

Press Release

For immediate publication

## **Provisur<sup>®</sup> Technologies at IPPE 2024**

### **Groundbreaking Further Processing and Separation Technologies - Optimizing Raw Material Output and Maximizing Throughput**

Chicago, 13. December 2023 **Provisur<sup>®</sup> Technologies, a leader in cutting-edge technology and comprehensive production systems for industrial food processing, will be exhibiting at IPPE in Atlanta, Georgia, from January 30<sup>th</sup> – February 1<sup>st</sup>, 2024. The booth will feature a sample of solutions from its renowned legacy brands in the Further Processing and Separation business Units, with a special focus on innovations in NovaMax<sup>®</sup> forming and Beehive<sup>®</sup> separation technologies.**

#### **NovaMax<sup>®</sup> 660: Advanced slide-plate forming**

The state-of-the-art NovaMax<sup>®</sup>660 system is powered by servo technology and is ideal for forming a wide range of meat, poultry, and non-meat products. Widely adopted by high-volume processors, it excels in forming popular items like chicken filets, chicken nuggets, burger patties and pork sausage.

The servo-controlled dual lobe pump provides high precision filling, as well as preventing product damage and overworking of products. The fully enclosed system significantly minimizes product leakage and is a prime example of the NovaMax commitment to efficiency and waste reduction.

Additionally, the revolutionary pivoting hopper and easily removable feed screws streamlines the cleaning processes and ensure fast, easy maintenance. For processors, these cutting-edge features lead to reduced downtime, lower maintenance costs, and increased overall productivity.

The NovaMax<sup>®</sup>660 has a user-friendly 381mm (15 inches) touch screen interface. Operators can easily navigate a comprehensive range of operating and diagnostic screens, available in multiple languages. Real-time adjustments to key parameters can be made on the fly, enhancing operational flexibility.

Overall, both the exceptional throughput and the cost-effective ownership guarantee a swift return on investment, making the NovaMax<sup>®</sup> 660 the optimal choice for a diverse range of processing needs.

#### **The Beehive<sup>®</sup> S20 rotary separator – Versatility and performance**

Utilizing a combination of rotation, belt, and pressing technology offerings, the Provisur portfolio covers all essential separation processes and systems. Representing this extensive portfolio, the Beehive<sup>®</sup> S20 rotary separator will be on display at IPPE. Designed specifically for the separation of poultry and seafood, the Beehive<sup>®</sup> S20 ensures premium results with its high-speed separation process, leading to a reduced temperature rise in the end product.

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The direct feeding of raw material into the machine's head via a grinder or pump, eliminates the risk of roll back and ensures seamless operation. With its robust construction, simple design, and incorporation of ceramic parts, the Beehive<sup>®</sup> S20 minimizes maintenance costs, making it a further cost-effective solution for processors looking to optimize production efficiency.

"We are excited to showcase our latest advancements at the IPPE Expo, where Provisur Technologies with its affiliated brands will demonstrate how we are "pushing boundaries" in the industry. The NovaMax<sup>®</sup> 660 exemplifies our dedication to providing leading forming technologies, while our ongoing innovations in the Separation Unit reaffirm our commitment to exceeding customer expectations," says Brian Perkins, President of Provisur Technologies.

**Visit Provisur Technologies at IPPE Expo 2024 at stand C25183**

### Provisur<sup>®</sup> Technologies

Provisur<sup>®</sup> Technologies of Chicago, Illinois, USA, with several locations globally, specializes in innovative industrial food processing machines as well as integrated production systems for a wide range of end products. With several well-known and time-honored brands, which are among the technology leaders in the sector, operate under the umbrella of the company. With its product portfolio, divided into the areas of Slicing (Cashin<sup>®</sup>, Formax<sup>®</sup>, Hoegger<sup>®</sup>), Further Processing (Weiler<sup>®</sup> and Formax<sup>®</sup>), DMC (Lutetia<sup>®</sup>) and Separation (AM2C<sup>®</sup>, Beehive<sup>®</sup>, Hoegger<sup>®</sup>), Provisur provides food processing companies with maximum efficiency solutions for requirements of any size.

For more information, visit Provisur at [www.provisur.com](http://www.provisur.com) or contact us at [info@provisur.com](mailto:info@provisur.com).

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**Images:**



NovaMax 660<sup>®</sup>: State-of-the-art system, driven by servo technology



Beehive<sup>®</sup> S20 ensures premium results with its high-speed separation