



## Provisur Case Study

### SX330 Automatic

#### Background

The customer was requesting to modernize their equipment, reduce downtime, and increase equipment reliability. They also wanted to evaluate if a newer slicer would improve the product presentation, reduce trim and waste on the line, and ultimately increase line up time.

#### Application

- Product: Back bacon and some streaky bacon
- End customer: Food Service
- Presentation: Sliced in continuous shingle, no weight control

#### Existing Slicing Equipment

- Heavily modified Anco 827

#### Equipment Tested

- Formax® SX330-Automatic with 8-foot bulk conveyor and independently actuated hold downs
- Complemented by recently purchased Hoegger® X3 press

#### Test Length

- 25 production days running 5 days a week, 9 hours a day

#### Result/Machine Performance

- Sliced at 1650 rpm and 6 second reload time
- Increased line throughput by 38%
- Reduced trim by 0.2% - 3.4% across all products
- Customer impressed with the reliability and lower cost of ownership
- Customer purchased the SX330-A for their line



Formax® SX330 Automatic

Ready to increase your yield? Contact Provisur today at [info@provisur.com](mailto:info@provisur.com) or visit us at [www.provisur.com](http://www.provisur.com).