

Poultry House Flame Sanitizer

The *Natural* Solution For Sanitizing Commercial Poultry Confinement Areas!





- ► Safe & Easy To Operate with Complete Control From The Tractor Seat.
- ► Intense Heat Kills Pathogens & Bacteria.
- ► Flares Off Ammonia.
- ► Economical Less Expensive Than Chemical with Immediate Results.
- ► Burns Clean, Efficient & Affordable Propane.
- ► Environmentally Sound No Runoff, Residues or Water Contamination.
- ► Great For Organic & Conventional Producers.

Manufactured by:



P.O. Box 577 • LaCrosse, Kansas 67548 • 800-255-2469 • www.FlameEngineering.com



Flame Sanitizing is Safe, Effective, Economical and Environmentally Sound.



The Red Dragon Poultry House Flame Sanitizer is the fast, easy and effective way to sanitize poultry houses. The Red Dragon is designed to flame bare floors and litter. For best results flame bare floor after clean out and after each de-caking.

The flamer utilizes six LT 2 x 8 Liquid Propane torches that project intense, sweeping flames under a sturdy enclosed steel hood. The unit produces heat over 2000° F and maintains heat approximately 1400° F which kills pathogens.

The unit is a snap to use. Connect the three point hitch and 12 volt wires to the tractor battery and you are ready to go. The flamer is designed to hold a standard 120 gallon propane tank but smaller tanks may be used. In field testing, fuel consumption was approximately 25 gallons when flaming a 40' x 500' house moving at 1/2 mph. Fuel consumption will vary depending upon temperature, travel speed, etc.

Complete Unit Includes:

Category 1 & 2 three point hitch

Complete Manifold Assembly with electronic solenoids

Cab Control Box with master shut-off switch

Six Liquid LP Torches

All necessary hose assemblies

Fuel Strainer

Red Dragon Hand-Held Torch Kit for Lighting Burners & Sanitizing Corners and Edges

Tank Requirements (Not Included with Unit):

ASME 120 Gallon LP Tank Note: Unit with full tank weighs approximately 1,675 pounds.

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Important Note About LP Tanks:

Always consult your propane dealer about purchasing a new tank to make sure it is clean and safe before you begin flaming. You MUST use a propane tank equipped with a Liquid Withdrawal Valve. Do NOT use a bottom withdrawal valve as any possible debris or scale in the tank may plug torches or solenoids down the line. We recommend a top-mounted, liquid withdrawal valve with a dip tube. Clean fuel and tank are critical for optimum performance of all flaming equipment.





Contact Flame Engineering, Inc. for more information today.

Each Unit comes complete with 12 volt

solenoids which allow the operator to go from

pilot to full flame with the flip of a switch.

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