

Apparatus And Method For Poaching Whole Carcass Of Fowl

Abstract

[0037] The present invention provides a two-stage cooking process for whole carcasses of fowls (F) and an apparatus (100) therefor. The thicker portions, such as the thighs, of the carcasses are partially cooked in a first stage before the entire carcasses F are cooked in a second stage to prevent the less bulky portions, such as the breasts, from being overcooked. The apparatus (100) includes a lifter arm (150) operable to move vertically and pivot horizontally. In a horizontal plane, the lifter arm (150) is pivoted to swing between a load/unload position and a cook position. In the cook position is a stove (170). A trolley (180) defines the load/unload position when it is docked with the stove (170). The trolley (180) supports a cooking pot (110) or a quenching pot (110a). When the cooking pot (110), with the carcass(es) F to be cooked, is on the stove (170), a control system (160) monitors both fluid level and temperature in the cooking pot (110) and depth of immersion of the carcass(es) by regulating the height of the lifter arm (150), a fluid supply (116) and/or power of the stove (170). The carcasses F are immersed in cold fluid after being cooked.

[0038] FIG. 3A for publication.