PROVISUR® TECHNOLOGIES

Separating, Deboning and Desinewing

Bone Cannon Advanced Meat Recovery System

Grow profits through increasing yields

Advanced Meat Recovery System – Quality, Performance, and Reliability

Advanced Meat Recovery (AMR) is a deboning process used to remove muscle meat from bones after primal cuts have been removed manually. Grow your profits by increasing usable raw materials that would otherwise enter the waste stream.

Benefits

- Structured / Ground:
  visible muscle meat structure
- Lower calcium – bone content compared to the other technologies
- Extremely low temperatur rise
- Quality is dependent upon incoming raw material

Incoming raw materials typically are fresh and can come in a wide range of formats:

- Backbone
- Neck bones
- Picnic ham
- Rib cage, brisket, plate, and navel bones

NECK BONES/ BACKBONES

RIB BONES

LAMB

BEEF

PORK

LAMB

Provisur Technologies processing equipment delivers profitable performance with:

- Low water consumption
- Ethernet connextion
- Big touch panel for complete control of the Bone gun
- Waterproof electrical cabinet with frequency converter
- Tank made to hydraulic standard with two access hatches
- High reliability and ease of maintenance
- Main pump with variable flow rate with piloted servo pump
- Low electrical energy consumption
- Low noise level
- Modern design
- Easy access to the engine and the main pump
- Weight compensator facilitates opening and closing
- Butterfly hoods with pneumatic cylinder

Along with final product quality, the following key considerations weigh heavily in the decision making process for equipment:

- Food safety
- Productivity and yield
- Scalability
- Flexibility
- Reliability

SPECIFICATIONS
Variable Ram Speeds (22.5 - 26 seconds) Dry Cycle Times without Drwell (18 - 30 seconds)
Dual Opposing Ram Pistons
Temperature Increase (2 - 5F / 1 - 3C)
Hygenic Design
Variable Dwell Time (0 - 60 seconds)
CE Compliant and USDA

The Advanced Meat Recovery Process

High performance press style Bone Cannon with modern touch panel for advanced meat recovery. Available to meet your application needs through a range of sizes based upon your expected raw material input volume. With integrated heat exchanger for air cooling.

1

Pre-Sizer (300 + 600)

- Prepare bones
- Hourly input capacity Up to 5000 kg (11,000 lbs)
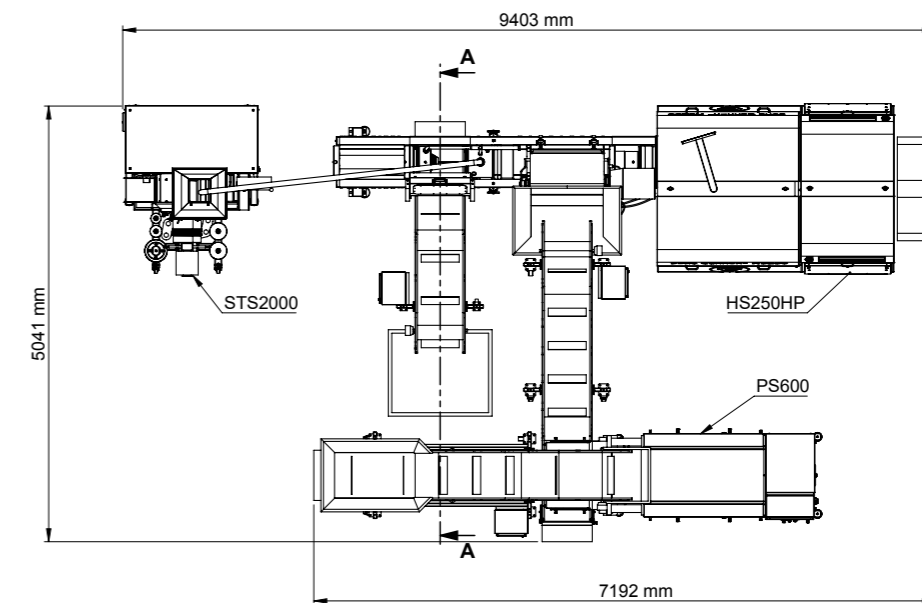
2

Bone Cannon (200 + 250)

- Primary meat extraction
- Hourly input capacity Up to 5000 kg (11,000 lbs)

3

Belt separator STS (800, 2000 + 3000)

- Soft Tissue Separator
- Hourly input capacity range Up to 3000 kg (6600 lbs)

9403 mm

5041 mm

STS2000

HS250HP

PS600

7192 mm

Example of a fully automated system

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