



Small Poultry Slaughter & Chilling Line

Complete Turnkey Business Proposal

WRANICHE



Made-in-China supplier reference: real compact 500-bird/h poultry slaughter and chilling equipment.

300-500 birds/h starter slaughter rate	1 whole-bird launch product	0-4°C finished chilling target	18-28 entry operators
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Prepared for investment planning in Afghanistan and regional export markets. Final specifications, pricing, civil works, and utility loads require supplier quotation and site survey.

Executive Summary

A hygienic small poultry line covering live-bird receiving, humane handling, approved halal slaughter, bleeding, controlled scalding, mechanical plucking, head/feet removal, manual evisceration with inspection, carcass washing, rapid immersion or air chilling, drip control, whole-bird packing and cold storage.

Why this project fits Afghanistan

- Afghan livestock or poultry can support formal hygienic meat markets.
- Rapid chilling protects product quality and extends usable distribution time.
- A phased semi-automatic line uses local labor while controlling critical hygiene steps.
- By-products and wastewater need confirmed legal, safe and economical routes.

Sanaatchi delivery scope

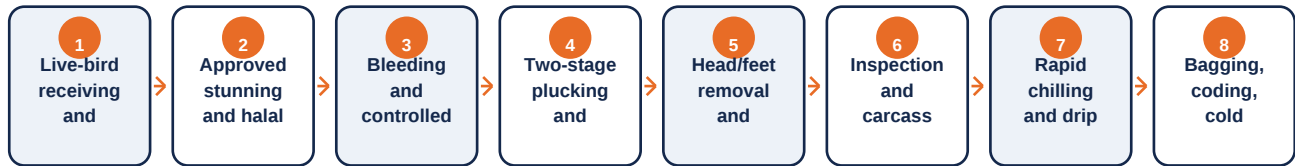
- Factory setup planning, supplier pre-qualification, and technical comparison
- Complete production-line and individual equipment supply
- Factory layout, utilities, civil-work coordination, installation, and commissioning
- Raw-material sourcing, trial-batch qualification, and repeat supply planning
- International logistics, customs documentation, operator training, spare parts, and after-sales support

Recommended configuration

For the lowest credible entry, use a 300-500 bird/h overhead shackle line with water-bath stunner if approved, bleed trough, scalding, two-stage plucking, manual evisceration tables, carcass washer, screw pre-chiller, drip line, bag sealer and cold room. Launch whole chilled birds only.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Whole chilled chicken	Inspected carcass, controlled chill, declared weight and sealed food-contact bag	Butchers, groceries, restaurants and institutions
Giblets expansion	Separately cleaned, chilled and packed edible giblets	Add only after inspection and cold-chain validation

The line needs veterinary/food-authority approval, humane and halal operating procedures, dirty/clean separation and a validated carcass chilling curve. A compact machine does not replace lairage, potable water, drainage, inspection, cold rooms or effluent treatment.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Live-bird receiving and shackles	Controls handling and feeds the line	300-500 birds/h
2	Stunner, halal station and bleed trough	Supports approved slaughter and bleeding	Authority and halal-body approved
3	Scalder and two pluckers	Loosens and removes feathers	Recorded water temperature
4	Evisceration tables and tools	Removes viscera under inspection	Manual low-entry layout
5	Carcass washer	Removes visible contamination after trimming	Potable controlled spray
6	Screw pre-chiller and drip line	Rapidly reduces carcass temperature	Maximum-load chilling trial
7	Bag sealer, scale and coder	Packs one whole-bird format	Manual or semi-automatic
8	Cold room and effluent/by-product system	Protects product and manages waste	Sized by mass balance

Equipment models are indicative and will be matched to the selected capacity, local raw-material tests, available utilities, and preferred automation level.

Reference Equipment Gallery

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Made-in-China supplier reference: real compact 500-bird/h poultry slaughter and chilling equipment.



Made-in-China supplier reference: real installed poultry processing line.

Images are supplier references for configuration discussion; final equipment appearance and model may differ.

Plant, Raw Materials & Utility Requirements

Raw materials

- Healthy animals or chilled carcasses from approved traceable suppliers
- Potable process water, ice or refrigeration as specified
- Food-contact bags, labels, cartons and clean reusable crates
- Approved cleaners, sanitizers and laboratory consumables

Utilities & infrastructure

- Stable electricity matched to motors, controls, refrigeration and lighting
- Potable process and sanitation water with adequate pressure
- Washable food-grade rooms, drainage, pest control and hygiene barriers
- Segregated live/dirty, edible-process, packaging and finished-product zones
- Cold rooms, wastewater and by-product systems sized to the confirmed process

Quality, safety and environmental controls

- Verify animal or carcass identity, health documents and acceptance criteria
- Separate dirty and edible zones with controlled staff and material flow
- Record process times, temperatures and sanitation checks
- Prevent fecal, hide/feather, equipment and employee cross-contamination
- Verify chilling curve, cold-room temperature and product microbiology
- Maintain by-product, condemned-material, wastewater and traceability records

A final factory layout must reserve safe forklift routes, maintenance clearances, raw-material segregation, finished-goods storage, fire protection, ventilation, and future expansion space.

Indicative Investment & Implementation Plan

LOW-ENTRY CONFIGURATION

Lowest entry uses a defined product scope, local labor for noncritical operations and purchased packaging. Building, land, livestock/meat working stock and distribution vehicles are excluded.

Component	Indicative range	Notes
Slaughter, bleed, scald and pluck section	US\$18k-45k	300-500 birds/h
Evisceration, washing and tools	US\$8k-20k	Manual inspected entry
Chilling, packing and cold room	US\$18k-45k	Whole chilled birds
Water, hygiene and effluent systems	US\$10k-28k	Site-specific mandatory scope
Freight, installation and spares	US\$10k-25k	Commissioned hygienic flow
Indicative low-entry total	US\$64k-163k	Building, vehicle and birds excluded

Implementation sequence

Phase 1	3-5 weeks	Confirm supply, products, capacity, site, permits and buyer standards
Phase 2	3-6 weeks	Complete process, hygiene, cold-chain and packaging trials
Phase 3	6-12 weeks	Manufacture, inspect and ship the approved equipment scope
Phase 4	4-8 weeks	Install, train, validate sanitation and pass performance tests

Ranges are planning targets for a low-cost entry configuration, exclude land, and remain subject to confirmed capacity, supplier quotation, freight, duties, exchange rates and site conditions.

Next Steps & Contact Information

Recommended next steps

- Confirm target products, hourly output, and packaging formats
- Test representative raw materials and document quality requirements
- Complete site survey covering electricity, water, fuel, drainage, roads, and warehouse space
- Request comparable technical and commercial quotations from shortlisted suppliers
- Finalize financing, logistics, installation, training, and spare-parts plan

Sanaatchi Industrial Vision Group

Afghanistan Office: +93 779 819 820 | info@sanaatchi.com

China Office: +86 159 5171 6867 | china@sanaatchi.com

Website: www.sanaatchi.com

Research and image references

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