EQUIPMENT CLEANING CHECKLIST

THIS PROGRAM RELIES ON COMMUNITY COOPERATION. PLEASE BE COURTEOUS TO OTHERS AND RETURN THE EQUIPMENT CLEANED: FAILURE TO CLEAN THE EQUIPMENT ADEQUATELY MAY RESULT IN A $25 CLEANING CHARGE.

PROCESSING EQUIPMENT:

1. Featherman Pro Automatic Picker
   - Unplug picker from electricity to prevent shocks and injury.
   - Spray down the outside and inside of the picker drum (do NOT wet the motor assembly)
   - Remove all feathers from up inside the feather escape chute - feathers left behind will rot and become quite stinky!
   - Remove feathers from between the drum and the rubber fingers. HINT: gently bend the fingers over near their base to pull feathers from underneath. Do not bend over all the way, or near the top, or they will break off!
   - Rinse the inside the drum again after removing as many feathers as you can.

2. Featherman Scalder
   - Unplug the scalder from electricity.
   - Disconnect scalder from propane.
   - Drain the scalder.
   - Rinse off (do NOT wet the external control box), then scrub with soapy water INSIDE & OUT including dried blood and stuck-on feathers, and rinse again.

3. Broiler Kill Cones & Base
   - Scrub with soapy water and rinse thoroughly, inside and outside
   - Be sure all blood, feathers, etc. are removed.
   - Dry, then nest cones gently one inside the other. Please do not jam them together.

MINI-PACK VACCUUM SEALER:
Use only hot water and soap, never use detergents or solvents

1. Unplug machine.
2. Use a dry cloth to remove any film residue on the sealing bar (do this also after any sealing cycle when residues are still hot and may be easily removed).
3. Remove white plastic blocks from unit and wash with hot water and soap.
4. Clean vacuum chamber with hot water and soap. Dry with clean cloth.
5. Wipe down Plexiglas cover with hot water and soap. Dry with clean cloth.
6. Wipe down and dry outer surface of machine.
7. Dry white plastic blocks, place thwm back in the chamber and lock the dome for transport.