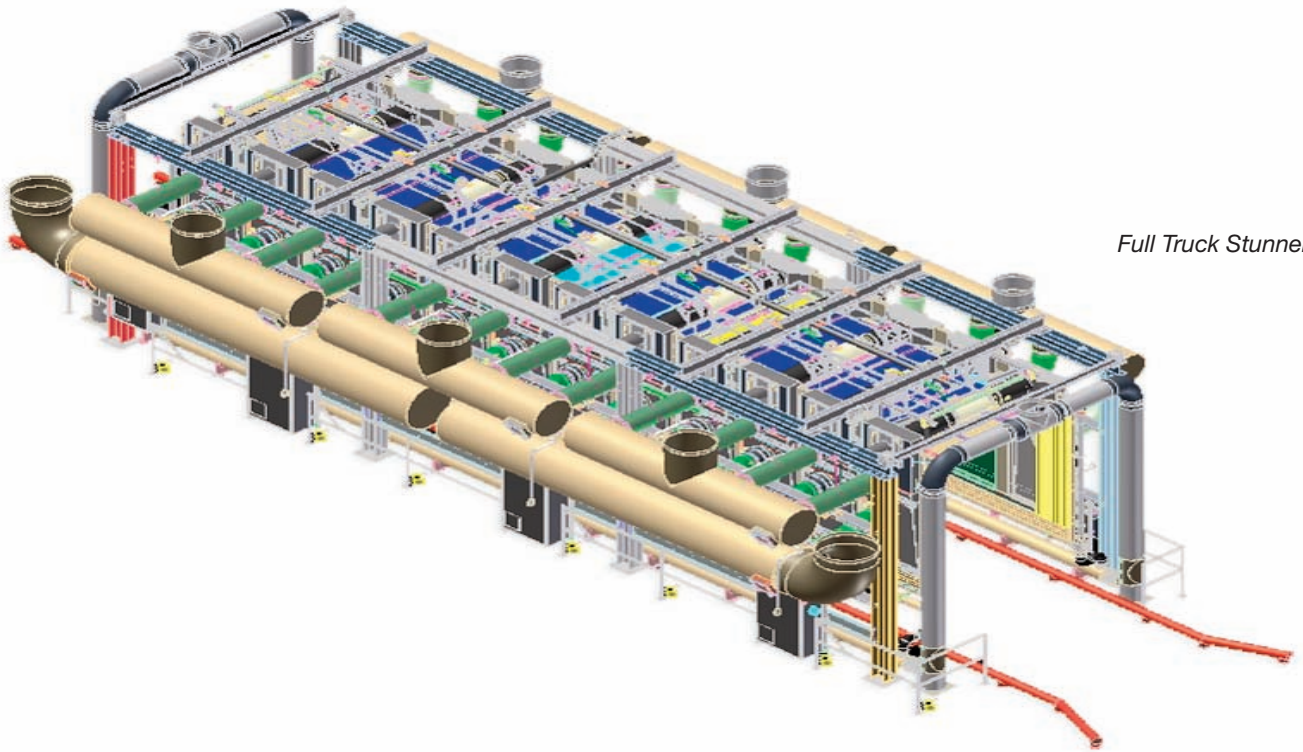


On-Truck Turkey Stunning

Controlled Atmosphere Stunning



Full Truck Stunner

Eliminate Handling of Active Birds

Praxair's on-truck stunning system is the first economical and practical approach to controlled atmosphere stunning of turkeys. This proprietary system utilizes a multi-stage, carbon dioxide atmosphere process to desensitize and immobilize active birds while they are still in the cage. Virtually eliminating the handling of active birds reduces damage to the birds often seen in the shackling process. With the Praxair system, the inactive birds are shackled without struggling and results in higher worker satisfaction.

Better Process, Better Product

By eliminating the flapping and agitated state of active birds there is less bruising and wing damage at the beginning of your process. Depending on your operation, the quality of your product has the potential to improve resulting in less trim

and product re-work. From the very start of your process, the benefits of the Praxair on-truck system are evident when compared to active bird shackling or electric stunning options. With inactive birds, the shackling area can have higher lighting levels. Also, dust, waste and feather debris are greatly reduced.

Features of the Praxair® On-Truck System

- Multi-stage, computer controlled process with push button simplicity
- System flexibility depending on product throughput needs
- Low capital investment, quick payback
- Easy installation with minimal disruption to your process
- Approved by the USDA new technology staff
- Praxair is a leading authority in CO₂ technology

Processor Benefits

- Virtually eliminates handling of active birds reducing shackle-line worker fatigue and improving job satisfaction
- Allows for improved shackling area lighting and housekeeping
- Birds remain unconscious until further processing steps greatly reducing bruising and wing damage
- Created to utilize existing cages and transportation equipment
- Significantly improves product quality for your operation

A Wealth of Experience and Support

When you choose Praxair, you're selecting more than the largest supplier of industrial gases in North and South America. You're also selecting a support team that includes:

- Experienced food scientists and engineers
- A complete array of services, including on-site evaluation of your unit's operation
- Installation, lay-out and start-up support through Praxair's Total System Approach

Praxair provides everything you need to improve the quality and consistency of your product as well as your process.

Contact Your Praxair Rep Today

For more information about utilizing the Food Technology Laboratory's services, contact your Praxair representative or call us at 1-800-PRAXAIR. You can also visit our website at www.praxair.com/foodlab.



1/3 Truck Stunner



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