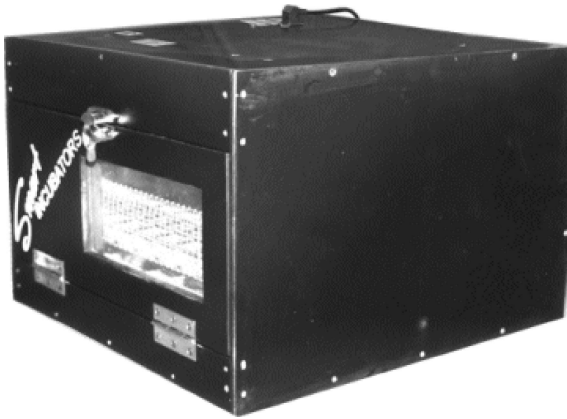




Laurie and Julie Smart, 129 Main Street,
Elliminyt. Victoria. 3250 Ph. 03 5231 3156
smartincubators.com

INFORMATION ON THE INCUBATORS

- The **Smart INCUBATOR** is supplied complete with all that is needed to hatch chickens from fertile eggs. It is all set-up and ready to start incubating. This includes: instructions, thermometer, egg trays, power lead, etc.
- Hatches of 80% from fertile eggs are normally achieved. (the incubator can not do the roosters job, or replace good feeding)
- Before dispatching the incubator the temperature of the incubator has been set to 99 ¾ °F and the thermometer that is supplied has been checked for accuracy and any inaccuracy noted.
- Each incubator is individually built and tested. There is a two year guarantee on all materials and workmanship. The incubator has been designed so that should anything breakdown it can be repaired.
- The cabinets are constructed from form-ply because of its strength, water proof properties, low heat transfer and the anti-pathogen properties of the timber. Since the air in the unit is refreshed about six times an hour, there is little benefit to having excessive insulation.
- The 81 and 162 egg models come with a window in the door for easy viewing. There is an optional extra of an internal light that can be switched on and off. (A good torch could be used for viewing if desired).
- There are 81 large / bantam egg spaces in the standard trays. (The 162 egg model has two 81 egg trays). The eggs are placed small end down and they are tilted 90° by manually pushing or pulling a wire rack that encloses each egg: i.e. - the individual eggs are not handled when turning the eggs.
- Opening the incubator to turn the eggs is not a problem as it recovers to its set temperature in about 3 minutes. The chicks are hatched in the same tray even if only part of the tray of eggs is due to hatch. This allows setting of eggs when ever it suits you. Say once a week.
- For the small eggs like the Barbu dUccle, or for people who only have bantams there is a 120 bantam tray available as an extra, it will turn eggs as small as Jap Quail eggs. Similarly for the quail specialist there is a 182 egg tray.
- To facilitate the rolling of the difficult-to-hatch eggs, such as turkeys, ducks, geese, etc. there are a few different sized, wire mesh inlays to fit the standard tray. These are available as an extra.
- The heating is achieved by circulating the air with a fan that has ball bearings. The air flows across a wire element that should never need to be replaced. The baffles control the air flow so that the temperature is exceptionally even throughout the incubator.
- The temperature is controlled by an electronic thermostat that is reliable and holds the temperature to about ±0.15°C. It has a controller that can be turned 10 times with about 1½°C (2°F) per turn. To prevent children from being too helpful a screwdriver is required to change the temperature.
- The units have been designed to operate in room temperatures between 5°C and 40°C and still hatch eggs. Therefore they are able to cope with the winter cold and the summer heat in most sheds.
- The average power consumption at a room temperature of 20°C is about:-
 - 2 ½ kW /day for the 81 egg model
 - 4kW /day for the 162 egg model
 - 5kW /day for the 243 egg model
- It is in my interest to have customers successfully hatching eggs. So as part of any sale I am available to advise you on any difficulties that you may encounter with your purchase.
- Over the last 15 years, I have kept my prices low by direct selling and making to order, so that any variations required can be made. It usually takes approximately 2 - 4 weeks to build, test, and deliver an incubator. Please do not hesitate to ring about any queries.



