



**STRONGER
TOGETHER**

**PRIME
EQUIPMENT GROUP**
Simple Solutions for Poultry Processing

PRIME COUNTER-ROTATING PICKER 8-, 12-, 16-, and 24-DRUM OPTIONS

Model No. RP-3000



The Prime RP-3000 Counter-Rotating Picker utilizes the most effective and versatile defeathering method available. The first opposing drums pick downward; the next pick upward, for maximum picking success. This innovative method allows lower scalding temperatures. Also, the skin remains more firmly attached to assure a product of higher grade and yield, with better appearance and value.

MOST VERSATILE AND EFFICIENT SOLUTION
FOR DEFEATHERING

ALTERNATING ROTATION ASSURES
LESS-TIGHT PICKING

IMPROVED PICKING ALLOWS LOWER
SCALDING TEMPERATURES

MULTIPLE LENGTHS AND BANKS AVAILABLE

See Prime in action: View
www.YouTube.com/user/PrimeEquip

Viewing online?
Click here



PRIME ROI:

PROVEN DESIGN AND DURABILITY REDUCE MAINTENANCE COSTS
KEEPS SKIN FIRMLY ATTACHED FOR HIGHER GRADE AND YIELD
MORE EFFICIENT PICKING ALLOWS LOWER SCALD WATER
TEMPERATURES TO LOWER HEATING COSTS

2001 Courtright Road
Columbus, OH 43232 USA

Please call
+1 (614) 253-8590

Send us an email
Sales@PrimeEquipmentGroup.com

More info
PrimeEquipmentGroup.com

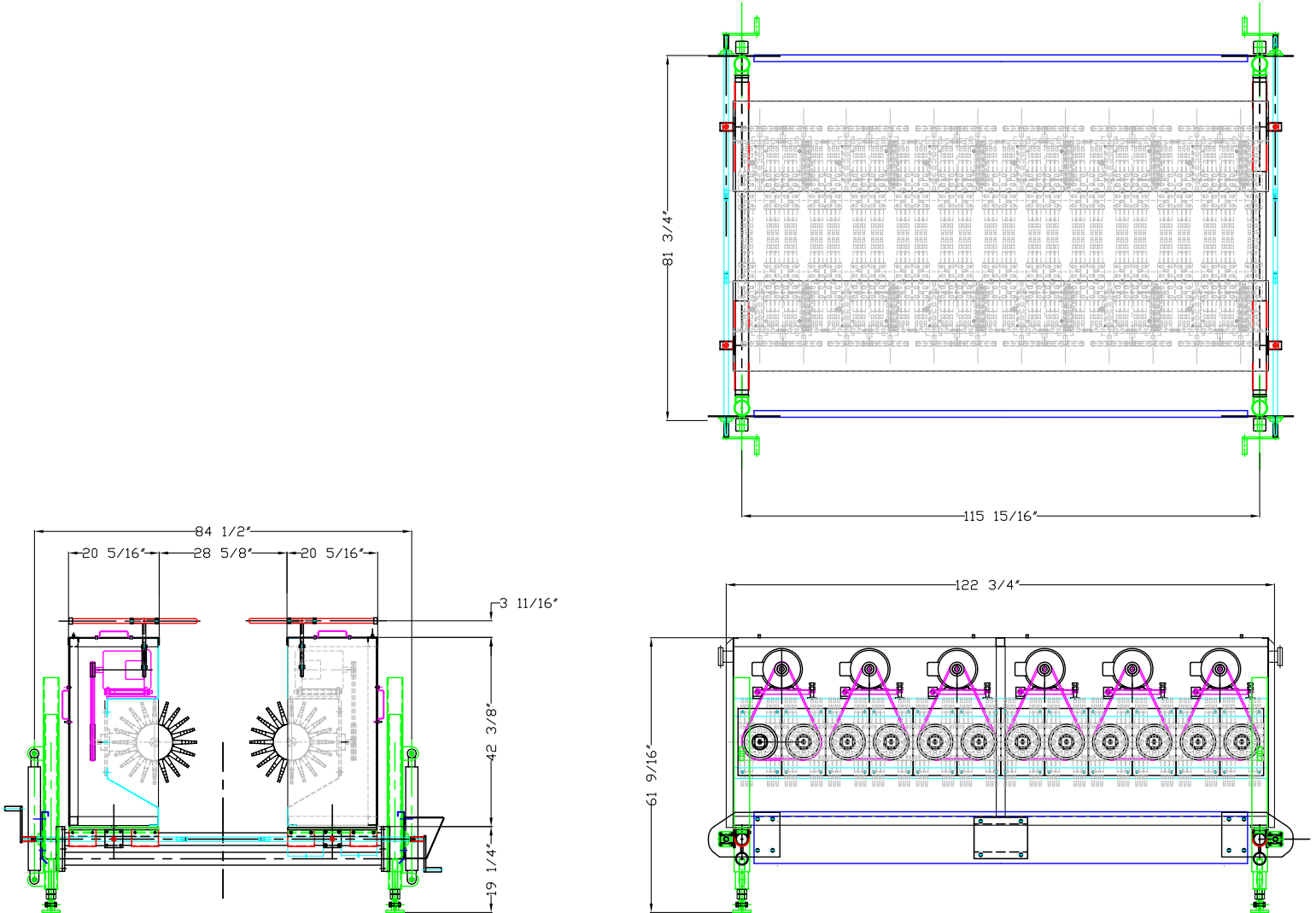


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TECHNICAL SPECIFICATIONS

Electrical Requirements:	230-460V, 60 Hz, 3 ph
Motor Specs (24-brush):	(12) - 3 HP, 1750 RPM
Water Requirements:	(2) - 1" Pipelines
Net Weight:	4200 lbs. (1905 kg)
Production Rates:	Variable

NOTE: Specifications are accurate at time of publication

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