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

## CHICKEN KEEL CLEANING SYSTEM

Model: KPS-8 & LFS-TS



Prime Equipment Group's Chicken Keel Cleaning System efficiently separates meat from cut chicken keels, producing a clean keel product that is ready for shipment or processing. Keels are pumped to a specially designed picker-scalder, where heated water and fingers separate the meat. Keels flow to processing, while the process water is screened to remove solids and re-circulated back to the picker-scalder for water and BTU savings.

See Prime in action: View  
[www.PrimeEquipmentGroup.com/videos](http://www.PrimeEquipmentGroup.com/videos)

Viewing online?  
Click here

SEPARATES MEAT FROM CUT KEELS

PREPARES CLEAN KEELS FOR  
PROCESSING

SCREEN-TANK SYSTEM SEPARATES MEAT  
FROM PROCESS WATER AND RE-HEATS  
WATER FOR RE-USE



### PRIME ROI:

COMPLETE SYSTEM FOR KEEL CLEANING OFFERS HIGH  
THROUGH-PUT AND EASE OF USE

WATER SEPARATION TANK IS DESIGNED TO CONSERVE  
WATER AND HEAT FOR LOW COST OF USE

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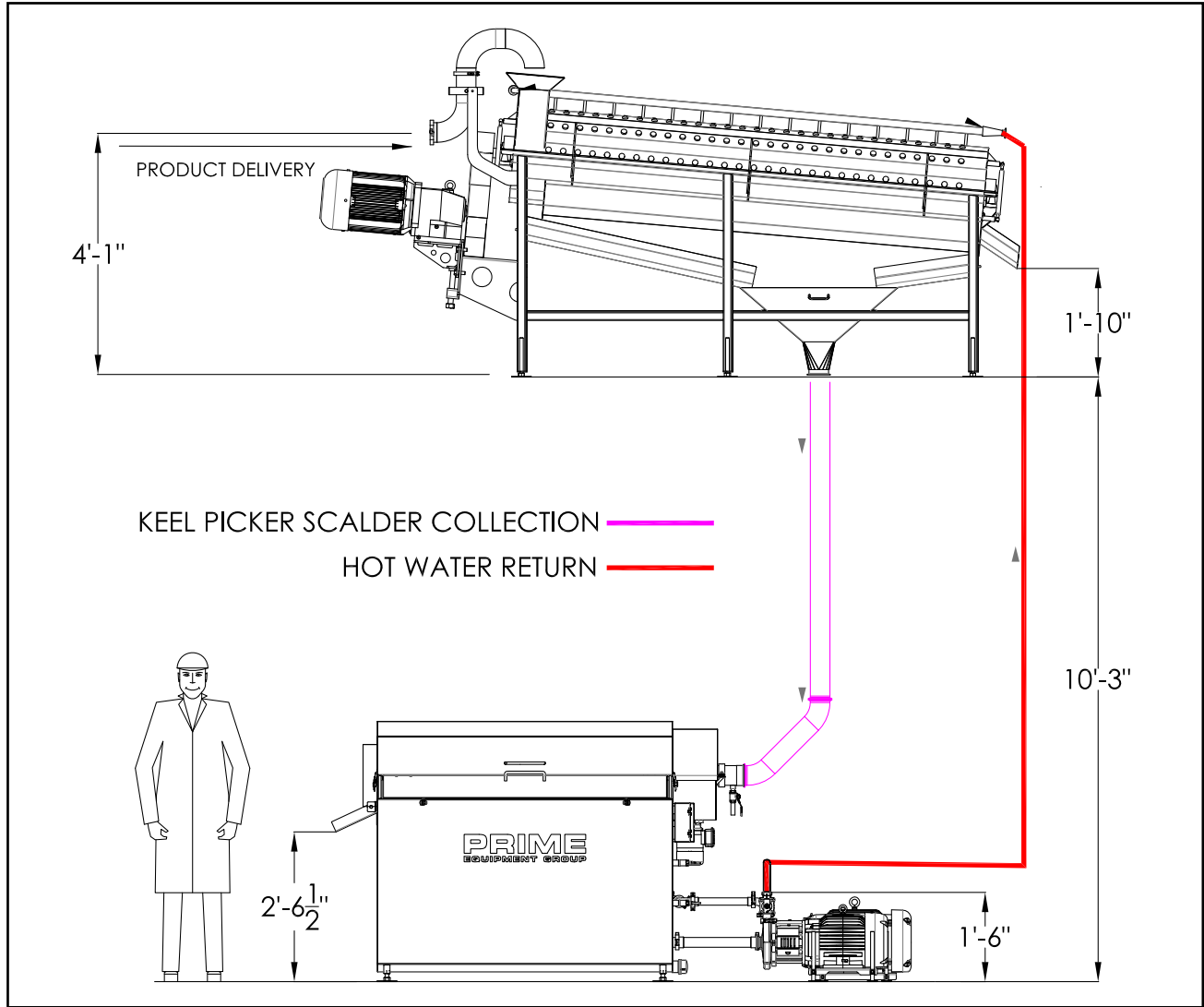


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## SYSTEM TECHNICAL SPECS

Electrical Requirements:	KPS-1: Drive - (1) 15 hp, 480V, 3 ph, 60 Hz Spray bar pump - (2) 7.5 hp LPS-112: Drive - (1) 1.3 hp, 480V, 3 ph, 60hz Spray bar pump - (1) 20 hp
Steam Unit Requirements:	Electrical: 20V, 1 ph, 10 amps Air: 100 psi 1/4-inch NPT connection
Water Requirements:	350 gallons to fill holding tank; additional make-up water during operation
Production capacity:	25 pounds of keel per minute
Weight:	KPS: 1,800 lbs empty; 2,400 lbs full PPS: 1,800 lbs. empty; 2,200 lbs full

NOTE: Specifications are accurate at time of publication