

Poultry Processing Equipment that Works!

Eli Reiff, also known as The Poultry Man, has risen to a relative celebrity status among producers of pastured poultry in Pennsylvania. PASA members since 2001, the Poultry Man and his family have truly enabled poultry farmers by providing them the equipment necessary for do-it-yourself, on-farm butchering. The Poultry Man equipment is recognized by its cost-effectiveness, efficiency and high quality stainless steel design based on Eli's 27 years of commercial processing experience.

His complete line offers propane-fueled scalders that maintain a steady heat (147 degrees seems to do it) while the motor rotates the birds for a pre-set and adjustable length of time. The scalder then conveniently stops automatically. Poultry Man pluckers, both broiler and turkey-sized, are cleverly designed with a water shower over-head to eliminate skin tearing. Most recently, Poultry Man has created a complete mobile processing unit that includes lazy-Susan style kill-cones with splash-guard/blood collection tray, scalder, plucker, eviscerating table, and chill tank — all on a transportable 6 x 12 foot road-legal trailer. For the new or small-scale pastured poultry grower, this recent addition to the Poultry Man equipment line is revolutionary!

As Jean Nick and Tom Colbaugh of Happy Farm in Kintnersville, PA demonstrated at PASA's last Pastured Poultry Field Day, the Poultry Man mobile processing unit has enabled them

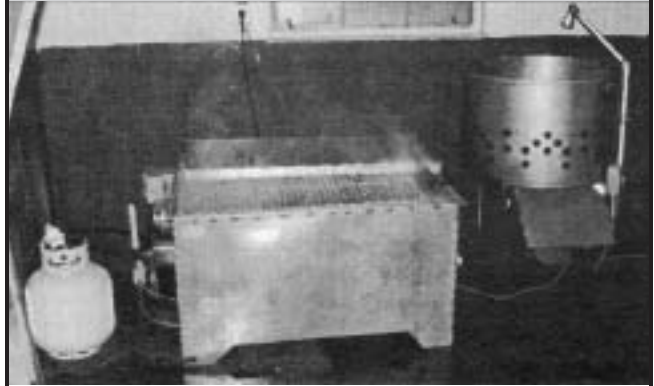
The Mobile Processing Unit in action. The unit is available for rent for \$100 a day from Jean Nick & Tom Colbaugh of Happy Farm in Kintnersville, PA, 610-306-2796.



POULTRY MAN, LLC

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Scalder — (above center) 42 gallon rotary, gas fired with auto control temp timer. 60,000 BTU, all stainless steel.

Mechanical Plucker (above right) — $\frac{3}{4}$ HP motor, motor totally enclosed. 10:1 Gear reduction, 27" diameter, stainless steel with shower.

ALSO AVAILABLE

Manual Scalder — Hand dunk birds. 42 gallon, 45,000 btu.

to take their operation to the next level; easily meeting the ever increasing consumer demand for pastured poultry on their own schedule and without having to transport birds. What I like best about the mobile processing unit is that it empowers farmers and communities to process poultry for a nominal cost and minimal commitment. If you have 2 extension cords, 2 hoses and \$100, you can rent the unit for a day with the peace of mind that this Poultry Man design will be easy to use, reliable, and stand the test of time.

I first came to know Poultry Man equipment while working on Forks Farm in Orangeville, PA. Bringing with me to the processing table a high appreciation for big shiny machines that actually do what they're supposed to do, when they're supposed to do it, I was amazed at the Poultry Man scalder's features (maintaining temperature and timed rotation!) and effectiveness. I recently discovered that this scalder, which seemed so inventively well designed, was Eli's very first model scalder made nearly 7 years ago. I also learned of all the improvements made to the subsequent models such as an insulated front panel to prevent heat loss and accidental burns (or perhaps the less serious but more likely: apron melting) by the operator. Having seen the Poultry Man demonstrate his stellar equipment and knowing the reputation he has among his fiercely loyal pastured poultry clientele, it is obvious that Eli Reiff's business is constantly evolving as he listens to farmers and innovates better designs.

If you have high standards for value and durability, you'll find Poultry Man equipment meets your processing needs — it's uncomplicated, valuable, and the bottom line is: it works! ■