



MegaSqueeze

For the Most Efficient Meat Separation

INDUSTRY

Food

PRODUCT

MegaSqueeze

PROCESS

Meat separating

Situation

Pinar, a leading brand in the Food Industry producing an extensive range of products in the dairy, meat and soft drink sectors, contacted us to improve its operational capabilities. The company used to rely on the OEM belt for separating the turkey meat from bones, but the solution was not flawless. It required cleaning 2 times per day and the lifetime of the belt was 24 days or around 200 tons of separating product.

Solution

We proposed to test out our innovative solution - **MegaSqueeze**, a truly endless TPU based belt with aramid cord inside. The belt is perfect for meat separation and contributes to the production line's efficiency and cost savings.

Benefit

- **Higher effectiveness and cost savings** compared to the competitor belt. The total cost of ownership was worth investing, even at the around 30% price difference. The company is now saving over 6000 euros annually!
- **Longer belt life.** After 5 weeks of performance, there were no signs of wear on the belt. Only after almost 2,5 months of use did the belt minimally elongate.
- **Less downtime and cleaning.** The tests have proven that over the course of the year, PINAR would have scheduled **2,5 times less downtime** (to fit or replace the belt) **and cleaning.**
- **High food safety** level but no compromise on performance.

