

# BeeMax<sup>®</sup>

Poultry Meat Recovery Systems

SUPERIOR VERSATILITY, PRODUCT QUALITY & LOW MAINTENANCE COSTS MAKE BEEMAX<sup>®</sup> THE SMART CHOICE.



ONLY BEEHIVE<sup>®</sup> OFFERS TRUE POULTRY MEAT RECOVERY WITH MSC, TEXTURED, GROUND & DESINUED PRODUCTS.



From the new high output chamber configurations to unique modular component designs, BeeMax<sup>®</sup> Systems enhance poultry meat recovery as only Beehive<sup>®</sup> can. This makes the BeeMax<sup>®</sup> 04 and BeeMax<sup>®</sup> 06 worth a closer look.

Superior versatility and product quality top a long list of benefits beginning with the flexibility to run MSC, textured, ground and desinued products on a single system. The BeeMax<sup>®</sup> Systems deliver true poultry meat recovery and eliminate pre-breaking requirements with poultry. With a BeeMax<sup>®</sup> on your line, you'll go to the next level in product quality with slow auger speeds, adjustable in-feed pressures and Beehive<sup>®</sup>'s patented tapered head technology.

BeeMax<sup>®</sup> Systems are fully supported by the Provisur<sup>®</sup> Customer Service Team.



# BEEMAX<sup>®</sup> INNOVATION DEFINES THE FUTURE OF POULTRY MEAT RECOVERY.

## THE BEEHIVE<sup>®</sup> BRAND IS YOUR ASSURANCE OF OUTSTANDING VALUE AND UNSURPASSED CUSTOMER SUPPORT.

BeeMax<sup>®</sup> Meat Recovery Systems are designed to fully maximize every aspect of your poultry processing operations. The benefits include:

### INNOVATION

- New high output chamber configurations
- Advanced chamber patterns
- Beehive<sup>®</sup> Modular System Component Concept for true poultry meat recovery

### VERSATILITY

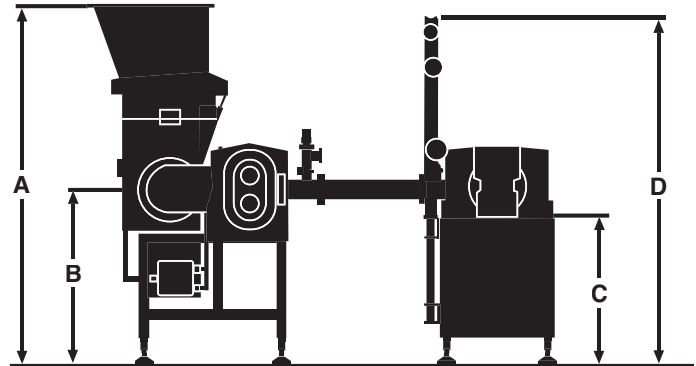
- One BeeMax<sup>®</sup> system can produce MSC, textured, ground or desinewed product
- No pre-breaking required
- Low in-feed height

### PRODUCT QUALITY

- Adjustable in-feed pressure helps maintain product integrity
- Slow auger speed reduces mechanical action
- Patented Beehive<sup>®</sup> tapered head technology prevents chamber matting

### LOW MAINTENANCE COST

- Lowest maintenance cost system on the market
- Supported by Provisur<sup>®</sup> Customer Service Team



NOTE: Certified drawings are available for installation purposes. Safety labels removed on equipment image for clarity.

BEEMAX <sup>®</sup> 04 DIMENSIONS inches (mm)			
A	B	C	D
77.1 in. (1958 mm)	38.0 in. (965 mm)	30.9 in. (786 mm)	73.2 in. (1860 mm)

BEEMAX <sup>®</sup> 06 DIMENSIONS inches (mm)			
A	B	C	D
77.1 in. (1958 mm)	38.0 in. (965 mm)	46.0 in. (1169 mm)	87.6 in. (2225 mm)

## MEAT RECOVERY PRODUCTION RATES FOR POULTRY

RAW MATERIAL	BEEMAX <sup>®</sup> 04		BEEMAX <sup>®</sup> 06	
	IN-FEED RATE	YIELD	IN-FEED RATE	YIELD
BREAST SHELLS (MSC)	8,000 - 12,000 lb/hr (3628 - 5443 kg/hr)	65 - 75%	10,000 - 16,000 lb/hr (4536 - 7257 kg/hr)	65 - 75%
WHOLE LEGS, THIGHS, LEG QUARTERS (TEXTURED/GROUND)	8,000 - 14,000 lb/hr (3628 - 6350 kg/hr)	65 - 80%	10,000 - 16,000 lb/hr (4536 - 7257 kg/hr)	65 - 80%
WHOLE FRONT HALVES (TEXTURED/GROUND)	8,000 - 14,000 lb/hr (3628 - 6350 kg/hr)	80 - 85%	10,000 - 20,000 lb/hr (4536 - 9072 kg/hr)	80 - 85%
BREAST TRIM, WITH INCIDENTAL BONE (DESINEWED)	10,000 - 20,000 lb/hr (4536 - 9072 kg/hr)	90 - 95%	12,000 - 24,000 lb/hr (5443 - 10,886 kg/hr)	90 - 95%