

Belt Separation

PROVISUR[®] STS (Soft Tissue Separator)

State-of-the-art Separating Technology
Ensures High-Quality End Product Output





Simple operation for high-quality output

The STS belt separator ensures that meat and fish end products are free of bone fragments, sinew, and cartilage, while always maintaining the integrity and structure of the fiber in the meat and fish. Many other applications available for fruits, potatoes, de-packing, etc.

- Patented automatic pressure control
- Integrates with Provisur Pre-Sizer and Bone Cannon for start-to-finish separation
- Aftermarket support available with the Provisur Peak 360 program
- Easy HMI-designed screen stores product recipes
- Exclusive improved feeding systems

Raw material:

- Meat trimmings
- Fish
- Fruits
- Potato
- Seafood products
- De-packaging
 - Meat, fish
 - Dairy products
 - Sausage casings

Final product:

- Minced meat
- Fruit purée or juice
- Vegetable purée or juice
- Minced fish
- Potato mash



Meat trimmings



Minced meat



Fish trimmings



Minced fish



Potato



Potato mash



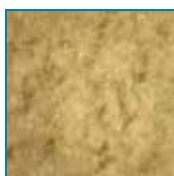
Dates



Dates purée



Onion



Onion purée



Increase yield and quality

Provisur Technologies provides an optional additional separation technology, the STS belt separator, available in 4 models: STS 800, STS 1200, STS 2000, STS 3000.

After the operator introduces the product into the separator, a flexible pressing belt pulls the product through and presses it against a perforated drum. The soft parts then move through the holes of the drum as any hard components (e.g., cartilage, bones, packing contaminants, stones and skin) are removed from the outside of the drum by a scraping knife and discarded into a waste chute.

SPECIFICATIONS	STS 800	STS 1200	STS 2000	STS 3000
Capacity/h depending on raw material and hole size	350–1.400 kg (770–3,100 lbs)	500–1.600 kg (1,100–3,500 lbs)	1.000–2.300 kg (2,200–5,000 lbs)	1.800–3.400 kg (4,000–7,500 lbs)
Circuit requirement	3~10 amp	3~16 amp	3~25 amp	3~32 amp
Electric Power consumption	4 HP (3 kW)	6.7 HP (5 kW)	14.75 HP (11 kW)	20 HP (15 kW)
Voltage requirements	400v–460v / 50–60 Hz	400v–460v / 50–60 Hz	400v–460v / 50–60 Hz	400v–460v / 50–60 Hz
Manual / automatic	manual	automatic	automatic	automatic

Features:

- Low temperature rise
- Hydraulic control pressure for the largest models



STS 800



STS 2000



STS 3000

Simple cleaning and maintenance

The robust design and simple configuration of the equipment make disassembly and maintenance quick and easy, ensuring hygienic operations and quick cleanup.

Manual and automatic options

Choose manual or automatic version to meet the skill level needs of your operation. The HMI interface on the 2,000 and 3,000 models is capable of storing recipes.

Compatibility with other Provisur equipment

The STS integrates seamlessly with other Provisur equipment, so there's only one manufacturer to call for service, if and when it's needed.

Options

- Hopper with screw to feed the product
- Bluewheel feeding option
- Part carts
- Chassis on wheels
- Different types of belt



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