

### PowerMax<sup>®</sup>4500

Advanced Slicing Technology for Increased Throughput, Enhanced Food Safety and Higher Yields.

#### Integrated Systems

Grinding & Mixing

Separating

Forming

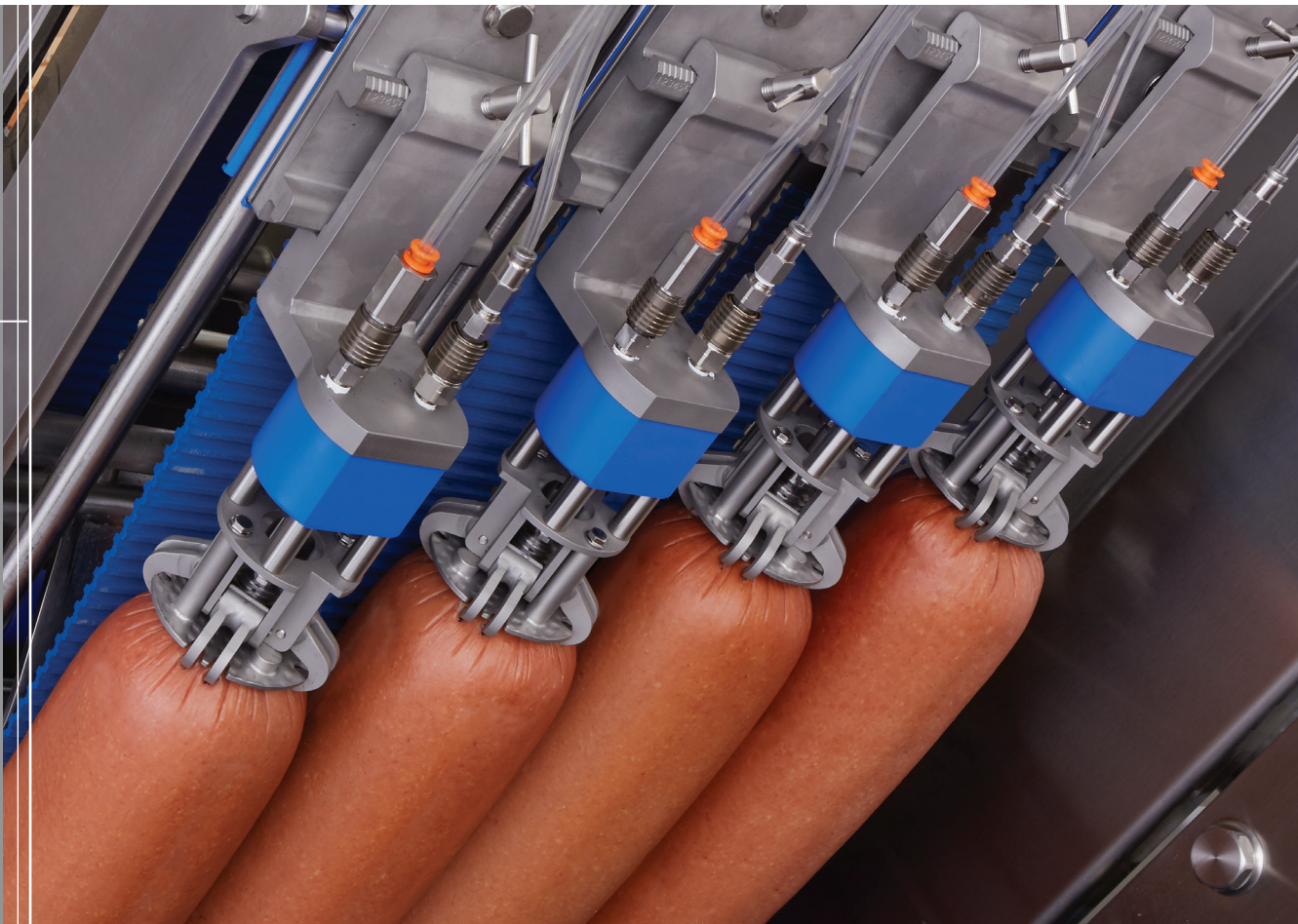
Coating

Cooking

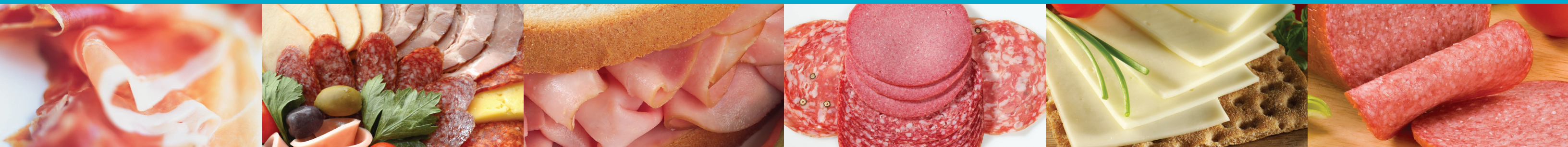
Freezing

**Slicing**

Autoloading







# Designed to Maximize Your Slicing Efficiency and Reduce Your Cost of Ownership.

## Automated Cleanup Position

PowerMax4500 has been designed for greater food safety and sanitation simplicity. Automated features ensure fast and thorough washdowns. At the touch of a button, the slicing deck pivots into the horizontal position to allow easy access to machine components to facilitate thorough cleanings. Servicing is simple, belting is easily removable, and machine cleaning can be performed quickly with just a few tools.



## Open and Hygienic Design

The light curtain technology produces a more open and hygienic environment with minimal mechanical guards. With fewer mechanical guards, machine cleaning time is kept to a minimum.



## Full 18.5" Throat

PowerMax4500 offers a large slicing throat with a standard 8" x 18.5" (203mm x 470mm) throat size or optional 4.75" x 21.5" (120mm x 546mm). This allows more opportunities to take full advantage of up to four independent product drives to maximize productivity.

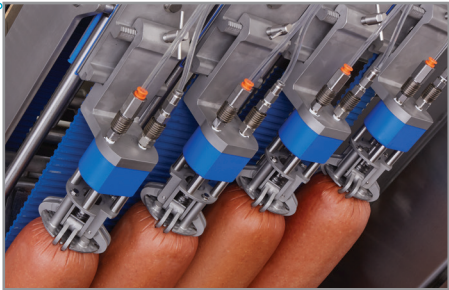
