

**Poultry Processing Equipment**  
**“Known Worldwide since 1939”**



# **MODELS HPJ & HPD DRUM PICKERS INSTRUCTION MANUAL**

**Assembly &  
Operation**

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## UNPACKING INSTRUCTIONS

Before using your new **PICKWICK** equipment, inspect it carefully. If shipping damage is evident, keep all of the crating and packing material and notify the carrier (UPS, trucking line or postal authority) immediately. Delay in doing this may invalidate your claim.

Remove all loose parts and accessories from the shipping container and check them against the packing list. Should you find any discrepancies, please notify the carrier and **PICKWICK** immediately.

## ASSEMBLY

On equipment acquiring assembly, please follow the instructions packed with the shipment. If you have any questions or require assistance, contact your dealer or **PICKWICK**.

## OPERATION

While the operation of your **PICKWICK** equipment is not complicated, we recommend that you read through the entire Instruction Manual before actually turning on or using the equipment. For your safety and the long life of the product, observe all hookup instructions. On units requiring electrical connection, never defeat any safety feature built-in to protect you from electrical shock.

## SERVICE

If, for any reason, you have questions about any **PICKWICK** product, please contact your dealer or **PICKWICK** by phone or letter. We can assist you with assembly, operation and replacement parts for our products, as well as help you select other accessories and supplies that will make your work easier. Always use the model number from your equipment when requesting service for it.

## FOR YOUR RECORDS

Keep this Instruction Manual. It will be a valuable reference for others in your family as well as yourself. Should you ever decide to sell your **PICKWICK** equipment, it will add to the value of the buy and be greatly appreciated by the new owner.

We recommend that you record the date of purchase and model number of your equipment in the space provided below. Always refer to it when contacting **PICKWICK** for service. It will help to insure that we provide you with the proper replacement parts, should they ever be needed.

**DATE PURCHASED:** \_\_\_\_\_ **MODEL:** \_\_\_\_\_

## **CONGRATULATIONS!**

**Your new PICKWICK HOM-PIK poultry picker is designed and constructed to make the tedious job of fowl picking as easy and convenient as possible. Properly assembled and maintained, it will provide you with many years of carefree service.**

## **ASSEMBLY**

**Remove each of the parts from the shipping carton and match them with illustration and parts list. Follow the assembly steps carefully, using the fold-out illustration as a guide to assembly.**

### ***STEP 1: Requires Items 7, 11, 12 & a container of hot soapy water.***

Drop fingers (11) into container of hot soapy water and let soak for 5 minutes.

Step 1A: Taking one finger at a time in your hand or slip it onto the finger insertion tool (12) reach inside the drum and stick the small end of the finger into one of the drum holes as far as possible. Working from the outside of the drum with a back and forth rocking motion pull the finger up and out of the drum until it snaps into place. This requires a bit of effort. Repeat till all fingers are installed.

### ***STEP 2: Requires Items 7 and 10.***

Place fiber washers (10) on ends of drum shaft and set drum assembly (7) aside until later.

### ***STEP 3: Requires Items 1, 2, 3, 4, 23, 20A and 20B.***

Install bronze flange bearings (4) onto U-Frame sides (1 & 3) with mounting hardware (23, 20A and 20B) supplied. One bearing (4) goes on each side (1 & 3) of U-Frame.

The smaller flange goes on the inside of the frame with the raised side toward the outside of the frame. Put bearing ball inside outer flange cup with oil cup facing top of U-Frame side. Sandwich U-Frame between two bearing flanges and secure with mounting hardware as shown. Use two washers for each bolt as illustrated but tighten only finger-tight at this time.

Repeat for other side.

Set U-Frame pieces (1, 2, & 3) aside for later assembly.

### ***STEP 4: OPTIONAL MOTOR ASSEMBLY Requires Items 13, 14, 15, 20, 20A, 20B and flat blade screwdriver.***

Mount motor assembly on hinged motor base plate using standard hardware furnished. The hinge pin should be located on the motor side of the base plate. Add washers on motor side only and tighten down all bolts with screwdriver.

Add the motor pulley (14) to motor shaft with setscrew hub facing toward motor. Position setscrew over flat area of shaft and engage pulley so that end of shaft is flush with outside edge of pulley. Tighten the setscrew onto flat of shaft with Allen wrench (22).

