

POULTRY HARVEST STATION

USE & MAINTENANCE

1688



**1 YEAR
WARRANTY**



ATTENTION:

IF ANY COMPONENTS OF THIS UNIT ARE BROKEN, OR IF THE UNIT DOES NOT OPERATE PROPERLY, PLEASE CONTACT ROOTS AND HARVEST AT **877-509-3457**

www.rootsandharvest.com

⚠ GENERAL WARNINGS AND SAFETY INFORMATION ⚠

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE

1. Always ensure that the product is properly assembled and safely set up before use.
2. The product is designed for domestic use and not for commercial purposes.
3. Use the product with the supplied accessories only. **WARNING:** The use of attachments not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.
4. **WARNING:** Do not use while under the influence of alcohol or drugs (prescription or non-prescription) as these may impair user's ability to properly assemble or safely operate the product.
5. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
6. Thoroughly hand-wash all parts in warm soapy water prior to use. **DO NOT SOAK. NOT DISHWASHER SAFE** (discoloration may occur).
7. **WARNING:** The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense must be used.
8. Close supervision is necessary when children are near. Do not allow children to climb on the harvest station.
10. Store the Poultry Harvest Station away from where children play.
11. The Poultry Harvest Station could possibly tilt. Weight down station with sandbags or cinder blocks.

12. SAVE THESE INSTRUCTIONS

IMPORTANT WARRANTY INFORMATION PLEASE READ FILL OUT AND RETURN ENCLOSED WARRANTY CARD

THIS WARRANTY COVERS:

Roots And Harvest® 1688 Poultry Harvesting Station
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

WARRANTY DURATION: This product is warranted to the original purchaser for a period of one (1) year from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

WARRANTY COVERAGE: This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

WARRANTY DISCLAIMERS: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at anytime to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

WARRANTY PERFORMANCE: During the warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by a Roots and Harvest Service Technician. **ROOTS AND HARVEST RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE.** The repaired product will be in warranty for the balance of the warranty period. No charge will be made for such repair or replacement.

IMPORTANT NOTICE: If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-509-3457 (M-F 8:30am to 4:30pm EST). **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.** Roots and Harvest is not responsible for, or will not cover under warranty, missing or damaged parts on discounted/clearance, resale or final sale items where the seller may not be able to guarantee full functionality or completeness of the unit.

ROOTS AND HARVEST MERCHANDISE RETURN POLICY WARRANTY SERVICE: To obtain service under terms of this warranty, please contact us at 877-509-3457 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Prior to returning the product for warranty repair the product must be thoroughly cleaned and free from any food particles or other debris. Failure of the purchaser to comply with this standard may result in the unit being returned without repair. In some cases, a \$50 cleaning surcharge may apply. Please return the product prepaid in the original packaging if possible, enclose a copy of your receipt, (keep a copy of your proof-of-purchase for your records) and include a written explanation of the issue. Ship to Roots and Harvest, 4440 Muhlhauser Road, Suite 300, West Chester, OH 45011. Roots and Harvest is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to Roots and Harvest should be insured for the value of the product to cover any damages that may occur during shipping.

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Prepare and plan well in advance for slaughtering day. Ready yourself for the task at hand, physically and mentally. If you are inexperienced with the process, enlist the help of someone with knowledge and experience to ensure that you dispatch birds quickly and humanely and eviscerate them properly. You may also want to enlist your family or friends for help with the various tasks.

Ideally, birds that will be dispatched should be separated from the rest of the flock 8-12 hours prior to slaughter. Withhold food (but not water) to clear their digestive system, reducing the potential for contamination. When sorting the birds, do a quick inspection of the birds you'll be slaughtering, looking for signs of illness, odd growths, listlessness, or abnormal posture, and postpone slaughter for these animals until you are able to confirm their health.

