

Cooking

TST®

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, TST™, Lutetia®, BFD®, AM2C®, Beehive®, Cashin®, Formax®, multitec™, 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.



T-HEX* Series - Spiral Ingenuity made to order

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Integrated Systems

Grinding & Mixing

Separating

Forming

Coating

Cooking

Freezing

Slicing

Autoloading

Cashin® Formax® multitec™ Weiler®

TST™ Lutetia® BFD® AM2C® Beehive® Cashin® Formax® multitec™ Weiler®
Integrated Systems Grinding & Mixing Separating Forming Coating **Cooking** Freezing Slicing Autoloading Defrosting Marinating

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TST™ Lutetia® BFD® AM2C® Beehive®



Download on the App Store

GET IT ON Google play

Marker-image for Augmented Reality.

"Experience the T-HEX* spiral cooker in Augmented Reality: download the **Provisur AR app** for iOS or Android.



MODULAR APPROACH

Modular approach

- Mono and Dual drum configurations
- Up to two completely independent cooking environments
- Separate cooking zones allow optional intermediate marinating, coating, grill marking, roasting or other processes between drums
- Maximum flexibility in system layout



EASY AND SAFE OPERATION

Easy and safe operation

- Triple column hood raising system for easy access
- Separate and easy to use HMI unit
- Guarded thermal oil and control unit for ultimate safety during production



UNIQUE CIP DESIGN

Unique CIP design

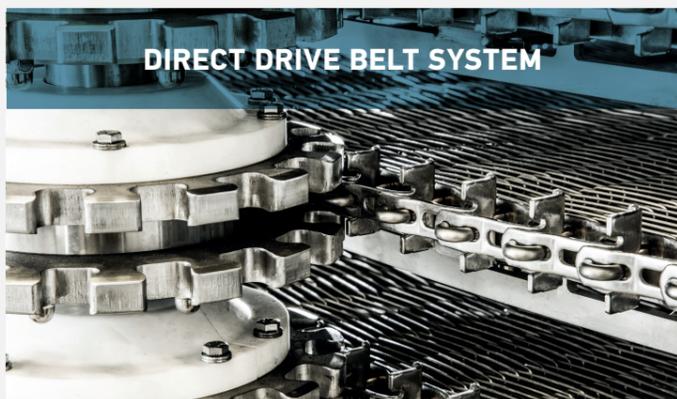
- CIP piping integrated in the frame of the cooker
- Heavy duty belt cleaning unit
- Complete open design for easy access
- Sloped drain pan to minimize residue and moisture after cleaning



NEXT GENERATION HEAT TREATMENT

Next generation heat treatment

- 6-Zone cooking principle
- Alternating air flow
- Total cooking uniformity over the belt
- Possibility to cook, steam and roast in each spiral



DIRECT DRIVE BELT SYSTEM

Direct drive belt system

- Unique Direct Drive belt system
- Edge belt drive on two sides for optimal performance
- Easy belt height adjustment



ULTIMATE FLEXIBLE CONFIGURATION

Ultimate flexible configuration

- Flexible tier setup
- Automatic belt tensioning
- Changeable belt length