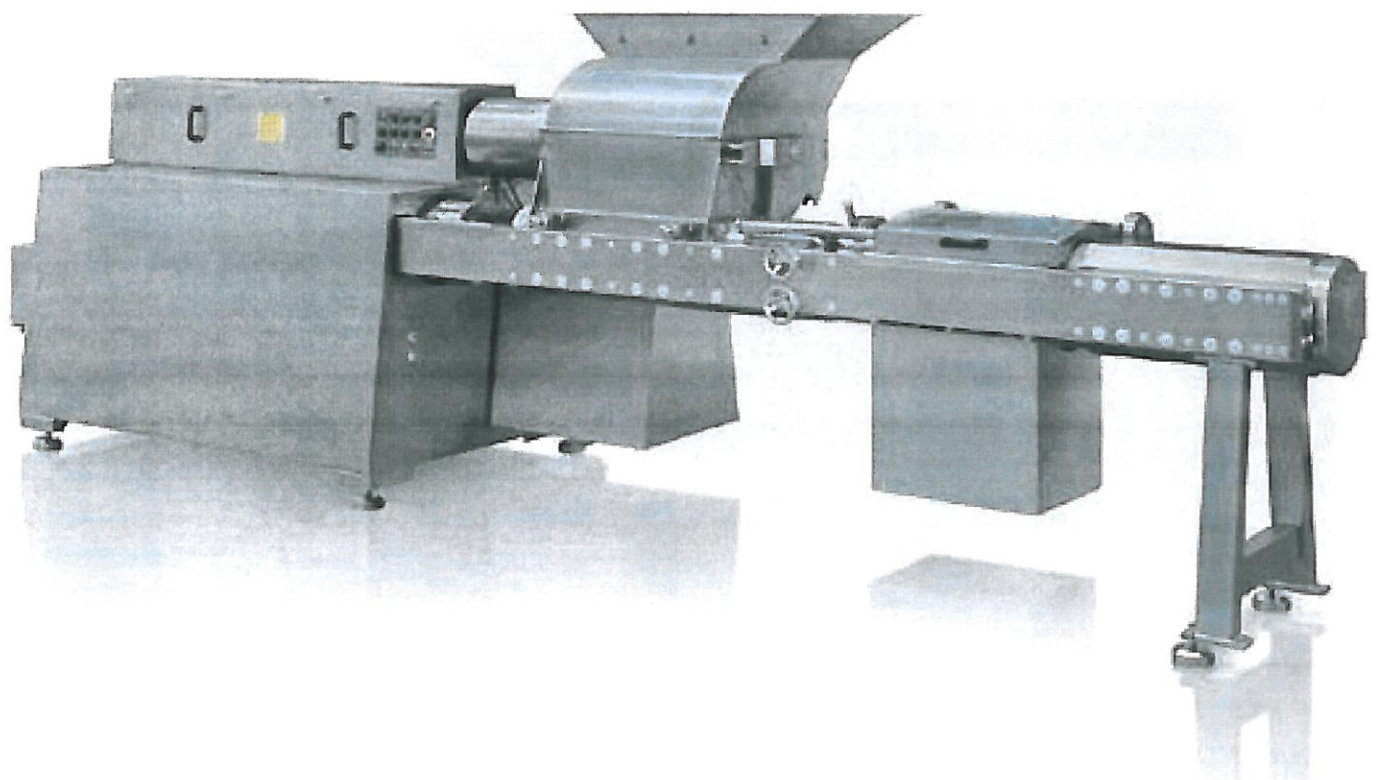


AMFE

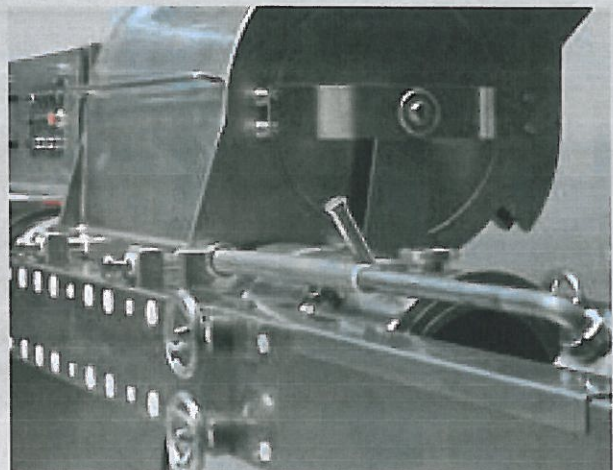
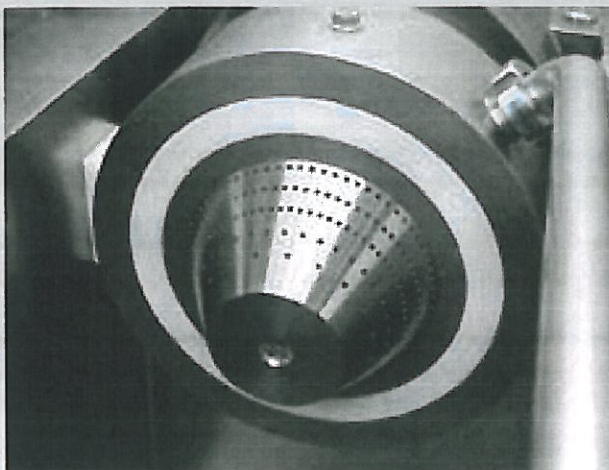
