



FEATHERMAN PLUCKER

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THANK YOU FOR CHOOSING FEATHERMAN EQUIPMENT.

Our equipment is built to work as hard as you do—offering years of reliable use and results you can be proud of. If you're new to processing or just want a refresher, scan the QR code or visit our how-to library:

<https://bit.ly/Featherman-HowTo>



CONGRATULATIONS ON YOUR PURCHASE OF A NEW FEATHERMAN PLUCKER!

You are now on your way to an exciting and possibly life-changing experience. The pastured poultry business is one of the greatest opportunities in agriculture. Your poultry will sell themselves and your customers will be asking for more products. Or, like some, with your new equipment you can start a processing sideline or even go into it full time. You can make a handsome profit easily doing work that would take others many hours. Plus you can have the satisfaction of helping others reap the rewards of pastured poultry.

OPERATION

After the removal of all packaging materials, your Featherman is ready to plug in and go. Use 120 volt current (unless you have our Featherman Pro XL model or specifically ordered a 240 volt model) and be sure to keep the cord in good shape and out of standing water. If an extension cord is used, be sure it is heavy duty. The motor will not run properly if it is starved of electricity. Hook up a garden hose (cold water) to the spray ring. Simply open the valve to spray.

BASIC PROCESSING PROCEDURE FOR CHICKENS

Handling

Always handle birds as gently as possible. Distraught birds will be harder to pick and bad handling will cause bruising. Hold by a leg or around the body, never by a wing or the head.

Restraining

We recommend the use of our kill cones. Our perfectly round, stainless steel cone will not allow the birds to back out during bleeding like they will in flat-sided cones.

Killing

Slit the carotid artery with a very sharp knife. This takes practice to avoid cutting the trachea (windpipe) or severing the spine – either of which causes trauma to the bird and will result in an inferior bleed out. A proper cut will not be felt by the bird (and is an appropriate time to give thanks to the bird). For more information online, please visit our video tutorial: <https://www.feathermanequipment.com/how-to-videos/broiler-how-to/>

Bleeding

Bleeding will take about two minutes. Contraction of muscles as they are oxygen starved is normal but care must be taken to avoid dislocated or broken wings or legs in this process. Watch for this and adjust the restraining technique if necessary. Again, our cones are foolproof. Collect the blood and compost it.

SCALDING

Scalding is the critical step in processing and requires either a lot of experience or sophisticated equipment. The Featherman Plucker will give you squeaky clean birds with no pin feathers when you master the scald. We manufacture the Featherman Stainless Scalding to take the guesswork out of this part of the operation but it is possible to have a perfect scald with very little investment. Use a large scald container and heat with propane or another fuel source. We recommend scalding at 145 - 150 degrees F. for a minute. Batches of birds will vary slightly so be prepared to adjust accordingly with temperature and/or time changes on the scald.

Change water when it is dirty and scald becomes less effective. We recommend a big squirt of Dr. Bronner's Unscented Pure-Castile Soap added to the water once hot, and periodically thereafter, to help water penetration to loosen the feathers. If the scald is too long or too hot, skin will tear; if it is too short or too cold, feathers will stick. Our plucker's soft fingers give the industry's widest margin in scald temperatures, giving you more undamaged birds. Still, be careful not to over-scald. You can actually cook the breast meat. (Outdoor-raised birds are less likely to have this happen.) Pull wing feathers to check for readiness to pluck.



WARNING

If the scald is too long or too hot, skin will tear. If it's too short or too cold, feathers will stick.

DUNKING

You may rig up a dunking apparatus, stir with a paddle, or simply dip the birds by hand. Be sure to add some soap as mentioned above to the water which helps loosen the feathers. We offer the option of a manual or roto-dunking apparatus that attaches to our scalding to ease this job.

PLUCKING

Drain the birds of excess moisture, turn the Featherman ON and drop the birds in. Open one of the valves on the "Y" to let the water spray. Check in 20 seconds. Give more time if necessary. Turn machine OFF, turn water spray off and remove birds. Because of its gentleness you will not easily damage the birds by leaving them in the plucker too long.

TROUBLESHOOTING A POOR SCALD

Should you get a bad pick (due to a scald error or fat birds) don't be afraid to scald and pluck again. You still probably won't get all the feathers out, but you will save time over picking by hand.

