

## **Starter Kit - Flex-Tube Watering with 3 Vari-Flo Valves**

ID #: 7450-1000-100

This kit includes everything you need to set up your own automated watering system. It includes:

- 3 Vari-Flo valves
- 3 Valve Clips
- 3 Tee Barb Fittings
- 10 ft. of 3/16"Flex-Tubing
- 4 Tubing Stand-Offs
- 1 Drain-Vent
- 1 Reservoir Tank for the water supply.

This kit is perfect for someone just getting into raising small animals or birds.

**Delivery:** usually ships within 24 hours.

Price: **\$40.70** EA

Top of Form

Add-On Kit - Flex-Tube Watering with 6 Vari-Flo Valves

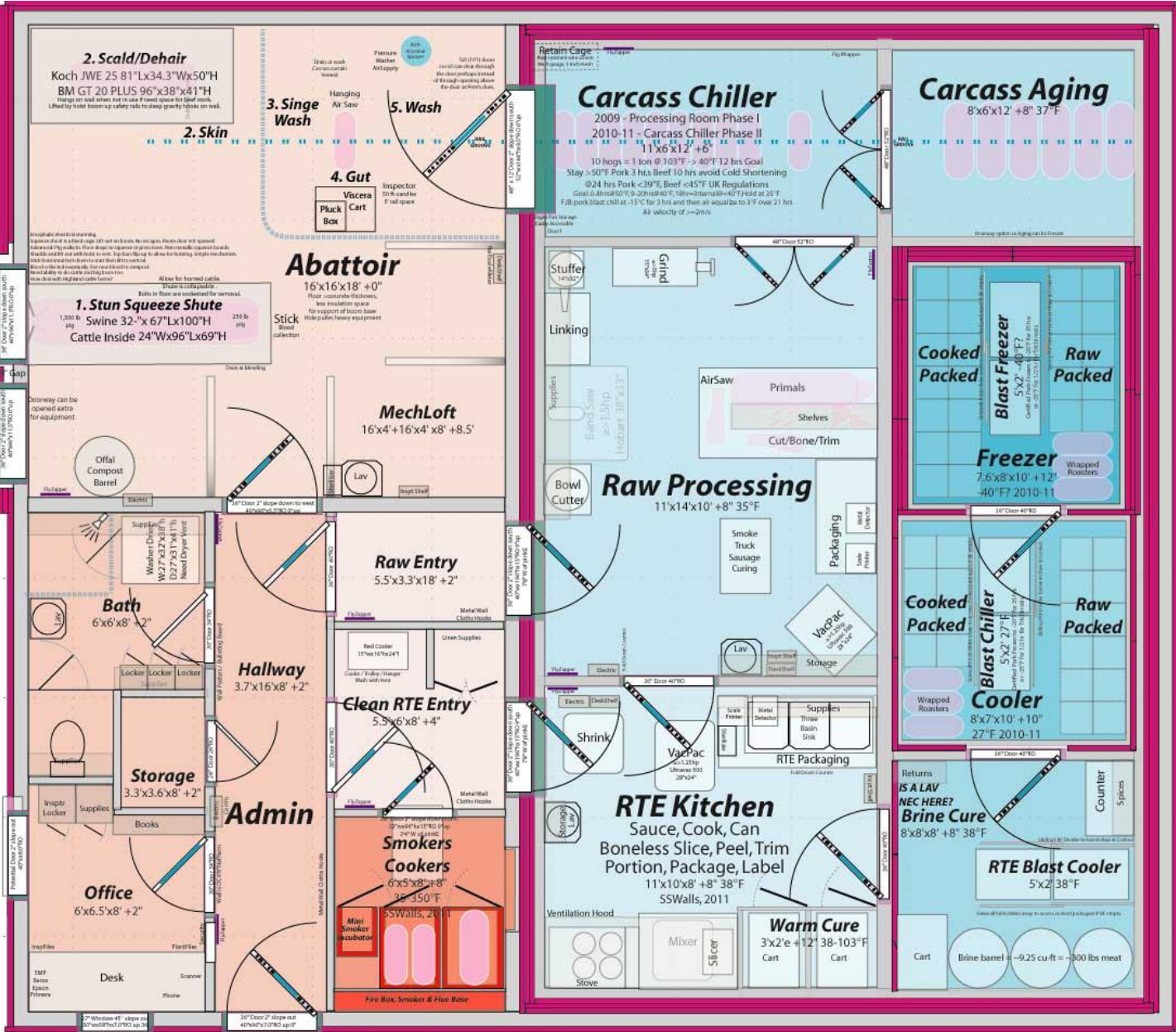
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When you're ready to expand your operation, this Add-On Kit provides:

