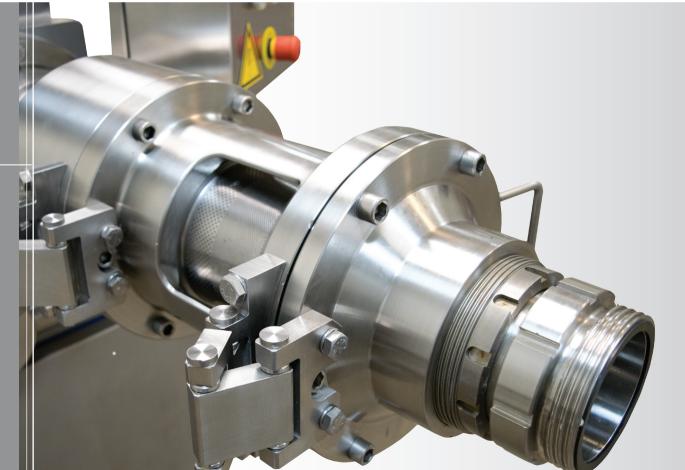


# Separating

AM2C® | Beehive®

## Barracuda® Modular Separation Systems

Maximum Product Application Flexibility



Integrated Systems

Grindina & Mixina

Separating

Formina

Coaling

Cooking

Freezing

Slicing

Autoloading

AM2C° Beehive° Cashin° Formax° multitec™ TST™ Weiler°



# Advanced Separation Technology Produces High Quality Textures

Featured Barracuda®820

#### Feed Screw System

Barracuda incorporates advanced separation technology with a low RPM, single screw feed system, for the gentle handling of raw material. Benefits include:

- Minimal temperature rise
- Product consistency
- High quality textures
- Lower calcium adjustment

#### Chambers

The modular design accommodates a wide variety of both slotted and holed filter chambers providing you with the ability to optimize your production and the flexibility to adapt to a wide variety of applications and raw materials. Benefits include:

- Optimized production
- Flexibility to adapt to new applications
- Ability to process a variety of raw materials



#### Touch Screen Controls

Simple to operate, the touch screen controls provide simplified organization and intuitive navigation. The screen layouts are organized to give you quick access to key information to facilitate machine operation and maintenance.



#### Sanitary Frame Design

A sloped top is incorporated into the rugged stainless steel design that disassembles quickly for thorough and easy cleaning, resulting in low maintenance costs and advanced food safety.



#### **Head Assembly**

The new modular design of the Barracuda allows a customized separation solution to meet your specific application. Combining the use of cylindrical or tapered head with a variety of holed or slotted filters provides you almost unlimited configuration flexibility. And the hinged separator head provides easy yield adjustment.

- System optimized to your production needs
- Adaptable to future changes in application



#### Auger

A slow speed auger reduces mechanical action and temperature rise producing a consistently better textured product.



#### User Friendly Yield Adjustment

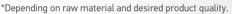
- Hygienic yield adjustment mechanism with position indicator
- Easy to set with no adjustment required after cleaning or maintenance

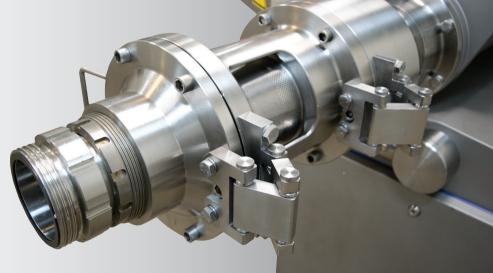


### Solutions that deliver maximum flexibility and excellent product quality.

By combining the best separation technology from Beehive and AM2C, Provisur has created a new standard in separating technology. Barracuda modular systems give you the greatest flexibility for your unique product applications and are designed for greater simplicity and ease of use. Included as standard with the Barracuda are machine mounted controls, a hinged separator head and convenient parts storage cart.

FEATURES	BENEFITS	APPLICATIONS
Small footprint	Optimized production space	Red meat
Lower RPM	Preserved product quality	• Poultry
Gentle handling	Low calcium (<1000 ppm)	• Fish
	Minimal temperature rise	• Fruits
Modular head system	Maximum yield, flexibility	• Vegetables
Wide range of filters	Endless applications	• Pork
Machine mounted controls	Easy operation	• Other
Simple head adjustment	Easy set-up and optimal yields	
Advanced frame design	Hygiene and accessibility	
Machine capacity	Chicken/turkey: 1500-2800 kg/hr (3306-6200 lbs/hr)*	EWIRONMENZ
Yield	50-85%*	
Motor power rating	18.5 kW (25 HP)	SOCIETY AND ON SOCIETY OF SOCIETY
Amperage	35 AMP	7







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