

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 temperature 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 connexion
- 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)

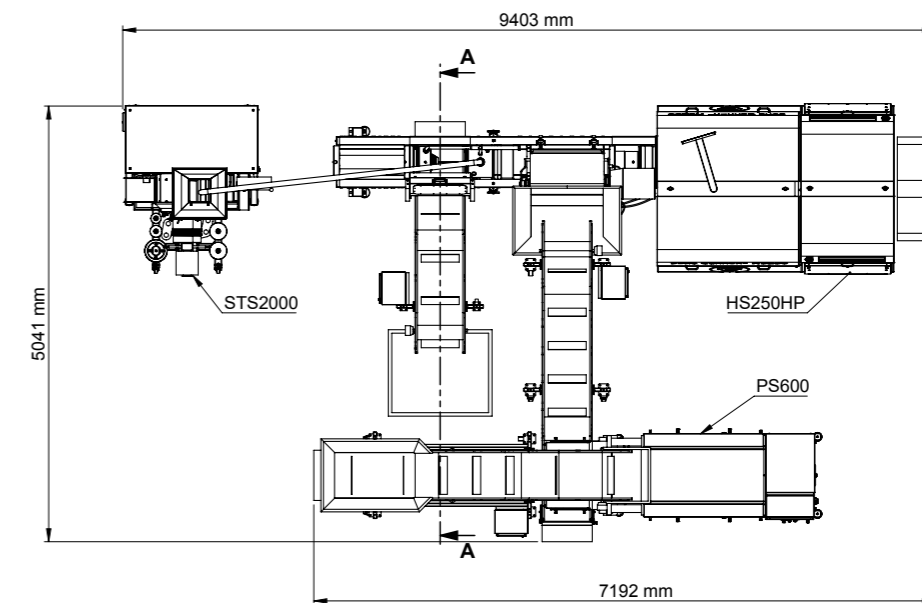
- Primary meat extraction
- Hourly input capacity
Up to 5000 kg
(11,000 lbs)

3



Belt separator STS (800, 2000 + 3000)

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



Example of a fully automated system



North America

15544 E. Hinsdale Circle, Centennial, Colorado 80112 USA
 Tel: +1 303-363-6288

9150 191st Street, Mokena, Illinois 60448 USA
 Tel: +1 708-479-3500 Fax: +1 708-479-3598 E-mail: formaxinfo@provisur.com

Europe, Middle East and Africa

ZI de Kerdroniou 1 rue Marcel Paul, 29000 Quimper, France
 Tel: +33 298 948 900 Fax: +33 298 948 905 E-mail: AM2Cinfo@provisur.com

South America

Alameda Venus, 289 American Park Empresarial NR, Indaiatuba, SP 13347-659 Brazil
 Tel: +55 (19) 3935-3177 Fax: +55 (19) 3936-2148 E-mail: sa.info@provisur.com

Insurgentes Sur #730, Piso 1, Col. Del Valle, Ciudad de Mexico, 03100 México - D.F., Mexico
 Tel: +52 55 8000 6734

Asia Pacific

11th Floor, Thaniya Building (BTS Wing), 62 Silom Road, Bang Rak Bangkok 10500 Thailand
 Tel: +66 (0) 2652 3050 to 51 Fax: +66 (0) 2652 3052 E-mail: ap.info@provisur.com

China

Unit 8A,8 floor, Shanghai Industrial Investment Building, No.18, North Caoxi Road, Xuhui District Shanghai, China
 Tel: +86 (21) 54241559 Fax: +86 (21) 54245315 E-mail: info.shanghai@provisur.com