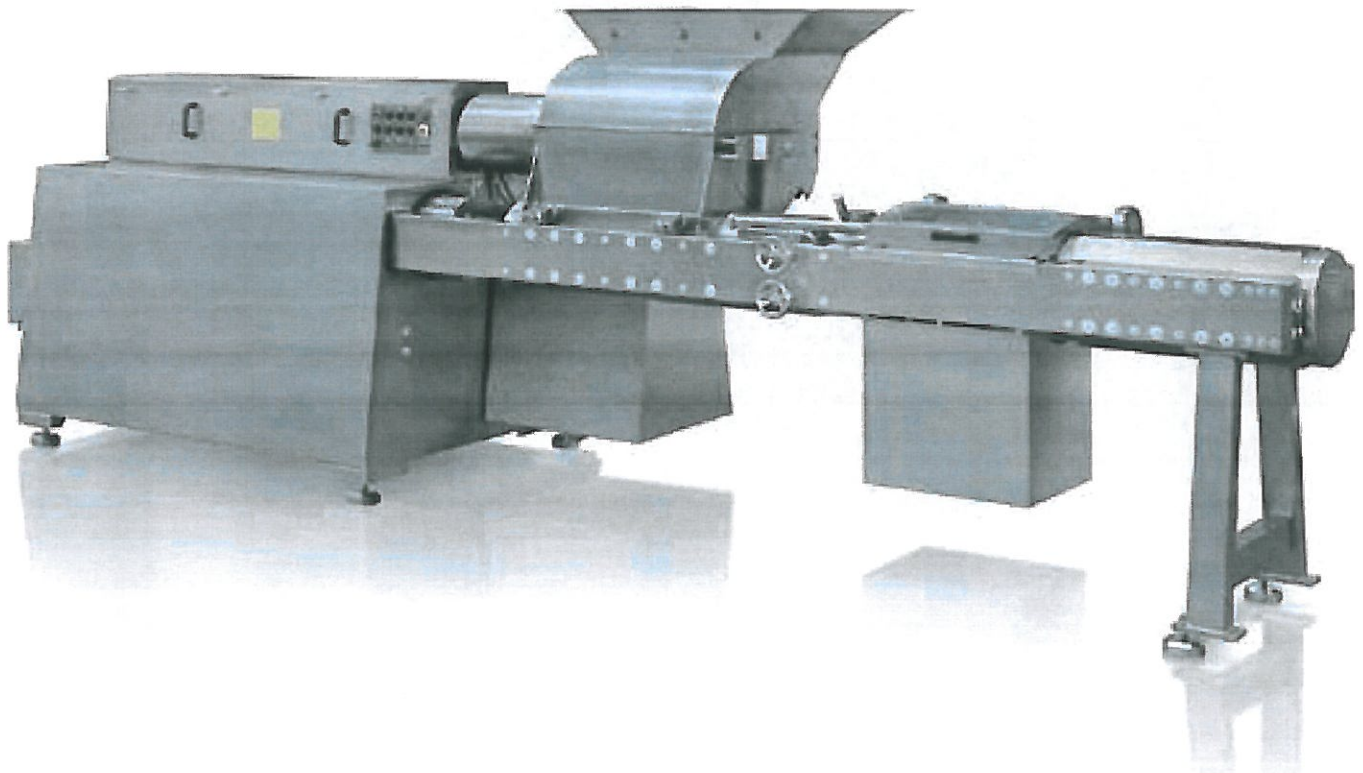
Amersfoort Machinery & Foodprocessing Equipment B.V.