Smart
INCUBATORS

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81 EGG MODEL

*H=400mm W=570mm D=600mm
1x Standard 81 Egg Tray*

COMPLETE UNIT PRICE \$1350
With Internal Light \$1450
Plus Freight & Insurance \$ - Ring for Quote -





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162 EGG MODEL

*H=570mm W=600mm D=555mm
2x Standard 81 Egg Trays*

COMPLETE UNIT PRICE \$1650
With Internal Light \$1750
Plus Freight & Insurance \$ -Ring for Quote





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243 EGG MODEL

*H=690mm W=580mm D=600mm
3x Standard 81 Egg Trays*

COMPLETE UNIT PRICE \$1900
With Internal Light \$2000
Without Window \$1800
Plus Freight & Insurance \$ -Ring for Quote



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EXTRAS

Spare Thermostat \$150 + \$15 PP
Spare Fan Bearings \$20 + \$0 PP
Spare Fan Motor \$160 + \$15 PP
Spare Thermometer \$50 + \$15 PP
Latest Instructions \$15 + \$5 PP
(Download from Web \$0)



ROLLING EGG WIRES

Wire Mesh Inlays to fit the Standard Tray

48 Duck Egg \$60
20 Goose Egg \$80
42 Turkey Egg \$60



With the standard tray the 81 large or bantam eggs are placed large end up. They are then tilted manually 90 degrees a tray at a time by pushing or pulling the wire mesh on the rack. This is done twice daily to simulate the natural process.

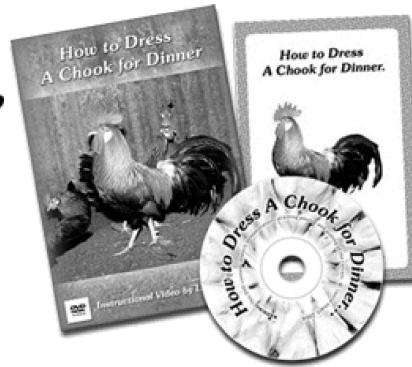
ALTERNATE TRAYS

120 Bantam Egg Tray \$200 per tray
(If Supplied with Incubator Instead of a Standard Tray, Add an Extra \$100 per tray)

182 Quail Egg Tray \$200 per tray
(If Supplied *Instead* of a Standard Tray, Add an Extra \$100 per tray)

“How to Dress A Chook for Dinner”

Instructional Video by Laurie Smart.



Price - \$40au - Including GST and Postage in Australia.
\$45au - Overseas Including Postage.

Approximate run-time - 90 minutes.

WARNING - This DVD contains explicit demonstrations of killing of poultry and gutting of the carcass.

This is an instructional DVD designed to show people how to kill and dress poultry in a humane, safe and efficient way and end up with an attractive result for the kitchen cook. The DVD is designed to help a variety of interest groups in mind those being the poultry fanciers, self-sufficient lifestyle people, the hobby farmer and of course the 'man-on-the-land'.

Background to the video

The idea to make a video all started some twenty years ago when my father-in-law Bill Williams claimed the he and his wife Rhoda killed and dressed 500 birds from 6am to 1pm, when they were working on a poultry farm in Werribee. This was in the 50's when Werribee was still country Victoria.

I thought that was a tall story, and at very least the numbers should be divided by five. However, I soon changed my thinking the day he demonstrated the process on a rooster; taking 3 minutes from picking up the bird to putting the carcass in a plastic bag. What's more there was no mess! All this at 70 years old and not having full use of his hands due to having been hit by lightning. His comment about that was "I'm a bit slower now."

In the 50's poultry was expensive and considered a very special dish; a Xmas treat. There was always a great rush to hawk the dressed birds (many had been caponised) at that time of the year, so poultry farmers had to be very quick at dressing birds - with a good clean result that could be sold.

Over the last 50 years the growing, slaughter and dressing of birds has become a mechanised process, making it cheap enough to have as a fast food. Consequently, the skills required to home kill and dress birds quickly and efficiently have slowly died out with the oldies who worked on the poultry farms.

After watching and practicing, and watching and practicing, I was able to get a skill that sort of resembled the old man's ability, but I could never be as fast! And over the years, I have often demonstrated the same dressing skills to many people who grow their own poultry but weren't lucky enough have a mentor as I had with old Bill to show them how to do it - time and time again. So it came to mind that the skills cannot be shown in an easy to understand way in a book, but a video would be just the ticket.

With the DVD comes a booklet to help the hearing impaired. On the DVD itself - there is also a section on knife sharpening and maintenance - which has been added to help people develop their skills so they can work safely, efficiently and effectively; as a sharp knife is less likely to slip and cause unwanted cuts.

The DVD format has quick access to the various chapters making it a very good educational format. It allows repeating and slowing down the action for closer observation of the techniques shown.

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