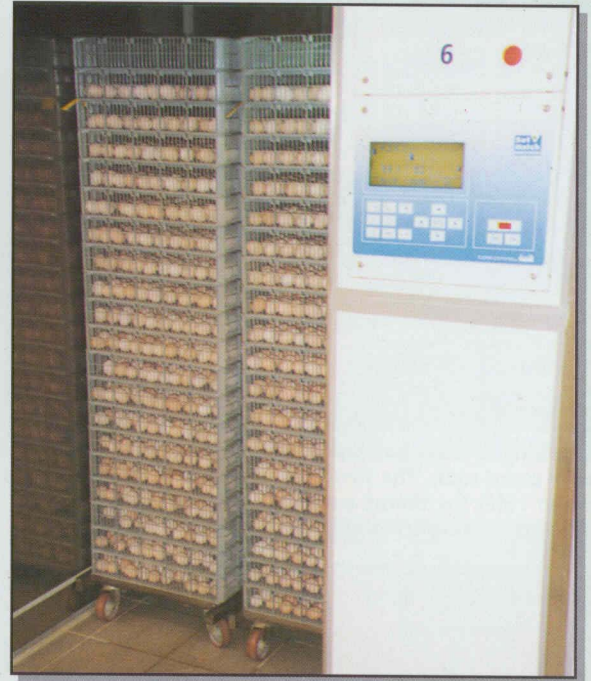




The Linco Set and Hatch hatchers. Note the operator friendly control panels and, below right, how the internal design facilitates easy cleaning.



tion to raise the eggs from room temperature to setter temperature.

As these elements work by passing hot water through the copper tubes they can be adapted to work in reverse and cold water can be passed through them when there is a need during the incubation cycle to remove heat from the eggs.

This system can be used to remove 'hot spots' from incubators by circulating water through the system at the desired incubation temperature.

The setter/egg trolleys have strong frames and this enables them to be moved around the hatchery by forklifts. This approach is quicker, cheaper on labour and better for the eggs as they get a much smoother ride than if the trolleys were man handled around the hatchery.

Hygiene has come to the fore in Linco's thinking on humidity and they put humidity into their machines using steam. This is in comparison with some other systems that hold

water at lower temperatures favouring bacterial colonisation and growth. At the end of each cycle this equipment is removed and cleaned.

Computerisation also makes life easier for the staff. Since all the machines are single stage they can fill machines on a Friday which can then run as an egg store on the Friday and Saturday and trip into the pre-warming cycle on Sunday before finally automatically starting the incubation cycle later that day.

The actual internal design of the setters and, for that matter, the hatchers is very simple and this greatly facilitates the cleaning process at the end of each cycle.

At candling the eggs are scanned by a computer and all the eggs on each tray are shown on the computer screen with infertiles shown in red, unknowns in blue and fertile in green.

Current practice is to leave the



eggs in situ and use the resulting data for the purpose of flock records.

On both the candling machine and the conveyor after the chick separator, extractors are used to remove fluff, and hence the hygiene risk,

Chick handling still relies on the human touch (left) but automatic chick processing equipment from Pas Reform (right) has a key role to play.

