ABSTRACT

SEMI-AUTOMATIC PROCESSING SYSTEM AND METHOD FOR PREPROCESSING A DUCK CARCASS BEFORE ROASTING

A semi-automatic processing system for preprocessing a duck carcass before roasting including: a first processing unit configured to perform the following processing on a duck carcass therein: removing visceral residue from the duck carcass, injecting mixed spices and/or tenderizer into the meat from inside the duck carcass and stitch-closing the cavity of the duck carcass; a first spray unit configured to spray hot water on the duck carcass; a first air-drying unit configured to perform primary air drying on the duck carcass; a second spray unit configured to spray a sauce on the duck carcass; a second air-drying unit configured to perform secondary air drying on the duck carcass; and a conveying mechanism configured to sequentially convey the duck carcass from the first processing unit to the first spray unit, the first air-drying unit, the second spray unit, and the second air-drying unit, to perform the corresponding processing. By means of the present invention, the integration and semi-automation of the preprocessing procedures of roast duck are realized, thereby improving the production efficiency and the product quality, so that the present invention has wide application prospects.

(Fig. 1)