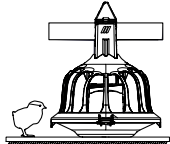
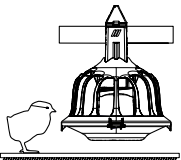
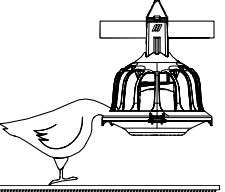
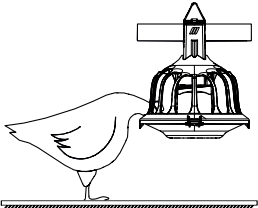
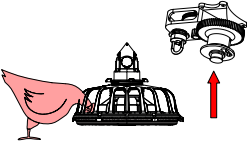
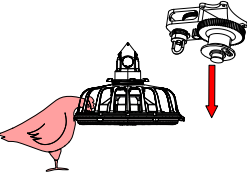




House Chart

Feeder pan height

i ATTENTION: Adjust the feeder pan height to the size of the birds to avoid feed wastage.

| | | | | |
|---|---|---|---|---|
| Pan height |  |  |  |  |
| Age of birds | 0–1 week | 1–2 weeks | 2–4 weeks | 4 weeks and older |
| Position of feed windows | Open | Closed | | |
| Operation | Manual (full pans) | | Automatic (control unit) | |
|  | |  | | |

Feed level ring

| | |
|-------------------------------|-----------------------|
| Easy flowing feed | Position 1, 2 3 or 4 |
| Difficult flowing feed | Position 5, 6, 7 or 8 |

Controlled feeding

To ensure that the (intermediate) control units are the most frequently used feeder pans:

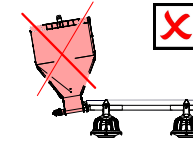
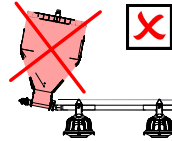
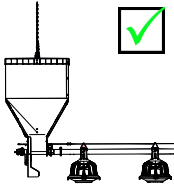
- Keep temperature, humidity and ventilation constant.
- Avoid draughts and darkness.

Have the pans emptied once (to several times) a day.



Hopper

Check the suspensions of the hopper and control units after heating up the building. Both suspension must be well stretched.



Cleaning

The last day:

- Run the tubes empty and let the birds empty the feeder pans as much as possible.
- Collect the feed residues by opening all feeder pans and empty them.
- Protect electrical components against water.
- Clean the complete system with a high-pressure cleaner (max. 100 bar).

⚠ CAUTION: If you want to use an aggressive agent*, contact your supplier first.

*Gaseous formaldehyde (formalin), liquid caustic soda or solution of caustic soda, hypochlorite or chlorine water and cresols are very corrosive and will quickly damage the installation.

| | | | |
|---|---|--|---|
| | | | |
| <p>1. Winch up the feeding lines to a working height of about 1 m.</p> <p>2. Remove the pan in the correct order (1-2).</p> | <p>3. Pull the lip outwards with one hand (1) and push the pan downwards with the other hand (2).</p> | <p>4. Take the grille in both hands at the height of the arrows and open the grille. The pan loosens completely from the grille.</p> | <p>5. Clean the pan with a high-pressure cleaner (maximum 100 bar).</p> |