



## THE PINNACLE OF VERSATILITY AND TEXTURE.

### **PRESENTING VerTex™**

REVOLUTIONIZING ROTARY TECHNOLOGY  
AS ONLY FORMAX® CAN.

Uniquely capable. Blazingly fast. The VerTex combines the industry's highest output with a revolutionary forming system designed for superior versatility, product appearance and texture. Formax engineering makes it possible with a proven dual lobe pump that protects product texture and ensures accurate fills at rates up to 18,000 lbs (8180kg) per hour! So whether you're in pursuit of higher throughput or better shape and texture, the VerTex is a great choice for whole muscle, 3D contoured and high-value meat and poultry products. It's the pinnacle of performance with the lowest cost of ownership.

- > Superior product texture
- > Exact weight portion control
- > Largest capacity in the industry
- > Unmatched versatility
- > Lowest cost of ownership

**FORMAX®**  
*There's more in it for you.*



# VerTex™ DESIGNED FOR SUPERIOR VERSATILITY, TEXTURE AND THE LOWEST COST OF OWNERSHIP.

**Direct Drive Servo System** With drum speeds up to 30 RPM and processing rates up to 18,000 lbs (8180 kg) per hour, the VerTex™ provides you with a wide range of possibilities for creating value-added products at low operating costs. And VerTex's unmatched changeover versatility lets you further maximize your investment with virtually unlimited product opportunities shift after shift. Choose from proven Formax® filling and tooling systems like Tender-Form®, Port-Fill®, Verti-Form®, Poultry-Plus® and True-Sculpt®. Get the better shape and texture you've always wanted with hamburger patties, chicken patties, chicken nuggets, whole muscle poultry, sausages and more.

**Servo Knock-Out Drive** The VerTex promises accurate product placement and proven, repeatable operation thanks to Formax's innovative rotary servo knock-out drive. Our unique knock-out technology eliminates troublesome drum plugging issues and maximizes uptime. Moreover, it makes product releases a sure thing. And you can say goodbye to expensive air compressors. Portions can be as thin as .200" (5mm) or as thick as .750 (19mm) with a front to back dimension up to 6.00" (152.4mm). Produce whole muscle products, ground products and meat mixes as never before and capitalize on VerTex's true 3D forming capabilities to give your product the natural contours it deserves.

**Dual Lobe Pump** VerTex protects the natural structure of whole muscle products and prevents overworking with a servo-driven dual lobe pump using AccuPump technology. Our design, exclusive to Provisur® Technologies, reduces maintenance and assures more accurate fills with servo control. The pump protects the natural structure of whole muscle poultry and other products. And compared to conventional product pumps, AccuPump technology offers greater reliability for a very low cost of ownership.

**Low Maintenance Rotary Drum** Provisur built the VerTex forming system to maximize your uptime, improve food safety and lower your ownership costs. The exclusive design of our low-maintenance rotary drum gives you all of these advantages. It incorporates materials similar to our famous slide plate systems in providing significant cost benefits compared to a sintered metal forming product. Our solution eliminates the expense of special chemicals and requirements for capital intensive cleaning stations. Now you can clean your drums with a simple washdown and benefit from more uptime because the VerTex eliminates the long cleaning cycles and additional chemicals required for sintered metal drums.

**Pivoting Product Hopper and Servo Feed Screw** The pivoting product hopper delivers the higher productivity and food safety Formax customers have come to expect. Feed screws and pump movement are operator controlled to reduce product overworking, optimize texture and provide higher quality products for your customers to enjoy. Our pivoting feed screw drives, hopper and removable feed screws allow for easy cleaning and reduce your maintenance costs.

**Touch Screen Interface** Versatility and yields are enhanced by next generation 15" (380mm) touch screen interface that's as advanced as it is easy to use. Multiple diagnostic screens and language choices maximize reliability and performance, complete with the ability to make adjustments on the run.

## Revolutionary Technology, Backed Worldwide by Provisur

The unmatched capacity and versatility of the VerTex make it tomorrow's solution for perfectly portioned hamburgers, soy burgers, chicken nuggets, schnitzels and natural-looking whole muscle products – chicken fillets, chicken selects, tenderloins, steaks and fish. And it's backed by Provisur 24/7 worldwide.

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**FORMAX®**  
There's more in it for you.

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