## Easy-To-Use Graphical Interface

The enhanced graphical interface gives you simplified organization and intuitive navigation, making it easier to use. The new, improved screen layouts are organized to give you quick access to key information and adjustments.



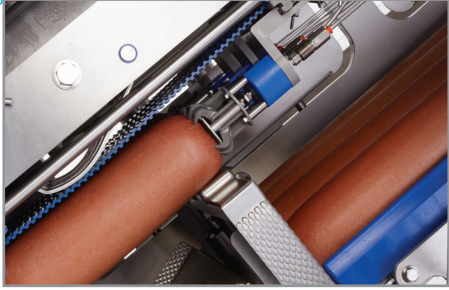
## Blade Technology

A wide range of blade profiles, edge serration patterns and coatings optimize slicing performance for virtually any slicing application. Slicing speeds are maximized, slice quality is enhanced, and crust freezing can often be eliminated. Provisur blades are made from thicker material and undergo a proprietary 14-step process to ensure longer overall use and increased time between honings.



## AccuPower® Independent Product Drives

With the option for up to four product drives, scales and classifiers, the AccuPower Independent Drives slice each individual log separately, adjusting the feed rate based on variations within each individual log to maintain tighter weight control of each portion. Variances in log lengths can also be accommodated within a given slicing load to further optimize yields.



## Center Rear Loading System

The center rear loading system is loaded from the back for simplicity and speed. The lift system then pivots the product into the staging area just below the slicing grip line as the previous logs are finished being sliced. Once the slicing is complete and the grippers are retracted, the lift-to-grip system quickly moves the logs into position, minimizing reload times and maximizing productivity.



