

## AM2C<sup>®</sup> | Beehive<sup>®</sup>

### Mechanical Separation

Grow profits through increasing yields

#### Integrated Systems

Grinding & Mixing

**Separating**

Forming

Coating

Heat Treatment

Freezing

Slicing

Autoloading





# AM2C® | Beehive® Mechanical Separation:

**Mechanical separation grows your profits by recovering usable raw materials that would otherwise enter the waste stream.**

Process a variety of raw materials:

- Fresh
- Tempered
- With/without bones
- No pre-breaking required



Chicken legs



Poultry frames



Fish bones, trim and heads



Deboned turkey legs



Pork backs and ribs



Beef neck bones

## Final Products:



Separated MSM  
High pressure process  
Slotted or drilled chamber



Deboned (textured)  
Low pressure process  
Drilled chamber



Deboned (textured)  
Low pressure process  
Slotted chamber



Desinewed/ground (textured)  
High or low pressure process  
Drilled chamber

## Applications:



BEEF



PORK



LAMB



BISON



CHICKEN



FISH



FRUITS



WILD GAME





# Quality, Performance, Reliability and Flexibility.

Provisur® Technologies processing equipment delivers profitable performance with:

- Low cost of total ownership
- Reliable performance
- Service and support
- Sustainability



400 kg | 800 lbs  
PER HOUR

Models Available to Meet Your Volume Needs

25,000 kg | 55,000 lbs  
PER HOUR

## Rotary (Auger-Type) Machines to Match Your Production Requirements

MACHINE	PROCESS	PRESSURE	PRODUCT
Barracuda	Separation	High	MSM
Beluga	Deboning or desinewing	Low	Textured
Piranha	Desinewing	High	Textured

RANGE OF AVAILABLE CHAMBERS		
TYPES OF SHAPES	TYPES OF OPENINGS	NUMBER OF SECTIONS
Cylindrical	Drilled or Slotted	One-, two-, or three-section
Tapered	Drilled	

## Genuine Provisur® Parts

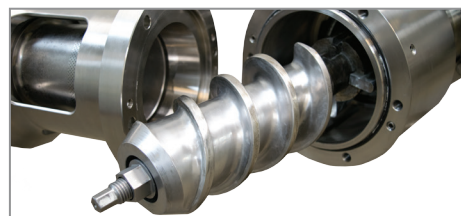
THREE-SECTION DRILLED CHAMBERS:



ONE-SECTION SLOTTED CHAMBER:



AUGER:



# 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 promise 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®, BFD, Cashin®, Formax®, Multitec™, TST™ and Weiler®, offers a complete platform for food processing equipment including integrated systems, grinding, mixing, separating, forming, coating, heat treatment, freezing, slicing and autoloading equipment for processing beef, poultry, pork, fish and other food products.



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