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**PRIME
EQUIPMENT GROUP**
Simple Solutions for Poultry Processing

SKINNER NO-WATER CONVERSION KIT FOR ALL PRIME SKINNERS



The **No-Water Conversion Kit** for all Prime skinner models converts a traditional or low-water skinner to a No-Water model. The conversion uses an air knife instead of water for paddlewheel clearing, eliminating water use in the skinner entirely. This allows the machine to be used in countries that do not allow water in processing, typically Europe.

AIR KNIFE AND COMPRESSOR REPLACE
WATER SPRAY

FILTERS ENSURE SANITARY AIR SUPPLY

CONVERSION CHANGES ARE IN HEAD
UNIT AND AIR PLUMBING

CONVERSION TAKES APPROXIMATELY 6-8
HOURS

See Prime in action: View
www.PrimeEquipmentGroup.com/videos

Viewing online?
Click here



PRIME ROI:

REDUCES WATER TREATMENT COSTS

LESS MAINTENANCE PARTS USAGE

IDEAL FOR PLANTS WHERE WATER IS NOT ALLOWED
(TYPICALLY EUROPE)



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Please call
+1 (614) 253-8590



Send us an email
Sales@PrimeEquipmentGroup.com



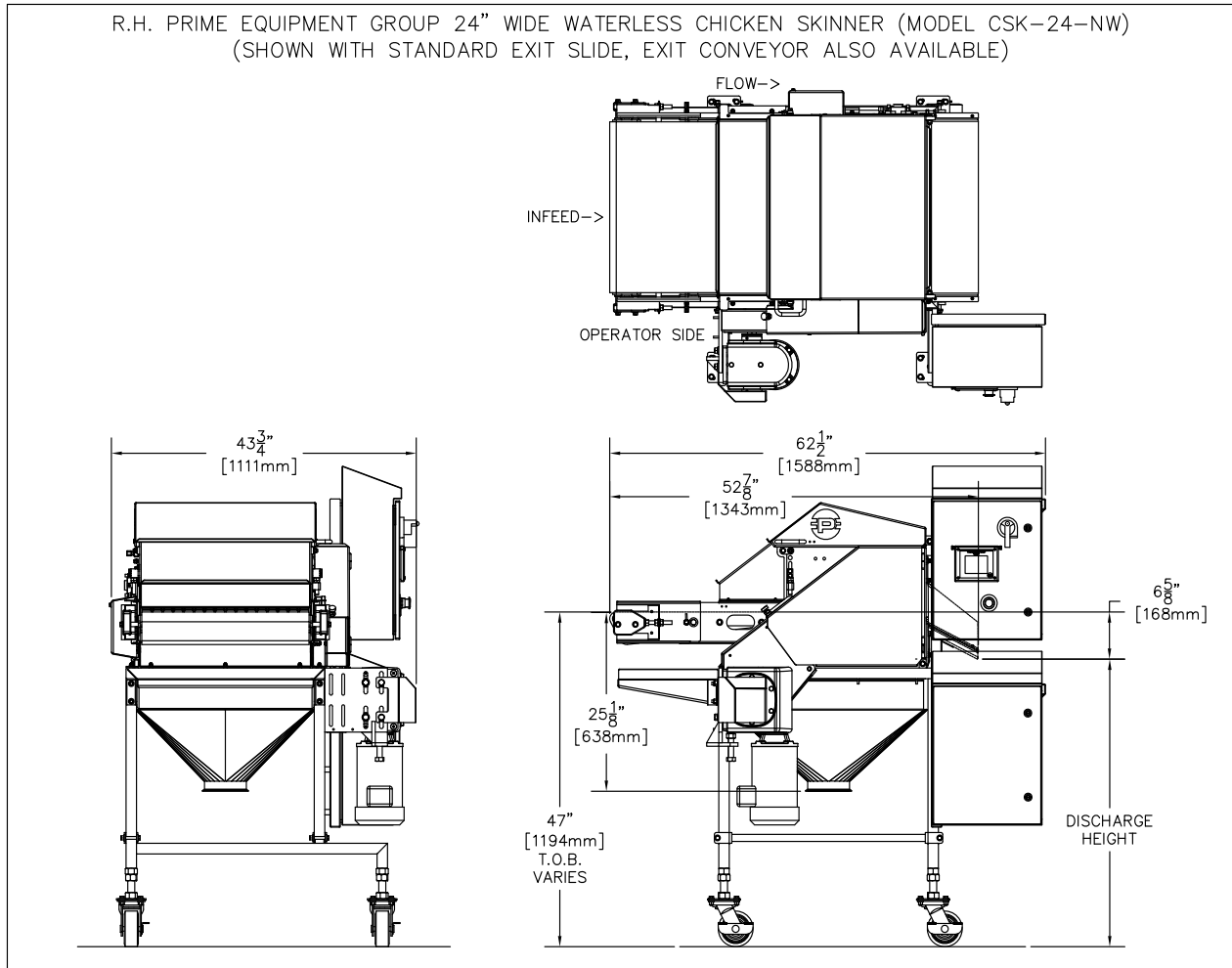
More info
PrimeEquipmentGroup.com



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SKINNER NO-WATER CONVERSION KIT FOR CSK-H2L



TECHNICAL SPECIFICATIONS

PRODUCTION RATES

Electrical Requirements:	(1) 2 hp motor; 480V, 3 ph, 60 Hz, 15 amps	Breast Butterflies (boneless):	Up to 120 per minute
Air Requirements:	(1) 1/2" connection; 25 to 50 CFM depending on width; 100 PSI min.	Thighs (bone-in):	Up to 220 per minute
Net Weight:	800 lbs. (362 kg)	Drumsticks (bone-in):	Up to 150 per minute
		Whole Legs (bone-in):	Up to 120 per minute
		Boneless dark meat skinning rates available.	
NOTE: Specifications and rates shown are standard for CSK-12 chicken model at time of publication			



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