***CAUTION: Since it is used in a wet environment your HOM-PIK must not be operated without the 3-prong grounded plug furnished with each motor. Do not remove ground pin***

*from plug and do not use adapter accessories. If you do not have a grounded 3-prong outlet available, you must have one installed by an experienced electrician.*

***DO NOT OPERATE YOUR HOM-PIK UNLESS IT IS CONNECTED TO A PROPER 3-WIRE GROUNDED CIRCUIT. FAILURE TO COMPLY COULD RESULT IN FATAL ELECTRICAL SHOCK.***

If you are providing your own motor, it should be in accordance with the following specifications:

HOM-PIK JR. 1/3 HP. 1725 RPM NEMA 48 Frame, Rigid Mount

HOM-PIK D 1/2 HP. 1725 RPM NEMA 56 Frame, Rigid Mount

Other types may require different mounting holes in the hinged motor base plate (15) or changes in the motor pulley diameter and bore. Differing horsepower ratings from those shown are NOT RECOMMENDED.

***STEP 5: Requires Items 1,2, 3, 5, 6, 20, 20B and screwdriver.***

Set the three pieces of U-Frame (1, 2, 3) on back and attach two front legs (5) with mounting hardware (20 and 20B). Both front legs should have hardware tightened with screwdriver.

After front legs and U-Frame pieces have been firmly attached, tip picker forward and raise the back end up to install the rear right leg (5). Use only the two bolts that go through the side of the U-Frame (1). Only tighten finger-tight.

Insert rear left leg (6) that contains the welded clip. Again, use only the two bolts that go through the side of the U-Frame (3). Only tighten finger-tight.

***STEP 6: Requires Items 15, 20, 20B and screwdriver.***

Mount hinged motor base plate (with attached motor) to front of U-Frame (2) using two bolts and nuts (20, 20B). Tighten down with screwdriver.

NOTE: IF ONE PERSON is doing this alone, it may be easier to lay the picker on the front face to attach motor. If done this way, leave it in position for STEP 7.

***STEP 7: Requires Items 1, 2, 3, 7 and 16.***

To install drum assembly (7) into U-Frame Assy. (1,2,3), first slip belt (16) over large drum pulley (8). Make sure fiber or nylon washers are still on each end of drum shaft.

Spread U-Frame to allow insertion of drum into bearings as illustrated. Be sure that the pulley assembly is on left side when facing the front of the picker.

Lift up the motor assembly and slip belt around motor pulley.

NOTE: If STEPS 6 and 7 were done with picker laying on front face, stand picker up on all legs upon completion of STEP 7.

***STEP 8: Requires Items 1, 2, 3, 18, 19 and screwdriver.***

With belt on both pulleys and picker standing in an upright position, install combination top and motor cover (18). Secure with three special screws (19) supplied. Snug down screws and then loosen each one a half turn. They will be tightened again after the feather deflector is installed.

***STEP 9: Requires Items 1, 2, 3, 17, 20, 20B and screwdriver.***

Install feather deflector (17) by dropping it down between rear U-Frame (1 & 3) flange and rear legs. When holes in feather deflector match up with holes in rear legs, insert two lower bolts (20) from outside and secure with nuts (20B) on inside.

The upper right hand bolt and nut should now be installed just like the lower ones. The upper left hand bolt should be reversed, as shown on the diagram. Once all bolts and nuts are in place, tighten all four with screwdriver.

***STEP 10: Requires screwdriver only.***

Now that your picker is basically assembled, go back to the rear legs and tighten remaining side mounting bolts.

Tighten the top/motor cover screws (19) with screwdriver.

Align the drum and drum shaft by eye so that it runs straight across the picker frame, rather than at an angle. Then tighten the bearing bolts with a screwdriver.

***STEP 11: Requires Item 21 and assembled picker.***

Drop the belt guard (21) down into place. Make sure that the front and rear edge slip into the two clip assemblies provided. The top simply slips over the side of the picker and rests on the top flange.

Rotate the drum at least one full revolution by hand and listen for signs of belt, pulley or drum rubbing U-Frame, belt guard or top/motor cover. If no obstructions are observed, your picker has been assembled properly.

If any rubbing is heard, there is a probable misalignment of the bearings, motor assembly or belt guard. The following problems are most common:

Bearing assembled incorrectly - remove and assemble per instructions.

Bearings positioned improperly allowing drum shaft to run diagonally across picker frame - loosen bearing mounting screws and straighten shaft alignment. Tighten screws well.

Drum has too much side-to-side movement or is too tight - loosen set collar on right side of drum shaft and position for minimal shaft play. Tighten collar set screw.

***STEP 12: The final step is to oil the bearings with a standard motor oil such as SAE20.***

While manually rotating the drum, fill each of the bearing oil cups. During the first use of your picker, oil the bearings again while the picker is running.