The Hydrau Separator

The Hydrau Separator is made in two models, HS250 and HS250eco. The popular HS250 has proven its performance all over the world for many years by providing excellent products and dependable service. So that processors of all sizes can reap the benefits of our systems AMFE has designed the HS250eco. The smaller footprint requires less floor space while maintaining the high quality of separation.

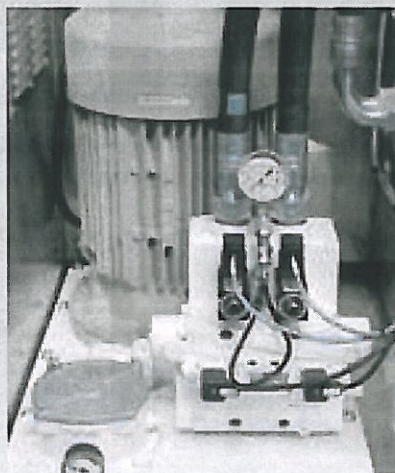
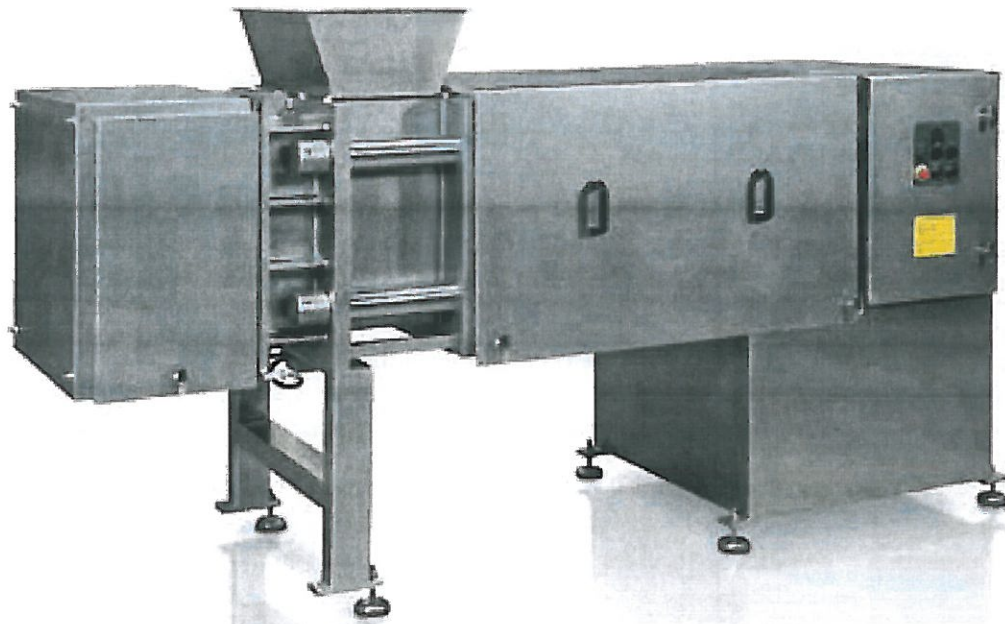
The principle of the Hydrau Separator systems works on the basis of two different grades of solids in which bones are the harder grade and meat is the softer grade.



