

Frying and Cooking Systems

Ingenuity made to order

Integrated Systems

- Grinding & Mixing
- Separating
- Forming
- Coating
- Cooking**
- Freezing
- Slicing
- Autoloading





TST[®] : Ingenuity



Fryer

- Fryer to add color to your products - partial or full cooking
- Controls system to monitor recipes and performance
- Oil Level management
- Sediment control system to extend cooking oil life
- Belt cleaning system



Hygienic design

- Maintain high food safety
- Integrated belt cleaning system
- Easy to clean
- Utilizes standard cleaning equipment



Linear Oven

- Cooking methods: Steam, Roast, or Hot air
- Multiple cooking zones
- Choice of belt widths: 450, 650, 1050, and 1350mm
- Lengths range from 3-11m | 10-36 feet
- Integrated belt cleaning system



made to order

MAXIMUM YIELD



Maximum Yield

- Flexible cooking settings
- Full belt width utilization

MULTI-TIER OVEN



Multi-Tier Oven

- High volume output in a compact footprint
- Cooking methods: Steam, Roast, and Hot Air
- Multiple cooking zones
- Ideal for meatballs, burgers, wings, and more
- Choice of 3, 5, or 7 tiers
- Belt width: 1350mm
- Lengths: 8-14m | 26-46 feet

OPERATOR FRIENDLY



Operator Friendly

- Touch screen control panel
- Intuitive adjustments

Provisur® is your one-stop resource for technology solutions.

At Provisur we are continually innovating to find new ways to help our customers maximize the performance of their lines. New technology is always at the forefront. Our engineering and R&D teams are fully committed to deliver the best value equation. Our expertise is in designing and building advanced equipment and systems that promises operation efficiency, excellent product quality, flexible textures and shapes with higher throughput and uncompromising food safety.

About Provisur® Technologies

Provisur® Technologies, Inc., with a family of proven brands, AM2C®, Beehive®, Cashin®, Formax®, multitec™, TST™ and Weiler®, offers a complete platform for food processing equipment including integrated systems, grinding, mixing, separating, forming, coating, cooking, freezing, slicing and autoloading equipment for processing beef, poultry, pork, fish and other food products.



CE - EFSA - FDA

PROVISUR®

TECHNOLOGIES

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