



# Pushing Boundaries Through Innovation

Provisur® leads the way in best-of-class meat and poultry processing equipment.

**Provisur is a leading industrial food processing equipment manufacturer headquartered in Chicago, Illinois, with a global network of sales and service locations. True to its motto 'Pushing Boundaries', each of Provisur's Business Units sets new standards in the food processing equipment industry.**

**Within each Business Unit – Slicing, Further Processing, Separation and DMC (Defrosting, Marinating, Cooking) – the company holds an impressive number of patents from industry-leading legacy brands. At the recently held Process Expo 2023, the company showcased an exciting range of innovative technologies.**

We caught up with Provisur's President, Brian Perkins, and the leading experts from each Business Unit, to find out more about Provisur's range of innovations.

*Thank you so much for talking to us today. First, could you explain what exactly 'Pushing Boundaries' means to Provisur?*

**BP:** Pushing boundaries is fundamental to who we are. We continuously challenge our own and the industry's thinking about what is possible. In each of our Business Units, we develop technology that helps our customers improve throughput and yield. In the light of ever-increasing operating expenses, we develop intelligent automation solutions that lead to significant savings in labor and cost. Our Innovation Centers in the US and Europe bring our specialists and our customers together to find new and better

*Pushing boundaries is fundamental to who we are.*

Brian Perkins

ways to service the global food processing industry. 'Pushing boundaries' is therefore firmly grounded in

a collaborative effort with our customers to ensure mutual success. We want our customers to get the most out of their meat.

*What are some of the innovations in each of the Business Units? For example, in the Slicing Unit.*

**BS:** In the Slicing Business Unit, as part of our Better Bacon Initiative, we have developed three machines

*Our equipment fits into existing lines, or we can provide a complete line solution to our customers.*

Brian Sandberg

that are all about throughput and yield. They work together to give our processors the best bacon processing capabilities. Cashin® and Hoegger® have been leaders in bacon processing for over 40 years and we take great pride in making better bacon, by design. Firstly, there's the Hoegger® TrimX which allows our customers to process bigger bellies and bellies with a variety of defects. The TrimX scans and intelligently trims defects to increase yield and line throughput. Secondly, we have the Hoegger X4 Press which uses servo press technology to provide fast and accurate pressing. Thirdly, there's the CashinSX bacon slicer, our new high-speed slicer. It slices up to 80 drafts per minute and utilizes on board product scanning to give a high level of weight control accuracy to also maximize yields.

I'd like to also mention the SX550 Slicer, our new high-capacity slicer that was on display at Process Expo. This is a high-capacity slicing system with a 550mm wide throat it fits a maximum amount of product. It utilizes upper infeed conveyors down to the blade to get every last slice out of each log.

Our FMS – the Free Movement System – is a truly revolutionary technology. There is nothing else like it that exists in the food processing industry today. It utilizes free-floating movers on an electro-magnetic surface. We can program into that surface any type of motion profile we want. It enables excellent portion handling control, has a very small footprint, a high level of flexibility for different product presentations, and is very hygienic.

It's important to add that our equipment fits into existing lines, or we can provide a complete line solution to our customers. We are highly flexible

*What about the Separation Unit?*

**DS:** In the Separation Unit, Provisur owns the three primary technologies for soft tissue separation: rotary, press, and belt separation. This is unique in the industry and allows us to provide a solution to just about any application, including fruits, vegetables, seafood, poultry, red meat, alternative proteins, and a variety of depackaging applications. We are proud of the fact that every major beef and

*That's where automation really pays.*

Dave Schumacher

pork supplier in the industry have chosen Provisur's bone cannon press separators for their AMR needs.

Whatever the application, separation involves recovering raw material that would otherwise be thrown away. We recover usable raw materials by removing defects, hard tissue, and other unwanted elements of the raw material. This raw material can then be used to produce a wide variety of products, maximizing yields and profitability.

