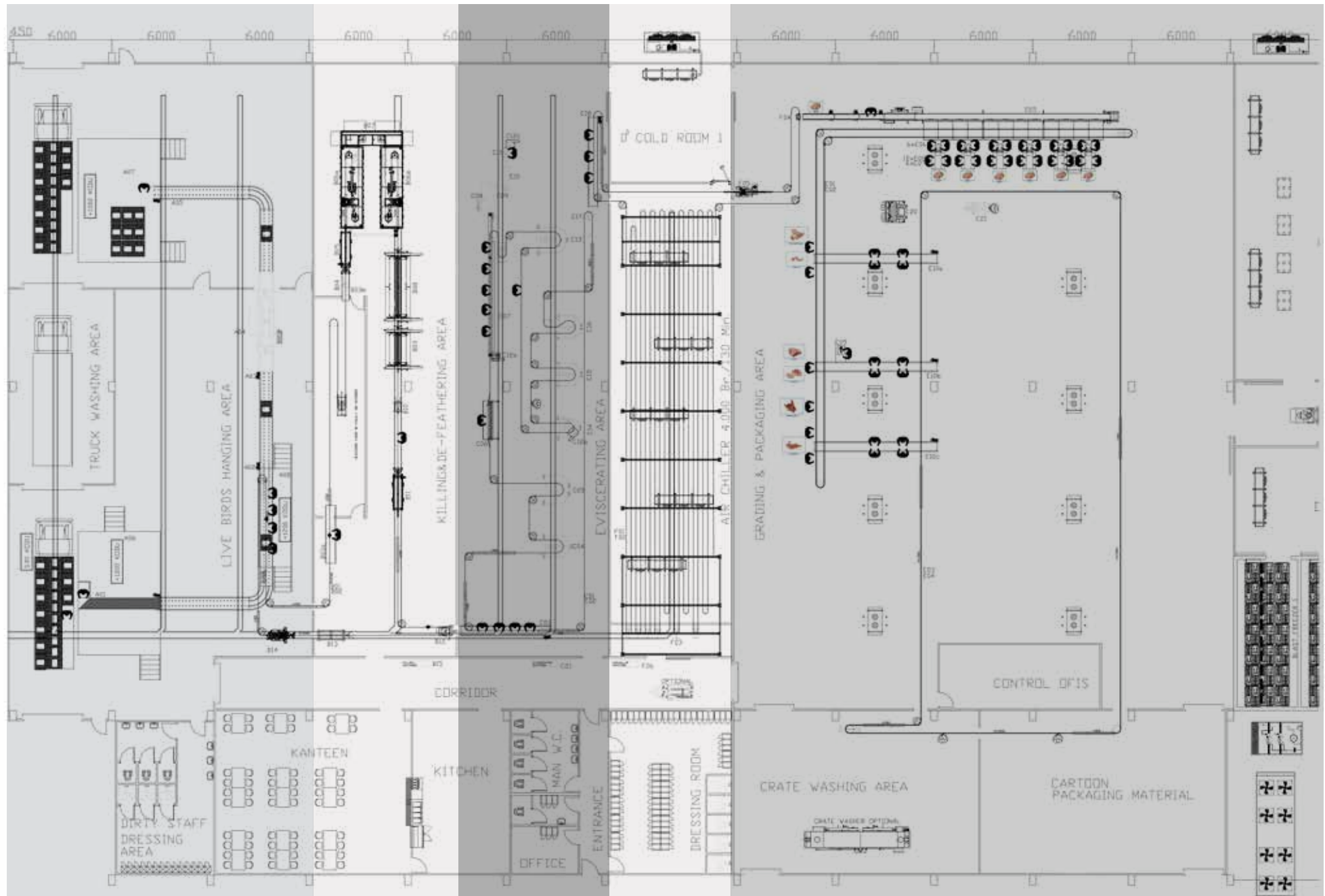
LIVE POULTRY RECEIVING AREA

SLAUGHTERING AREA

EVICERATION AREA

PRE-CHILL AREA

SORTING, CUT-UP AND PACKING AREA







“It is our goal to ensure that producers are rewarded for their efforts, and all countries thrive by using their own resources in the best way.”

GANTEK
INNOVATION IN FOOD SECURITY

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