***STEP 13: Be sure to connect your picker to a grounded outlet.***

Your HOM-PIK is equipped with a grounded three-prong plug for your safety. **DO NOT REMOVE GROUND LEAD FROM PLUG OR USE ACCESSORIES THAT DEFEAT IT'S PURPOSE. A LETHAL ELECTRICAL SHOCK COULD RESULT IF YOU DO.**

## **MAINTENANCE**

### ***1. CLEAN-UP***

Your HOM-PIK may be washed off with a hose after each use, but care must be taken to keep water off the motor. Never spray up under the picker, or directly into the motor compartment. Pay particular attention to the drum and fingers. Be sure to remove all feathers, blood and other waste matter. Cleanliness always pays - especially where food products are being handled.

### ***2. MODEL "5TH" RUBBER FINGERS***

The PICKWICK 5th finger is the same heavy duty professional model used on pickers with a capacity of over 2,000 birds an hour. In a home or small locker operation with only occasional use, you may expect two or more years of use from each set. However, leaving the picker out in the weather will greatly reduce the life of the fingers, and of your HOM-PIK as well.

When the fingers lose their corrugations or flexibility, they will begin to injure the meat and should be replaced. The old fingers may be cut off on the outside, and the new ones inserted through the hole under the right bearing and into the drum by using the Finger Tool. To make pulling easier, first dip the large end of rubber finger into hot soapy water.

### ***3. OIL***

- a) The oil cups on the bearings should be checked before each use. Keep them filled with light grade machine oil, SAE20.
- b) The motor should be re-oiled once a year with 10-15 drops of SAE20 non-detergent or electric motor oil. The rubber plugs above the bearings at each end must be removed for this operation; replace them carefully when you are finished.

### ***4. DRIVE BELT***

Inspect the belt at least twice a year and replace it if it becomes cracked, frayed or torn.

### ***5. REPLACEMENT PARTS***

When ordering replacement parts from Pickwick please specify your the model number of your HOM-PIK picker.

## **LIMITED MOTOR WARRANTY**

*Dayton electric motors are warranted against defects in workmanship and materials under normal use for one year to the original user. Any parts which are defective in materials or workmanship should be returned to an authorized service station.*

## ***PICKING THE PICKWICK WAY IS QUICK AND EASY- WHEN YOU FOLLOW THESE SIMPLE DIRECTIONS***

### **KILLING**

The technique of killing is very important to the success of your processing operation, as is the speed with which the bird is handled from killing through picking.

To insure the easiest possible picking and produce the finest possible appearance in the finished bird, you should allow it to completely "bleed out" during the killing phase. This can be done by severing the jugular in the birds neck, but not severing any portion of the nervous system (spinal column) or the windpipe. If the bird is not "killed", the heart will continue to pump the blood out of the system.

In a small operation, the best combination of equipment is a number of PICKWICK Killing Funnels (Killing Cones) and a PICKWICK S-128 Sticking Knife.

The birds are removed from the coop and placed head first into the Killing Funnel. The head and neck are pulled down through the lower opening and with thumb and forefinger, the neck is pinched between windpipe and the jugular. The Sticking Knife has a twin edge at the tip of the blade and is easily inserted at the pinch point and then gently moved down on one side and then the other to sever the jugular.

The Killing Funnel will then hold the bird as it bleeds out. An average 3-4 lb. broiler will bleed out in 60-90 seconds. With proper deflectors and drain troughs, this operation can be done in the basement or an outbuilding without creating an excessive mess.

(If large birds are to be processed, PICKWICK Multiple Bird Shackles should be considered along with the KTC Killing Cabinet and spray down system.)

After bleed-out, the birds should be immediately removed from the Killing Funnels and placed in the scald water. If they are allowed to hang to long, even in hot weather, the feathers will be very difficult to remove and more hand pinning will be necessary.

### **SCALDING**

The scalding temperature used depends largely on the type of poultry the customer wants and the type of bird being processed. The most important factor is to maintain a constant scald temperature if you want to have consistent success in picking your birds by machine.



Select a sanitary scalding container that will easily handle the number and size of birds you'll be processing and one that can be easily cleaned. Then invest in a good thermometer that can be left attached to the scald and be easily read. Bring the water up to temperature and allow it to stabilize before immersing the first bird. Although under-powered for production use the PKES Electric Scald is ideal for the small operation; it has a thermostat that is adjustable from 120 to 175 degrees F and a fiberglass tank that is easy to clean and maintain. For larger operations, ask about the line of PICKWICK gas-fired, automatic temperature control scalders.

The following types of scalds are described simply to guide the operator toward his desired results:

**HARD SCALD** - (Fresh Dressed Poultry) - Use water at temperature of 180 degrees Fahrenheit or higher, immersing the birds for 3 to 6 seconds, depending on the age and the water conditions. In some locations, this scald is used because the birds retain their natural yellow bloom - but this process delivers birds which must be used immediately, as they have poor keeping quality.

