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SEPAmatic Introduces New 100 S

Adapts Batch-Volume Model for In-Line Operation, Expanding Its Versatility

CASTLE ROCK, Colo.— [SEPAmatic® Food Processing Machines](#), a pioneer developer in soft-belt food separation technology, has introduced a new in-line production version of its specialty, batch-volume Model 100, expanding it to serve more applications.

Sold as the 100 S, this new model features a wide infeed tray at the top and a discharge chute that, together, allow it to easily orient to, and integrate with, nearly any existing production line, instantly bringing high-quality food separation capabilities online for processing capacities of 1,100 lbs. per hour ~~or less.~~ **Depending on product and filter size.**

Compact design in a footprint under 780 square inches and casters at the base for easy mobility make it a true utility machine that can roll into action as needed.

Like its predecessor, the 100 S is perfect for random sausage rework because its soft-belt process maximizes extraction purity and meat integrity. With its added features, it's also great for fish, poultry and other smaller-bone proteins, ~~as well as other softer product applications, including the likes of liver and fruit processing.~~ **as well as other softer product**

Precisely for that versatility, the 100 S operates using a variety of squeezing belt thicknesses for food inputs of varying hardness and has adjustable pressure settings for a range of yield opportunities.

Other features designed to minimize operational mistakes and cleaning time, while maximizing performance, include auto belt tensioning that extends belt life; oversized roller bearings, located outside the product area for easy cleaning, that enhance durability; and an extremely easy control system. Also, the drum can be cleaned in place, without removal, further saving time.

B&D Resources will represent SEPAmatic and showcase the new 100 S in **booth #BC9313** at the forthcoming [International Production & Processing Expo \(IPPE\)](#), taking place at the Georgia World Congress Center in Atlanta, January 24–26, 2023.

About SEPAmatic & B&D Resources

In 1999, SEPAmatic introduced its first soft-belt separator to the food processing industry. It was designed to remove meat from bone and other hard tissues by using a technique that employs a gentler belt-and-drum squeezing method, as opposed to conventional and more aggressive auger or rotary mechanisms. Today, SEPAmatic serves a wide range of desinewing and meat recovery processes involving beef, pork, poultry and seafood, as well as other food-manufacturing applications in produce and dairy and pet-food bulk depackaging. SEPAmatic is sold in North America exclusively through B&D Resources, a sales and parts & service team with expertise in advanced meat recovery equipment systems. For more information, visit SEPAmaticUSA.com.