



**Poultry Processing Equipment Rental Agreement
Ward Lumber, Jay, NY 946-2216**

Renter Information: Order # _____ Date _____
Name: _____ Phone Number: _____
Address: _____
City: _____ Zip Code: _____ Email: _____
Check-out Date: ____/____/____ Expected Return Date: ____/____/____

Please check off the items to be rented under this agreement:

PROCESSING EQUIPMENT:

- Featherman Pro Plucker
- Featherman Automatic Scalding with Dunker/Shackle Combo & auto fill float valve
- Broiler Kill Cones & Stand
- Evisceration table

Transport of equipment by: Renter Other _____
Return of Equipment by: Renter Other _____

Renter agrees to use equipment in a safe and careful manner, in accordance with the Owner's Manuals provided by Ward Lumber. Renter agrees to pay the cost of repairing the equipment if damage to the equipment and/or its parts occurs due to an external cause or due to any negligence or any factor under the control of the Renter. Renter agrees to replace any equipment not returned to Ward Lumber. Renter acknowledges that Ward Lumber is providing the equipment only. Renter is responsible for providing all consumable materials including propane and propane tank, water, and electricity.

Renter will transport the equipment by use of an appropriately sized vehicle. It is the responsibility of the Renter to secure load, transport equipment, and to return the equipment to the location designated by Ward Lumber unless other arrangements are made on this agreement. **Failure to return the equipment or deliver it to the designated location shall result in a late or retrieval penalty of \$25.00/day.**

Renter agrees to return the equipment in clean, usable and as rented condition according to cleaning checklist. **Failure to clean equipment appropriately will result in forfeiture of the \$100 rental deposit.**

Renter releases Ward Lumber from any and all liability arising from the use and/or transportation of the equipment. Ward Lumber shall not be liable for any personal injury or property damage occurring as a result of the use or transport of the equipment or any other loss or damage including but not limited to those resulting from (1) loss caused by theft, (2) accidental damage to persons or property from the operation or use of the equipment, (3) damage or injury resulting from the conduct of the Renter whether negligent or otherwise. In the event injury or damage is not insured against, Renter shall pay for injury or damages at the sole expense of the Renter. Renter agrees to indemnify and hold harmless Ward Lumber from any and all claims arising by virtue of the use of the equipment pursuant to this agreement. In the event Ward Lumber incurs any legal fees or other costs enforcing the terms of this agreement, Renter shall be responsible for all such fees and costs. Renter acknowledges that Ward Lumber is not responsible for any public health issues arising from the use of this equipment. If using the equipment for commercial poultry processing, the Renter is responsible for acquiring all state and local food safety permits.

Rental Deposit (REQUIRED)

Check type of deposit that applies: _____ Credit Card _____ \$100 Cash
Document the deposit on the POS order for the rental

EQUIPMENT USE INFORMATION: Feed purchased at Ward Lumber _____

Types of birds processed: _____ Number of birds processed: _____
Rental days are based on a 24 hour period. Turn in by 1 hour before closing on due date to avoid late fee.

Renter (Print Name)

Ward Lumber Staff (Print Name)

Signature Date

Signature Date

POULTRY PROCESSING EQUIPMENT CLEANING CHECKLIST & TIPS FOR USE

Follow manufacturer's instructions for scalding, shackles and plucker

Make sure there is good power to the scalding before attempting to light the pilot. The thermostatically controlled valve requires power to activate. There will be an audible click in the gas valve when power is initially turned on to the scalding.

Spray vegetable oil on kill cones for easy clean up

Disinfect the eviscerating table BEFORE and AFTER use with a bleach solution of 1 Tablespoon to 1 gallon of water.

NOTE: a stronger bleach solution can be a contaminant and not recommended

Turn on plucker before adding birds

Plucker capacity: up to 4 chickens and 1 turkey

Fill scalding to within approx. 2" of rim

Be sure the water level covers the thermostat at all times

Check water temp before starting, target temp is approx. 143-145 degrees

Check water temp after 10 birds to be sure proper temp is being maintained

Featherman Pro Plucker



- Unplug plucker from electricity
- Spray down the outside and inside of the plucker
- Remove all feathers from underneath the housing
- Remove all feathers from between the fingers and the plastic
- When cleaning the plucker, you have to reach up into the chute and down underneath the spinning plate to pull out all the hidden clumps of feathers. Otherwise the plucker will smell really bad quickly!

2. Featherman Scalder



- Unplug the scalder from electricity
- Disconnect scalder from propane, replace plastic cover on regulator
- Drain the scalder
- Scrub with soapy water and rinse thoroughly (Do NOT spray the controls)
- Place plastic thermo cover in the scalder

Add dish soap to the scald water to help release the feathers and get the hot water down to the skin.

Scalder heating time:

Plan the following approx. times to bring scalder up to temperature

Cold tap water: 1 1/2 hours

Hot (100 degree) tap water: 1/2 hour

CAUTION: Scalder produces LOTS of heat and hot water! Keep children and pets away from scalder! Keep plastic hoses and all flammable material away from the scalder at all times. Keep the chimney of the scalder clear at all times to allow as much heat to vent as possible.

Keep scalder out of direct wind as much as possible to minimize the robbing of heat from burner and a strong wind can blow out the flame.

However be sure to use the scalder in a well-ventilated area due to propane use

Only use scalder cover in cool weather to prevent deterioration due to excess heat in summer.

3. Broiler Kill Cones



- Remove cones from stand
- Scrub with soapy water and rinse thoroughly, inside and outside
- Be sure all blood, feathers, etc. are removed
- Dry and stack cones one inside the other

4. *Folding Evisceration Table*



- Wash table with soap and water removing all residues
- Disinfect before and after use with mild bleach solution, rinse thoroughly
- Rinse and remove drain hose
- Fold legs

Reviewed by:

Renter Signature & Date

Ward Lumber Team Member & Date