*Can you tell us about important innovations in Further Processing?*

**JL:** Provisur has exciting news regarding extensions to its Formax® forming product line. Our engineering teams have been hard at work innovating our Formax formers, and we're thrilled with the successful introduction of the NovaMax® and VerTex® products.

The NovaMax 500 & 660 is the next generation of advanced slide-plate forming technology. This state-of-the-art servo-driven system is suitable for forming a broad range of meat, poultry, and non-meat products. NovaMax's are commonly used by high-volume processors forming popular products such as burger patties, pork sausage, chicken filets, and chicken nuggets. The high throughput and reduced ownership cost provide many satisfied customers with a rapid return on investment.

The VerTex 660 & 1000 rotary formers are the highest output products in Provisur's Formax forming line-up. Provisur has designed the VerTex formers to deliver superior versatility, excellent product texture, and unmatched portion control. The innovations that

*It's all about maximizing throughput, quality and food safety.*

Jim Lewis

make this unique combination of operating achievements possible assure high-volume processors an unprecedented level of product consistency and the lowest cost of ownership available. Provisur will be show-casing the VerTex 1000 with "Tender-Form® vertical fill system" at the Process Expo.

I'm also excited to announce the launch of a new product in our Weiler® mixing & grinding product line. The Dominator Max™ inline reclaim system is specially designed for all Weiler 11" and 14" fine grinders. Dominator Max is a grinder attachment that removes hard tissue and fragments from ground meat, allowing for more protein to be recovered and put back into the product. This leads to excellent results in terms of throughput, quality, and food safety. The Dominator Max is already proven to be a valuable asset for any meat processor looking to improve their production process and produce the highest quality products possible.

*Moving on to DMC, what important innovations have there been?*

**FC:** Lutetia® tumblers improve productivity by consolidating multiple processes such as adding color, flavor, and aroma in one operation. Now we have a very exciting defrosting innovation for use in our tumblers. This uses the dynamic steam or vacuum defrosting process, with or without a glycol-fed double jacket. It defrosts products faster

*It is very flexible and easy to run with very low maintenance costs.*

Fred Cecily

and more homogeneously. This leads to higher yields and eliminates oxidation. Processors can control their yields by mixing the energy sources of steam and double jacket. When defrosting in a DGV chamber, the fast cold convection defrosting system combines high air velocity and a saturated ambiance to optimize yield and defrosting time for even the most fragile products.

A second very exciting innovation is our newly patented tumbler smoking technology. Smoking in a Lutetia tumbler allows processors to cure, dry and smoke their products in the same equipment. Drying uses rotary vacuum drying to speed up the drying of large meat products like dry-cured ham, coppa, pancetta, breasola and more. It can manage low-sodium dry-cured products and at the same time reduce the development of pathogens. For processors this means a higher output of safe and hygienic products. One of our highlights at Process Expo was the Model 6 tumbler. It is one of the biggest tumblers on the market at 13 000lbs capacity, and very flexible as it can be used for defrosting, curing, marinating, and smoking. This equipment guarantees our customers a speedy return on investment. It is very flexible and easy to run with very low maintenance costs. ■

For more information, visit [provisur.com](http://provisur.com) or mail to [info@provisur.com](mailto:info@provisur.com)

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**CASHIN® SX**

New bacon slicing technology to maximize yields.



**BEEHIVE® RSTD06**

Separation technology with optimized hygiene and ease of maintenance.



**FORMAX® NovaMax150**

State-of-the-art servo-driven slide-plate forming technology.



**LUTETIA® T6**

Flexible high-capacity tumbler for defrosting, curing, marinating, and smoking.



Brian Perkins  
President



Brian Sandberg, Director of  
Product Management Slicing BU



Dave Schumacher, General  
Manager Separation BU



Fred Cecily  
Sales Director DMC BU



Jim Lewis, Director of Sales  
& Service Further Processing BU