

# Separation

Bone Cannon<sup>®</sup>

Advanced Meat Recovery System







# Recover More Raw Material and Boost Profits and Performance

Did you know that primal cuts still retain significant meat to bone weight after hand trimming? An average of 15 – 25% bone weight for beef and 30 – 50% for pork. Provisur’s innovative, press-style bone cannon technology has been relied on for more than 30 years to help businesses like yours capture and enhance residual, usable pieces for maximum use of your raw product. Keep costly materials out of the waste stream and meet today’s demands for affordable, high-quality meats in applications such as meatballs, sausages, pizza toppings, taco fillings and more.

## HS200 Delivers High Yield in Less Space

Our HS200, the “little brother” of the HS250, operates the same as our larger machine but has redesigned pressing chamber and counter ram sections to maximize floor space. Meat harvesters of all sizes can use the Bone Cannon to increase meat recovery and profits.

### Robust, Simplified System

#### Pre-Sizer

- Pre-size and reduce bones prior to separation
- Increases overall capacity and yield of the separator
- Handles the hardest and largest of bones

#### Hydrau Press Separator

- Primary meat extraction from pre-sized beef, pork or lamb
- Presses bones and pushes meat through opposing hydraulic cylinders
- After meat extraction, bone cake drops cleanly away from machine onto conveyor
- Versatility for a wide range of applications and species
- Meets U.S.D.A. and most other nations' requirements to remove residual meat from bones
- Maintains excellent meat structure for further processing or blending in unlimited applications

### Complete Range of Processable Bones Except:

- Head
- Round (Leg)

### Wide Range of Capacities Available

- Depending on Configuration, up to 11,000 lbs (5,000 kg)/hour

### Excellent Yield, Hygiene and Ease of Use

- Counter ram cylinder with meat pipe ensures highest yields
- Fully automated – no human contact
- Self-cleaning oil filtration system to prolong life of hydraulic components
- Movable, does not need to be bolted to the floor
- Flexibility to adjust pressure and dwell settings

### Lower Labor and Maintenance Costs

- Simple design with minimal moving parts
- Easy to use
- Few operators needed
- Durable and robust

### Technical Support

Provisur is committed to delivering exceptional customer service. We offer telephone support, remote diagnostics, emergency repair and fast delivery of genuine OEM parts from our large inventory. Our Peak Preventative Maintenance Program can keep your equipment in top shape for maximum uptime.



## Ideal Features for High-Quality, Reliable Meat Recovery



SPECIFICATIONS		
	HS250	HS200
Raw material preparation	Some presizing may be required with Provisur Presizer (PS Series)	Some presizing may be required with Provisur Presizer (PS Series)
Estimated material infeed rate	11,000 lbs (5,000 kg)	4,000 lbs (1,800 kg)
Dwell time	0 – 60 seconds	0 – 60 seconds
Pressure range	120 – 280 bar	120 – 280 bar
Oil content	478 gallons/1,770 liters	325 gallons/1,250 liters
Cooler	Oil/water	Oil/water
Power rating, kW	Main motor: 62 kW	Main motor: 30 kW
Machine weight	19,800 lbs (9,000 kg)	12,125 lbs (5,500 kg)
Dimensions	20.21 x 5.1 ft (6,143 x 1,555 mm)	17.39 x 5.06 ft (5,288 x 1,560 mm)