Equipment needed:

- Small sharp, Bleeding Knife*
- Gloves*: cut-resistant for knife work; latex for other tasks
- Apron* or old clothes
- Poultry Harvest Station* with cones, with the base weighted with sandbags or cinder blocks to prevent toppling
- A means of catching blood: sawdust or other absorbent material, or a or bucket
- Poultry Scalding* or large pot of hot water to loosen feathers and for shrink-wrapping
- Poultry Plucker* for quick defeathering; this can also be done by hand
- Ice water and coolers for cooling the bird after slaughter
- Running water to spray into the plucker and to wash off the birds and butchering surface
- Table with cutting board for butchering, cutting off head and feet
- Lung removal tool (recommended but not required)
- Poultry Shears* for breaking down the carcass
- Meat Lugs* or cookie sheets for keeping carcasses contained on table
- Poultry Bags* for properly packaging the bird for refrigerator/freezer storage
- Permanent marker for labeling the bags

*Available at rootsandharvest.com

IMPORTANT: It is imperative that all surfaces, equipment, and hands be kept clean to reduce the risk of contamination.

For more information on food safety please visit usda.gov.

We recommend the book *Butchering Chickens* by Adam Danforth. This excellent, in-depth book takes you through each step in the process. Available at rootsandharvest.com

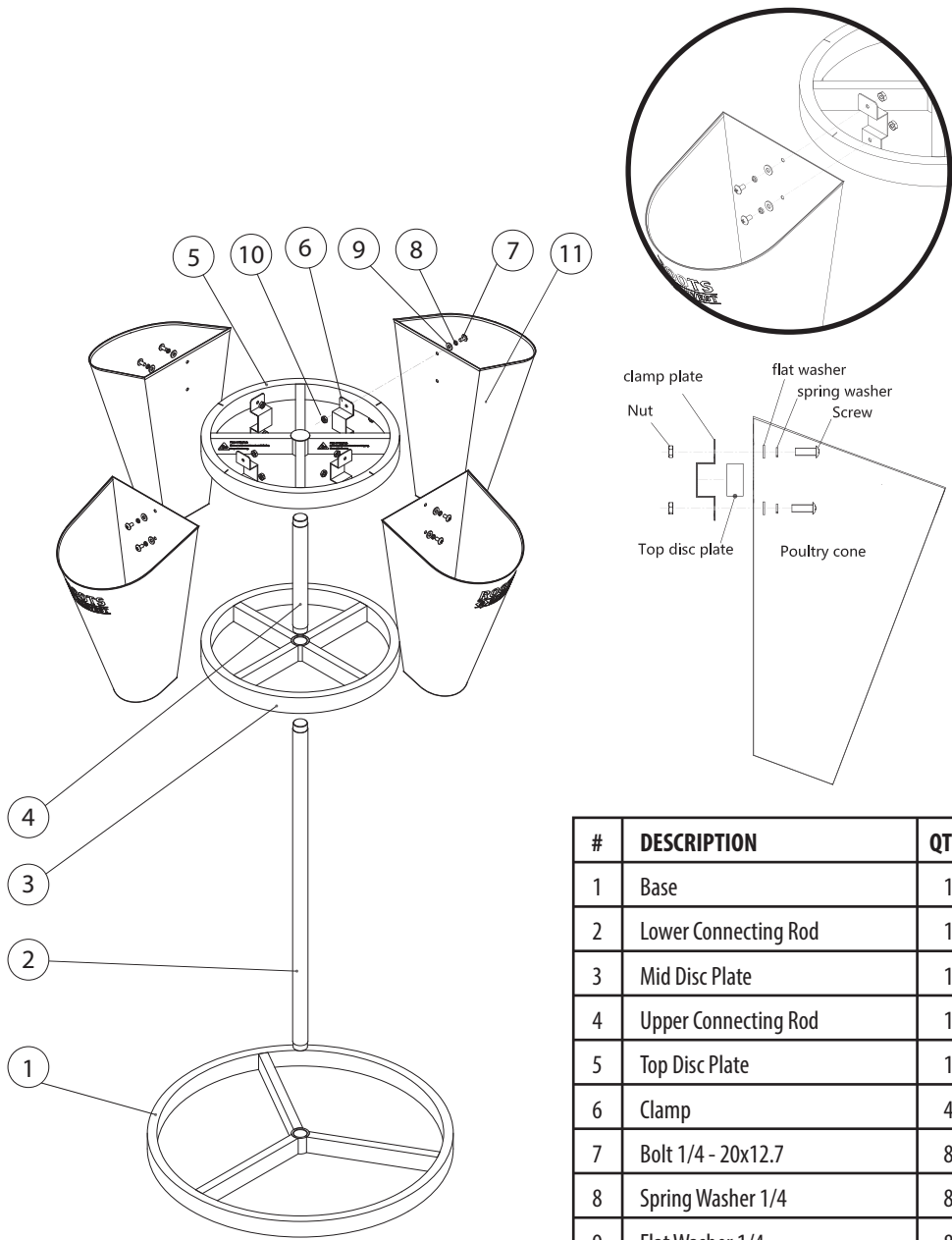
Summary of steps for processing:

1. Separate birds and withhold food
2. Use the Poultry Harvest Station to dispatch birds:
 - Place the bird head-first into one of the cones
 - Allow a few moments for the bird to calm
 - Cut jugulars and allow blood to drain
 - While blood is draining, move on to another bird/cone
3. Check each for signs of life. Do not proceed until you confirm that the bird is dead.
4. Scald
5. Pluck
6. Rinse
7. Chill
8. Eviscerate (remove innards)
9. Rinse
10. Cool and cut into parts, if desired
11. Package
12. Refrigerate or freeze

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PARTS

ASSEMBLY



#	DESCRIPTION	QTY.
1	Base	1
2	Lower Connecting Rod	1
3	Mid Disc Plate	1
4	Upper Connecting Rod	1
5	Top Disc Plate	1
6	Clamp	4
7	Bolt 1/4 - 20x12.7	8
8	Spring Washer 1/4	8
9	Flat Washer 1/4	8
10	Nut 1/4-20	8
11	Poultry Cone	4

TO ASSEMBLE THE POULTRY HARVEST STATION, REMOVE ALL PARTS FROM THE BOX AND FAMILIARIZE YOURSELF WITH THE PARTS (SHOWN ON PAGE 4).

1. With the base on the floor take the longer lower connecting rod and thread it into the base (It doesn't matter which end.)
2. Take the middle disc plate that has a threaded opening on both sides and thread it into the lower connecting rod.
3. Take the shorter upper connecting rod and thread it into the top hole of the middle disc plate.
4. Thread the top disc plate onto the upper connecting rod.
5. Stand should be assembled and standing upright.
6. Attach the 4 poultry cones to the top disc plate:
 - For each cone, use 1 clamp, 2 bolts, 2 spring washers, 2 flat washers, and 2 nuts.
 - There are marks on the top disc plate to indicate where to place the cones.
 - The diagrams on page 4 show the proper assembly order of these parts.
 - Tighten nuts to ensure the cones are secure.
7. Place the assembled station on a flat, level surface. Place sandbags or cinder blocks on the base to stabilize it and prevent it from toppling.

USAGE

Find a summary of the step-by-step harvesting process on page 6.

NOTE: We recommend the book *Butchering Chickens* by Adam Danforth. This excellent, in-depth book takes you through each step in the process. Available at rootsandharvest.com.

To use the Poultry Harvest Station to dispatch birds:

1. Place the bird head-first into one of the cones.
2. Allow a few moments for the bird to calm.
3. Cut jugulars and allow blood to drain.
4. While blood is draining, move on to another bird/cone.
5. Check each for signs of life. Do not proceed to plucking until you confirm that the bird is dead.

MAINTENANCE AND CARE

After use, use a hose to spray off the harvest station. Then use a long-handled brush and hot, soapy water to thoroughly scrub the stand and cones. Rinse. Sterilize with a bleach solution, if desired. Allow to dry, and then store under cover.