**SLACK SCALD** - (Fresh Dressed Poultry) - Use water with a temperature between 145 - 150 degrees Fahrenheit. Depending upon the age and the certain water characteristics which vary in different sections of the country, birds should be immersed in water and agitated until primary wing feathers pull easily. Remove birds immediately and spread on rack or table convenient to the machine. This keeps birds from overheating while waiting to be processed. This poultry is for early consumption, as it has no special keeping or storage qualities. With good handling and cooling, these birds will keep 3 to 4 days without discoloration.

**SEMI-SCALD** - (Poultry for Cold Storage and Packing) - This process delivers birds with excellent keeping qualities. Use water with a temperature between 125 - 130 degrees Fahrenheit, immersing the birds from 30 to 60 seconds, depending on their age and on the characteristics of the water.

Birds picked with this scald have excellent keeping qualities, and will keep in refrigeration units for long periods of time. The skin has a yellow, velvety texture and a fine outward appearance making them attractive and suitable for showcase display.

The bird should be held by the feet and immersed into the scald water head first. It is important that the birds be properly agitated and not allowed to simply "lay" in the container. Your scald will be most effective if you continually draw the bird out of scald causing the wings and feathers to spread out. This permits the scald water to penetrate to the base of the feather and will make picking easier. Depending on the type of scald used and the bird characteristics, scalding time will be from 30 to 90 seconds under most conditions.

After scald, the birds should be picked immediately (within 1-2 minutes) and not allowed to cool.

### **SPECIAL NOTES ON SCALDING**

*If you live in an area where water is extremely hard, try adding a small amount of scalding compound to your scald water. It will help to soften it and make penetration easier. (Some say liquid detergent also works well.)*

*At the start of a processing session, fill your scalding pan with the hottest possible water directly from your water heater, then turn on the scalding heat to adjust or maintain the desired temperature.*

*Use a strainer to skim the surface of the scald water to keep it clean. Sanitation is important in any food processing operation.*

*Some people have found that pre-cleaning the bird between killing and scalding keeps their scald water cleaner. Try using a container with a continual flow of warm water from a hose. Simply dip the bird in and out several times to wash off blood and yard dirt before going into the scald water.*

## **CHILLING**

Cooling right after picking is recommended for all birds, especially turkeys, and it is a must for ducks and geese (see below). It may be accomplished best by dropping the picked birds into a tank of ice water; the Brute containers are ideal. This quick chilling improves the keeping qualities and the birds pick up moisture that helps offset the shrink that takes place before the birds are sold. Be sure to use ice water, and leave the birds in the tank long enough to remove all body heat. One hour is usually long enough to accomplish this, although ducks and geese may take as long as 18 - 24 hours to prevent their toughening up.

## **PLUMPING**

Some butchers "plump" the birds by dipping them into hot water after picking - and then into ice water, which gives the birds a fine, plump appearance.

## **EVISCERATION**

This is hand work can be made easier with the right equipment. Each operator has his or her own favorite tools; we recommend the PICKWICK S-130 Pinning Knife, S-154 or S-156 Boning Knives and the Type D Lung Remover. The Lung Remover is especially handy and prevents sore fingers!

## **SPECIAL NOTES ON DUCKS AND GEESE**

*A lean duck or goose without much fat will always be easier to process. Do not over feed any birds, even chickens.*

*The thoroughness of the scalding operation is critical for picking waterfowl successfully. Always use a scalding compound in your scald water to cut through the body oil, and either keep them well agitated or rough up the feathers underwater to let it penetrate to the skin. With continuous hand agitation, a scald temperature of 150 degrees Fahrenheit for two minutes works well for some of our customers, but increase the time as necessary for different species of birds.*

*Before picking, remove long wing feathers by hand. Picking is done the same as with chickens, but it may be necessary to lay bird crosswise on the drum to remove some of the body feathers.*

*The species of duck or goose, the amount of body fat, age, feed, killing method, scald temperature and time, water's degree of hardness, amount of agitation and countless other factors determine how easily each bird may be picked. Unless you can control all of them, which isn't practical for the small operator, you'll have to experiment each time to find the best scald procedure for clean picking. Chill birds before eviscerating.*

*Hunter's Note: Some shooting preserves have success cutting off their duck's wing tips with a knife or cleaver, and then using the picker dry to remove the back and breast feathers. Scalding for just a few seconds at 180 degrees Fahrenheit then loosens the remaining wing feathers so they pick easily.*

## **DUCK WAX**

Duck Wax is a special material that greatly simplifies the removal of any pin feathers that may be left on the bird after picking. Instructions for its use are furnished with each shipment.

**THANK YOU!**

**Once again, thank you for buying a Pickwick Picker. We hope that your results will rival those of our thousands of satisfied customers around the world. If they do please tell your friends and neighbors; if they don't, TELL US. We'll do all we can to make it right for you.**

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