



BEEHIVE BEEMAX®

Superior, product quality & low maintenance costs

Only Beehive offers true poultry meat recovery with MSC, textured, ground & desinewed products.

From the new high output chamber configurations to unique modular component designs, BeeMax Systems enhance poultry meat recovery as only Beehive can. This makes the BeeMax 04 and BeeMax 06 worth a closer look.

Superior versatility and product quality top a long list of benefits beginning with the flexibility to run MSC, textured, ground and desinewed products on a single system. The BeeMax Systems deliver true poultry meat recovery and eliminate pre-breaking requirements with poultry. With a BeeMax on your line, you'll go to the next level in product quality with slow auger speeds, adjustable in-feed pressures and Beehive's patented tapered head technology.

BeeMax Systems are fully supported by the Provisur Customer Service Team.



The Beehive® your smart choice

BeeMax® Meat Recovery Systems are designed to fully maximize every aspect of your poultry processing operations. The benefits include:

INNOVATION:

- New high output chamber configurations
- Advanced chamber patterns
- Beehive® Modular System Component Concept for true poultry meat recovery

VERSATILITY:

- One BeeMax® system can produce MSC, textured, ground or desinewed product
- No pre-breaking required
- Low in-feed height

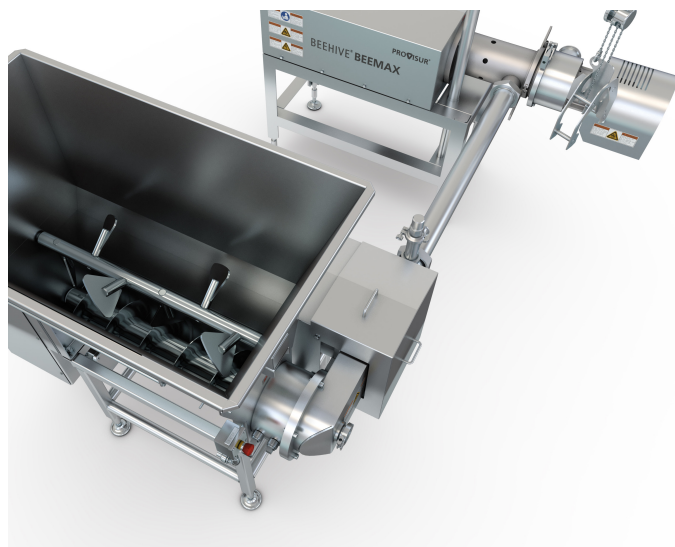
PRODUCT QUALITY:

- Adjustable in-feed pressure helps maintain product integrity
- Slow auger speed reduces mechanical action
- Patented Beehive® tapered head technology prevents chamber matting

LOW MAINTENANCE COST:

- Lowest maintenance cost system on the market
- Supported by Provisur® Customer Service Team

BEEMAX® innovation defines the future of poultry meat recovery



Specially designed feeding screw eliminates pre-breaking



Note: certified drawings are available for installation purposes

Raw material	BeeMax® 04		BeeMax® 06	
	In-feed rate	Yield	In-feed rate	Yield
Breast shells (MSC)	8,000–12,000 lb/hr (3,628–5,443 kg/hr)	65–75 %	10,000–16,000 lb/hr (4,536–7,257 kg/hr)	65–75 %
Whole legs, thighs, leg quarters (Textured/Ground)	8,000–14,000 lb/hr (3,628–6,350 kg/hr)	65–80 %	10,000–16,000 lb/hr (4,536–7,257 kg/hr)	65–80 %
Whole front halves (Texture/Ground)	8,000–14,000 lb/hr (3,628–6,350 kg/hr)	80–85 %	10,000–20,000 lb/hr (4,536–9,072 kg/hr)	80–85 %
Breast trim, with incidental bone (Desinewed)	10,000–20,000 lb/hr (4,536–9,072 kg/hr)	90–95 %	12,000–24,000 lb/hr (5,443–10,886 kg/hr)	90–95 %