## Upper and Lower Infeed Drives

The upper and lower infeed drives provide complete control of the product as it is delivered to the blade. This ensures excellent slice integrity and accurate portion control across a wide range of products.

## Slicing and Loading Peripherals

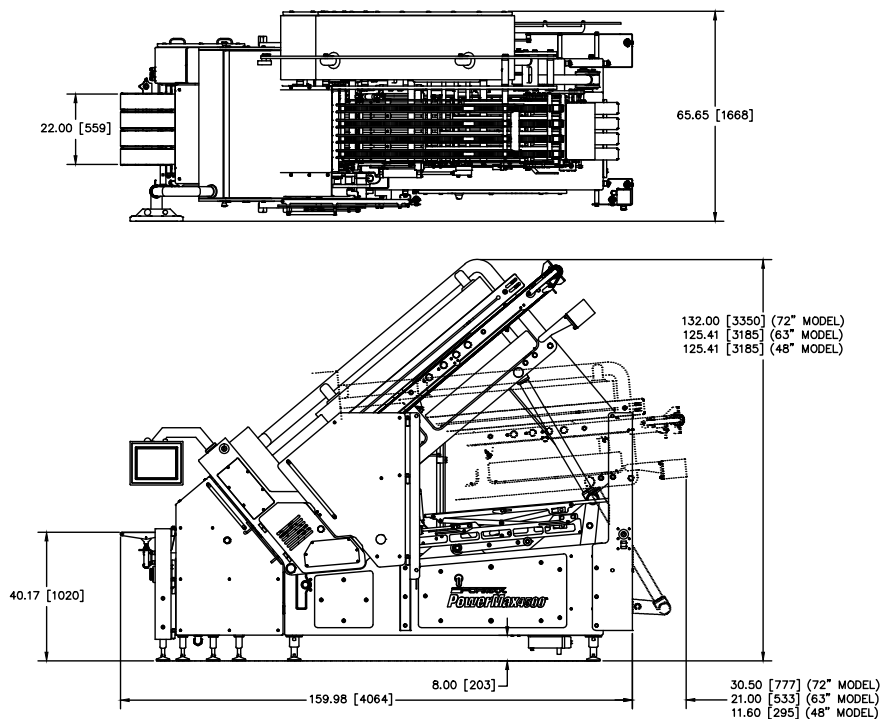
PowerMax line of slicers is fully compatible with the PowerScanner® and its sophisticated 3-D imaging technology for natural and irregularly shaped products. Multitec Autoloading Systems provide the vital link between the PowerMax slicer and your packaging equipment to automate portion handling and optimize line efficiencies.



# Configure the PowerMax®4500 to meet your application needs.

The PowerMax4500 can be configured with a single drive or up to four AccuPower® independent drives depending on the size and uniformity of your products. Non-uniform shaped products such as D-shaped slack filled, hung salami or naturally shaped products will benefit greatly from independent product drives in terms of giveaway and yields. A uniformly molded product with a uniform length may only require a single drive system. A multiple scale system can be fitted to a single drive system to provide individual portion scaling and classification if needed.

FEATURES	SPECIFICATIONS	APPLICATIONS
Throat area (height x width)	Standard - 8.0 x 18.5" (203mm x 470mm)	<ul style="list-style-type: none"> <li>Luncheon meat</li> <li>Bacon</li> </ul>
	Optional - 4.75" x 21.5" (120mm x 546mm)	
Log length	48" Standard Backclamp (1220mm)	<ul style="list-style-type: none"> <li>Cheese</li> <li>Pepperoni</li> <li>Sausage</li> <li>Back bacon</li> <li>Schinken</li> <li>Prosciutto</li> <li>Pork loins</li> <li>Other</li> </ul>
	63" Optional Backclamp (1600mm)	
	72" Optional Backclamp (1828mm)	
Blade speed	1800 rpm	
Product feed system	Upper and lower infeed drives	
Number of product feeds	Up to 4 AccuPower® Independent Drives	
Number of scales/classifiers	Up to 4 independent dynamic scales and 4 classifiers	
Touch screen control	15" Color Screen (380mm)	



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