Proper washing of hatching eggs will improve chick quality

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Some makes of hatching egg washers will eliminate shell-borne salmonella and reduce the bacteria count on shells by 99.98%. A clean appearing, non-washed egg has 31,000 counts of bacteria on the shell.

Not putting the bacteria on non-washed eggs in incubators will improve chick quality, have less culls, and less early mortality. Eggs can be washed with hatching eggs in plastic egg trays or plastic setter trays through a continuous type washer, sanitiser and dryer system. This also cleans the egg trays.

A simpler method is to have individual trays conveyed through a unit.

High capacity requirements

For high capacity requirements, eggs in setter trays in racks can be wheeled into an enclosure and conveyed past stationary spray systems, or be confined into a space where there is a patented travelling spray system to clean and sanitise the eggs. Another system is where they turn on rubber rollers.

The wash temperature is normally 43-48°C (110-120°F). The sanitiser rinse is the same or slightly warmer. The eggs being dried means that you have a sterile shelled, dry egg to put into the incubator without adding to the bacteria load.

In addition to the benefit of better quality chicks and possible improvement in hatchability, the hatchery stays cleaner.

Kuhl's egg washer is made from 12 gauge stainless steel and is the perfect alternative to fumigation.

Properly preparing the eggs for incubation by removing dirt and bacteria from the eggs and the trays, allows healthy embryos to grow, thus providing more useable chicks (less culls) and increasing hatchability.

Kuhl's egg washer features a double patented travelling spray and rinse system. The machined designed stainless steel nozzles spray clean from the top, both sides and the bottom for complete coverage.

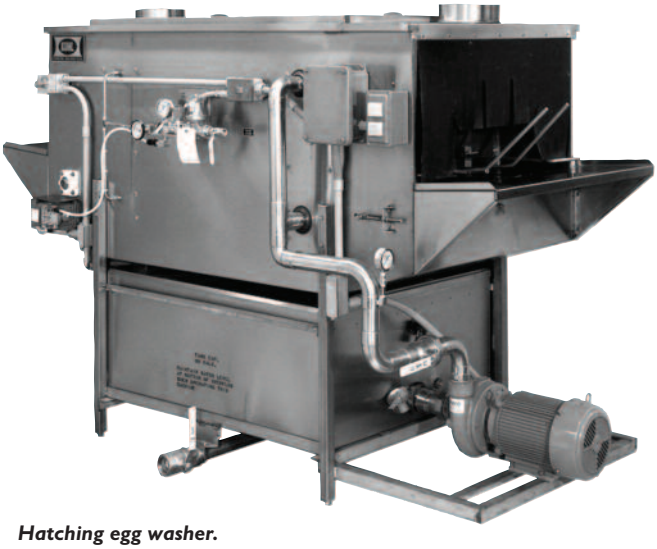
The spray gets into corners and areas that other spray systems cannot. It comes with a time cycle controller which can be adjusted when the wash cycle automatically comes on.

No other commercial method or system provides as much sanitation time. After the detergent, wash water and sanitiser rinse water passes over the eggs, trays or racks. It goes through removable stainless steel filter screens which collect all the foreign matter.

Spray wash and rinse system.

Hatching egg washers are excellent for use in washing, sanitising and drying turkey, duck, chicken or goose hatching eggs and/or consumption eggs. They do not remove the cuticle protection ensuring better chick quality and less culls or seconds.

A final sanitiser rinse system can be used with chlorine sanitiser with the inside rinse nozzles or with quaternary ammonia sanitiser with the outside rinse box.



Hatching egg washer.

This allows for choice of whatever is desired or required in sanitising the eggs.

A description of continuous type egg washers is where the eggs convey through a wash chamber wherein the eggs are not submerged, but have a recirculated, filtered pressure spray wash.

The wash water is heated to 110°F and has an egg washing detergent added. When eggs are washed with water warmer than the egg, an inner membrane expands to seal the shell so that nothing can enter the shell.

Reduce shellborne bacteria

Immediately after the eggs leave the wash chamber they are sanitised rinsed. Up to 200ppm egg sanitiser is injected by a metering device into clean, hot water not previously recirculated. This ensures a further shellborne bacteria reduction.

After the sanitiser rinse passes over the eggs it goes to the water holding tank and helps sanitise the wash solution while, at the same time, causing an overflow (an exchange of water in less than one hour), establishing a semi-open system. The result is a clean, bacteria free egg.

The same procedures are used for all types of eggs. Eggs turn on rubber rollers while being spray washed, sanitised and dried. Continuous egg washers may be used separately or connected to egg graders or farm packers. ■

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