



# The Arcuate Chamber. Delivering Revolutionary Textures Which Are Changing The Way The World Processes Foods.

**ENJOY MORE "FURTHER PROCESSING"  
POSSIBILITIES THAN EVER BEFORE!**

Beehive's new and proven Arcuate Chamber is delivering processing choices and quality textures which are unsurpassed by any other mechanical separator available in the world today.

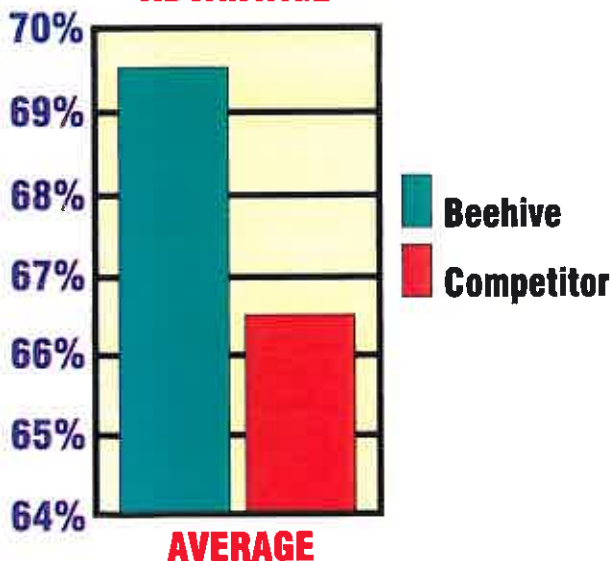
Of all the technological advances Beehive has introduced during the past three decades, our new Arcuate Chamber qualifies as one of our most successful and promising developments ever! Consider this: as everyone in our industry knows, the bone content varies with the raw material feed (generally the higher the meat to bone ratio, the lower the bone content in the finished product). Even when running on breast shells with moderate yield levels—THE BONE CONTENT AND MAXIMUM BONE PARTICLE SIZE ARE WELL BELOW THE USDA LIMITS.

THE TEXTURAL CHARACTERISTICS OF THE MATERIAL EXTRACTED FROM THE CHAMBER ARE USABLE AT 100% for such finished products as FRESH POULTRY SAUSAGES (with very low fat levels), NUGGETS and PATTIES, plus virtually any other gourmet product that requires poultry meat with texture.



**READY-TO-SHIP... READY-FOR-INSTALLATION**

## The average yield ADVANTAGE



## Extended resharpening intervals equals Higher profits through improved actual yield