FINISHING THE BIRDS

There is no substitute for sharp knives and experience in evisceration. You will be amazed at how many birds per hour you can do when you get experienced. However, quality standards should be your first priority before speed. As you gain experience you will be able to keep up the quality and do over 20 birds per person per hour. The very experienced crew can process 30 to 40 birds per person per hour. In other words, a good five-person crew can process 200 birds per hour!

CLEAN UP

Your Featherman Plucker is made to be washed down. A pressurized spray down is all that is required. Take care to avoid wetting the motor assembly unnecessarily. A few feathers will catch between the fingers and the plastic. You may remove them if you like. All Featherman Pluckers are made of FDA-approved materials and have been passed for use in USDA-approved facilities.



PRO-TIP

Avoid wetting the motor assembly during clean-up. Use a pressurized spray on non-electrical parts only.

More Information

Don't hesitate to contact us if you have questions, glowing testimonies, or if you have an idea for improvement. We continue to fine tune and know that there is always another creative idea out there.

MAINTENANCE

1. Since the plucker always waits on the scald process, it is resting at least half the time. Our motor manufacturer tells us our motors will last forever in that kind of use. (To add life to your motor, start it unloaded, then add birds as recommended in Procedure above).
2. Greasing the Drive Shaft Bearing: The shaft bearing is a sealed bearing and never needs grease, even though a grease zerk is mounted on the housing. We suggest NEVER greasing. If the seal is broken, continue to grease regularly to maintain function.
3. Additional maintenance we recommend is a thorough wash-down after use. It is normal for feathers to catch under the fingers. The only way to remove them is by hand.

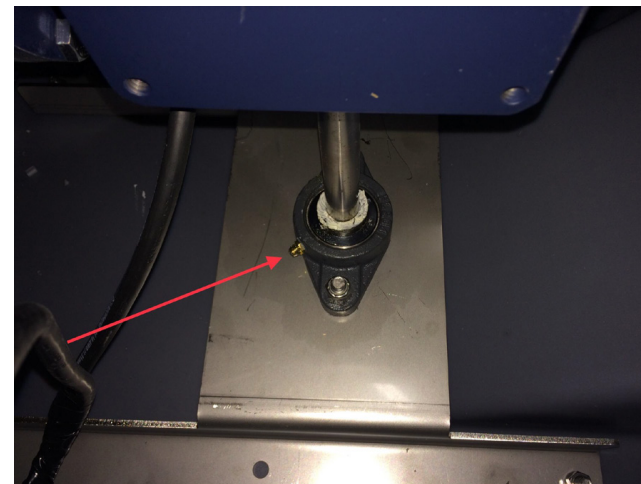


Fig. 1

WARRANTY

Your Featherman Plucker is designed to give you many years of reliable service. Should any problems occur due to faulty parts or manufacture, we will work with you to troubleshoot the issue & replace any necessary parts. All Featherman equipment is fully guaranteed for one year as long as you do not alter or abuse the equipment in any way.

TURN YOUR EQUIPMENT INTO A COMMUNITY RESOURCE.

Featherman's rental program was designed to make poultry processing more accessible—whether you need to rent equipment for a small batch of birds or want to earn income by renting out your own gear.

It's a simple way to support your community, stretch your investment further, and help others get started in pastured poultry.

Learn more and sign up here:

<https://bit.ly/4eseV0E>

Have questions? We're here to help:

660.684.6035 | customerservice@feathermanequipment.com

WE'RE HERE IF YOU NEED US.

If you ever need a replacement part, have questions, or want to make sure you're getting the most out of your equipment, we're here to help.

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For video tips and how-to guides, scan the QR code on this page or visit:
<https://www.feathermanequipment.com/how-to-videos/>

**Scan for video tips
and how-to guides**





JOIN OUR COMMUNITY.

Thank you for choosing Featherman.

Our work is about more than gear—it's about the stories you create and the way you care for your birds and your farm. Share your plucker and tag us on social:

 **@feathermanequipment**

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 **Featherman Equipment**

 **Featherman Equipment**

Thank you for trusting us to be a small part of your poultry setup or farm's bigger picture.
Here's to safe, thoughtful stewardship of your flocks for years to come.

—The Featherman Team