The Presizer

To ensure a consistent input and product flow to the Hydrau Separator, the Presizer reduces any type of bones to a length of 15 cm (6") at a rate of 4.500 kg (10.000 pounds) per hour.

The Presizer has been designed with a minimum of moving parts which provides many years of trouble free service and to optimize cleaning and hygiene. The principle of the Presizer is the utilization of hydraulic pressure against a moving wall, which in turn pushes the bones through a stainless steel grid. The presized bones are now in a format which is readily acceptable to the Hydrau Separator.



As of January 1st, 2012, AMFE b.v. has assumed the activities of Machinefabriek Amersfoort b.v.'s Meat Harvesting Division. For the immediate future our specialized systems will continue to be built within the Amersfoort facilities licensed by AMFE b.v.

Introduction

With ever increasing labor and feed costs throughout the world, it is becoming most important to achieve maximum carcass utilization while maintaining minimum production costs. It is known, if not yet generally accepted, that bones after trimming still retain up to 30% meat to bone weight.

The Hydrau System removes valuable residual meat from bones ensuring your raw material investment is fully realized. The meat produced by The Hydrau System is of excellent quality and can easily operate within all quality assurance programs and regulations.

The Hydrau System consists of three interconnected pieces of equipment:

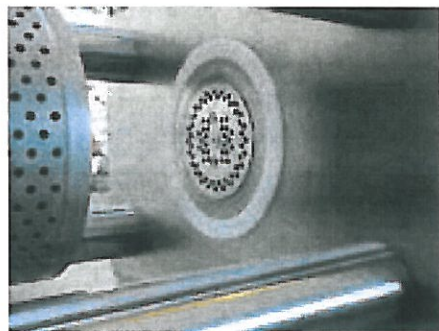
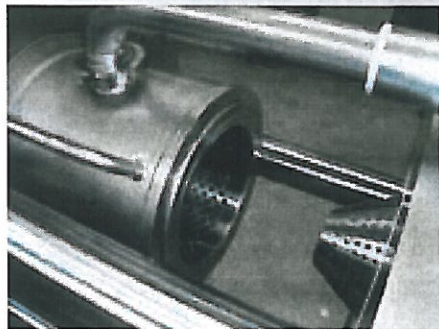
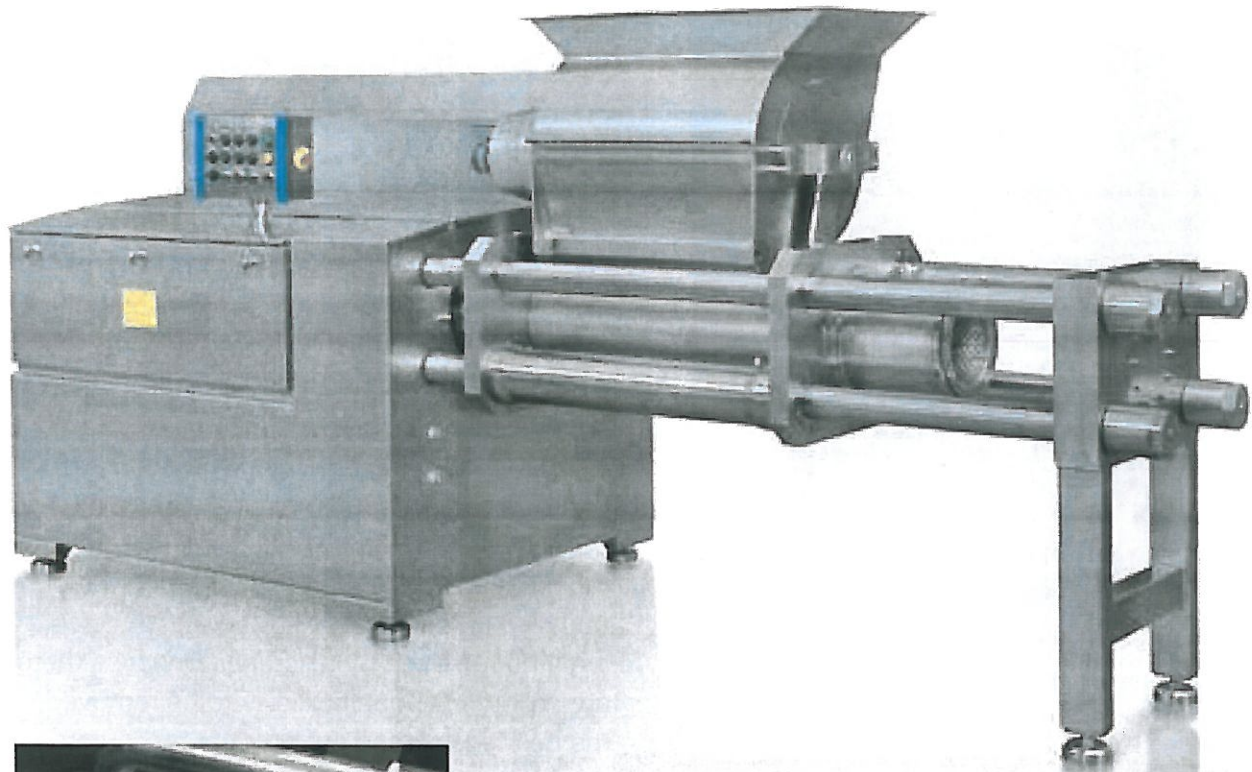
- Presizer
- Hydrau Separator
- Belt Separator

