

NEWS RELEASE

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Provisur® plans IPPE showcase of new processing solutions.

Chicago, IL - In an effort to more completely match processor needs with the technologies best suited to success, Provisur Technologies, Inc., will equip IPPE booth B4803 with a range of new poultry processing solutions intended to maximize throughput and enhance product quality.

“Our Product Specialists, Applications Experts and Food Scientists will be on hand to help customers address their particular challenges by drawing on a broad portfolio of equipment represented by our nine brands of market proven machinery” says Brian Perkins, Executive Vice President of Provisur’s Grinding, Forming and Further Processing Business Unit. “We expect the new and advanced technology we display to serve as conversation starters that will lead to customized solutions for our customers.”

Among the new Provisur equipment on display at IPPE in Atlanta will be the Weiler® Omni V 220 Grinder with Dominator® technology; the company’s new Lutetia® T3 Tumbler for efficient defrosting and product marinating; and a versatile single-trolley Lutetia PFE1 Cooker, designed to efficiently defrost, smoke, dry and cook.

Other new and game-changing technology that Provisur will have on site at IPPE includes the new Formax® SX380 Slicing System, featuring an open design, shorter footprint and TRUE FLEXIBILITY™ needed to increase yields in a broad range of slicing applications.

High-yield separation technology will be represented by the Beehive® Genuine Line RSTD06 with two motors and twin-screws that operate as a positive displacement pump, as well as the innovative Barracuda separator that combines the best of Beehive and AM2C Technologies.

The efficient Beehive AccuPump and the high-volume Formax® VerTex 1000 rotary former will be displayed side-by-side as an illustration of connected technologies. “We intend for our display to illustrate how combinations of compatible and integrated technology can help processors maximize throughput, reduce labor costs and lower the total cost of machine ownership,” says Perkins.

About Provisur Technologies

Provisur Technologies, Inc., with a family of proven brands, AM2C®, Beehive®, BFD, Cashin®, Formax®, Lutetia®, Multitec™, TST™ and Weiler®, offers a complete platform for food processing equipment, including integrated systems, grinding, mixing, separation, forming, coating, massaging and tumbling, cooking, freezing, slicing and autoloading equipment for processing beef, poultry, pork, fish and other food products.

For more information visit www.provisur.com or call +1 (312) 206 5076

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