

# The RSTC-02RA.... Compact, Capable and Affordable.



## The Economical "Little Workhorse"

Weighing only 850 lbs. and measuring less than 5 feet long, this compact food processor delivers big results. Developed for the smaller to mid-size operation, the RSTC-02RA is an excellent machine for small scale poultry and fish processing requirements, or as a secondary filter machine.

## Enjoy Reliable Power, Impressive Through-put & Flexibility

The RSTC-02RA features a 5 horse motor (3.74 Kw), a spacious 6.3 cubic ft. (180 l.) hopper and has an impressive throughput capacity of 500 lbs. (227 kg.) to 1000 lbs. (454 kg.) per hour. Its patented design produces a high quality, fine or course textured meat which is distinctively characteristic of all separated meat produced by a Weiler-Beehive deboner/separator.

- ★ Weighs only 850 lbs, only 5 ft. in length
- ★ Minimal power requirements - 5 hp (3.75 kw)
- ★ A spacious 6.3 cubic ft. (180 l.) hopper
- ★ Its INTERCHANGEABLE CHAMBER eliminates/minimizes "sharpening" delays.
- ★ Weiler-Beehive's Guarantee of Satisfaction
- ★ The perfect, versatile separator for small to mid-size food processing plants
- ★ Can be easily operated and cleaned by a single operator
- ★ Our lowest price separator

## Weiler-Beehive's Smallest Separator Delivers Quality Textures & Yields

The RSTC-02RA desinews and debones poultry or fish just like its larger counterparts, but on a smaller scale. Don't let its "smaller" size mislead you. You will still discover Weiler-Beehive quality throughout. All desinewing and deboning operations are performed with as much precision and consistency as in Beehive's larger machines, the only differences being in throughput capacity and presizing requirements on larger products.

## Multiple Benefits From Its Interchangeable Chamber

The RSTC-02RA has an INTERCHANGEABLE CHAMBER. The auger and chamber are not matched. Customers can readily insert a new chamber on-site, eliminating the need to return the entire head assembly when "sharpening" is required. By simply changing the chamber, optimum and preferred textures are produced.

The RSTC-02RA is manufactured to be very affordable and cost-effective for smaller food processing operations and for "supplementary or specialized production" at larger plants. This machine is easily operated and cleaned by one operator. Everything on the RSTC-02RA is remarkably lightweight and is easily manageable by one person. Our customers, consequently, enjoy the benefits of reduced manpower, savings in electrical power, and the versatility of this little workhorse. The RSTC-02RA fits easily into limited operating spaces.



THE RSTC-02RA PRODUCES COARSE, FIBROUS TEXTURES IDEAL FOR FURTHER PROCESSING

### RSTC-02RA SPECIFICATIONS

- USDA Approved Machine
- Total Horsepower: 5 (3.74 Kw)
- Auger speed (constant): variable by sprocket change
- Pump speed (constant): variable by sprocket change
- Hopper capacity: 6.3 cu. ft. (180 l.)
- Input capacity (varies with product): 500 lbs. (227 kg.) to 1000 lbs. (454 kg.) per hour
- Feedscrew: Twin
- Feedscrew Diameter: 3.13 in. (7.95 cm.)
- Machine Dimensions: 57" (144.7 cm.) L x 36.6" (93 cm.) W x 69" (175.2 cm.) H
- Crated Dimensions: 76" (193 cm.) L x 52" (132 cm.) W x 54" (137 cm.) H
- Machine Weight (uncrated): 1150 lbs. (522 kg.)
- Estimated Crated Weight: 1300 lbs. (590 kg.)

An impressive throughput capacity of 500 lbs. (227 kg.) to 1000 lbs. (454 kg.) per hour.

Requires minimal floor space to become a vital part of your food processing operation.



INTERCHANGEABLE CHAMBER



TEXTURES IDEAL FOR GOURMET PRODUCTS SUCH AS NUGGETS



ENJOY COARSE, QUALITY, GOURMET TEXTURES

The RSTC-02RA is our smallest separator. Its extraordinary textures are identical to those produced by Weiler-Beehive's larger slow-speed separators.

From fish frames to poultry frames, the RSTC-02RA handles a wide variety of raw products.