- 6 Vari-Flo Valves
- 6 Valve Clips
- 6 Tubing Stand-Offs
- 6 tees
- 20ft of 3/16"Flex-Tubing.

**Delivery:** usually ships within 24 hours.

Price: **\$35.20** EA



**2. Scald/Dehair**  
Koch JWE 25 81" x 34.3" W x 50" H  
BM GT 20 PLUS 96" x 38" x 41" H  
Range on wall allows not to use 4' framed space for bleed room.  
Lead by ladder boom up rubber rails to keep gloves inside on wall.

**2. Skin**

**3. Singe Wash**

**5. Wash**

**4. Gut**  
Viscera  
Plack  
Cart

**Carcass Chiller**  
2009 - Processing Room Phase I  
2010-11 - Carcass Chiller Phase II  
11' x 6' x 12' + 6'  
10 hours = 1 ton @ 103°F, 5-40°F 12 hrs Goal  
Stay >50°F Pork 3 hrs Beef 10 hrs avoid Cold Shortening  
@24 hrs Pork <39°F, Beef <45°F UK Regulations  
Goal 0-8hrs@50°F, 9-20hrs@40°F, 18hr+internals@65°F hold at 35°F  
FBI: pork blast chill at -15°C for 3 hrs and then at equalize to 3°F over 21 hrs  
Air velocity of ~2m/s

**Carcass Aging**  
8' x 6' x 12' + 8' 37°F

**Abattoir**  
16' x 16' x 18' + 0"  
Floor - concrete with drains,  
less insulation space  
for support of boom base  
High quality heavy equipment  
Stick  
Blast  
collector

**1. Stun Squeeze Shute**  
1,500 lb  
pig  
255 lb  
pig  
Cattle Inside 24" W x 96" L x 69" H

**MechLoft**  
16' x 4' + 16' x 4' x 8' + 8.5'

**Raw Processing**  
11' x 14' x 10' + 8' 35°F

**Blast Freezer**  
5' x 2' - 40°F  
7.6' x 8' x 10' + 12'  
40°F 2010-11  
Cooked Packed  
Raw Packed  
Freezer  
Wrapped Roasters

**Bath**  
6' x 6' x 8' + 2"

**Raw Entry**  
5.5' x 3.3' x 18' + 2'

**RTE Kitchen**  
Sauce, Cook, Can  
Boneless Slice, Peel, Trim  
Portion, Package, Label  
11' x 10' x 8' + 8' 38°F  
5.5' Walls, 2011

**Blast Chiller**  
5' x 2' 27°F  
8' x 7' x 10' + 10'  
27°F 2010-11  
Cooked Packed  
Raw Packed  
Cooler  
Wrapped Roasters

**Hallway**  
3.7' x 16' x 8' + 2"

**Clean RTE Entry**  
5.5' x 6' x 8' + 4"

**Warm Cure**  
3' x 2' e + 12' 38-103°F  
Cart

**RTE Blast Cooler**  
5' x 2' 38°F

**Storage**  
3.3' x 3.6' x 8' + 2"

**Smokers**  
6' x 5' x 8' + 8' 38-350°F

**IS A LAV  
NEC HERE?  
Brine Cure**  
8' x 8' x 8' + 8' 38°F

**Counter**  
Specs

**Office**  
6' x 6.5' x 8' + 2"

Mini  
Smoker  
incubator

Stove  
Mixer  
Slicer

Brine barrel = -9.25 cu-ft = ~300 lbs meat

30" Door 45" slope out  
47" height @ 12" depth

30" Door 2" slope out  
47" height @ 12" depth

30" Door 47" height  
47" height @ 12" depth

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30" Door 47" height  
47" height @ 12" depth

















