

Items that you may need and will not be in the rented Harvesting Equipment

- Kill cones for turkeys, they are included in the rental equipment upon request
- Pam to spray cones and base for easier cleaning
- (2) lead cords to supply power to the scaler & plucker
- Vinyl apron
- Rubber boots
- Dish soap for scalding to help release feathers in the scalding
- Spray nozzle for the hose at the evisceration table.
- 2 rolls paper towels
- Gut bucket
- Garbage can (best if lined)
- Storage bags or containers for feet, neck, liver & heart
- Kill knife - really sharp knives are important
- Evisceration knife must be separate from the kill knife
- Trash cans or chill tanks to cool the birds quickly, 3 or 4 come with the equipment, more are available for purchase at Ward Lumber if needed
- Trash can liners
- Ice: 1 lb. ice per 1 lb. of bird (more ice is better than less)
- Cold water for chill tanks
- Small knife to poke a hole in the shrink bag in final process
- Poultry shrink bags to store the birds, sold at Ward Lumber
- Poultry bag staples (bag clamps), sold at Ward Lumber
- Poultry bag stapler (pliers), sold at Ward Lumber
- Propane (20 lb tanks available at Ward Lumber)
- Turkey roaster to boil the water to shrink the bags
- Thermometer to check water temperature to be sure it is up to 145-150 degree range.
- Clean table to weigh & label poultry
- Scale
- Labels for weight
- Sharpie marker to write on labels
- Sponge
- Scrub brush