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## SEPAmatic Introduces New Patented Cooling Technology Takes Benefits of Soft-Belt Separation to an Even Higher Level

**CASTLE ROCK, Colo.**— [SEPAmatic® Food Processing Machines](#), a pioneer developer in soft-belt food separation technology, has introduced a new patented cooling feature that further improves soft belt's already superior output product quality, while also extending belt life for a lower total cost of equipment ownership.

“This is really a prospective game changer,” says David Radford, owner of [SEPAmatic's exclusive North American distributor, B&D Resources](#), “particularly for protein manufacturers with a premium brand, because keeping the product at its ideal temperature through the recovery process means a fresher yield that can extend shelf life, potentially, by days.”

Units with this new technology, which cools the entire press shaft and press roller assembly, alleviate the typical temperature rise that is inherent at the point of compression in a soft-belt system. As a result, unlike any other soft-belt alternative, these SEPAmatic machines maximize both the input food product's integrity and the mechanical belt's performance longevity.

With less need to make adjustments or pause for maintenance, operators can now achieve the consistent quality unique to soft-belt separation more easily and cost-effectively.

The new cooling feature is available for any machine in the SEPAmatic line, which includes units sized for operations with varying daily throughput capacities from one to 25 tons.

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

### About SEPAmatic & B&D Resources

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In 1999, [German-based 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, along with other food-manufacturing applications in produce, as well as 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](http://SEPAmaticUSA.com).