Lean Meat System

As we all experience, today's consumer can be very demanding. The market demands high quality proteins that can be used in a variety of recipes at an affordable price. The Hydrau System supplies that versatility. Depending on the customer requirements we can show you how to achieve maximum yields and the highest quality products while targeting a specific market trend.

Typical products considered: Burgers, dinner sausages, pizza toppings, pepperoni and taco fillings.





HS250eco

The principle of separation is the same as his successful brother. However we made a few significant changes. To maximize floor space we redesigned the pressing chamber and countertram section. In stead of a moving countertram we incorporated a moving pressing chamber which presses against a strong back plate and filter. Hourly throughput of this machine reaches up to 2.500Kg.

Operation and maintenance

The Hydrau System is controlled by an Allan Bradley PLC control. The operator panel has a user friendly interface, easily mastered by production and maintenance personnel. The pressure as well as the pressing time can be easily adjusted as required.

The pressure is controlled by an electronic proportionally controlled pump.

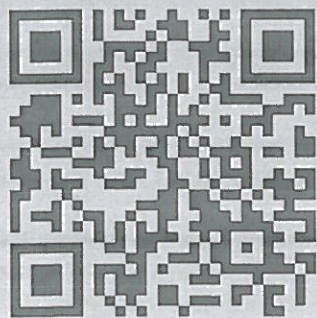
As the machines are free standing, installation is simple. The system has been designed for minimum maintenance. We can comply it with all normal safety and electric standards, like CSA, CE e.c.t.



The Belt Separator

The product outlet from the Hydrau Separator is connected directly to the third and final part of the system, the Belt Separator. The new Hydrau Separator operates with new filters at lower pressures. The filters are designed to minimize temperature rise, but allow small bone particles to pass. The Belt Separator removes these bone particles from the meat using the following principle. The meat and bone particles are fed between a belt and drum. This drum has filter holes through which the meat is forced by the belt, leaving the bone particles on the surface. The bone particles are then removed by a scraper. Because there are only a few bone particles to be removed, the belt tension and subsequent pressure on the meat is minimal. This results in minimal temperature rise and retains the structural integrity of the meat. As the Belt Separator is not produced in our own production line we have chosen SEPAmatic as the perfect compliment for the Hydrau Separator.

www.sepamatic.de



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