



NEW
PROMAX
PROTEIN MAXIMIZER SERIES



*“World Leader in Quality Separation Solutions since 1978”
It’s ALL we do. And we do it ALL.*

2940 Portland Drive, Oakville, Ontario Canada L6H 5W8

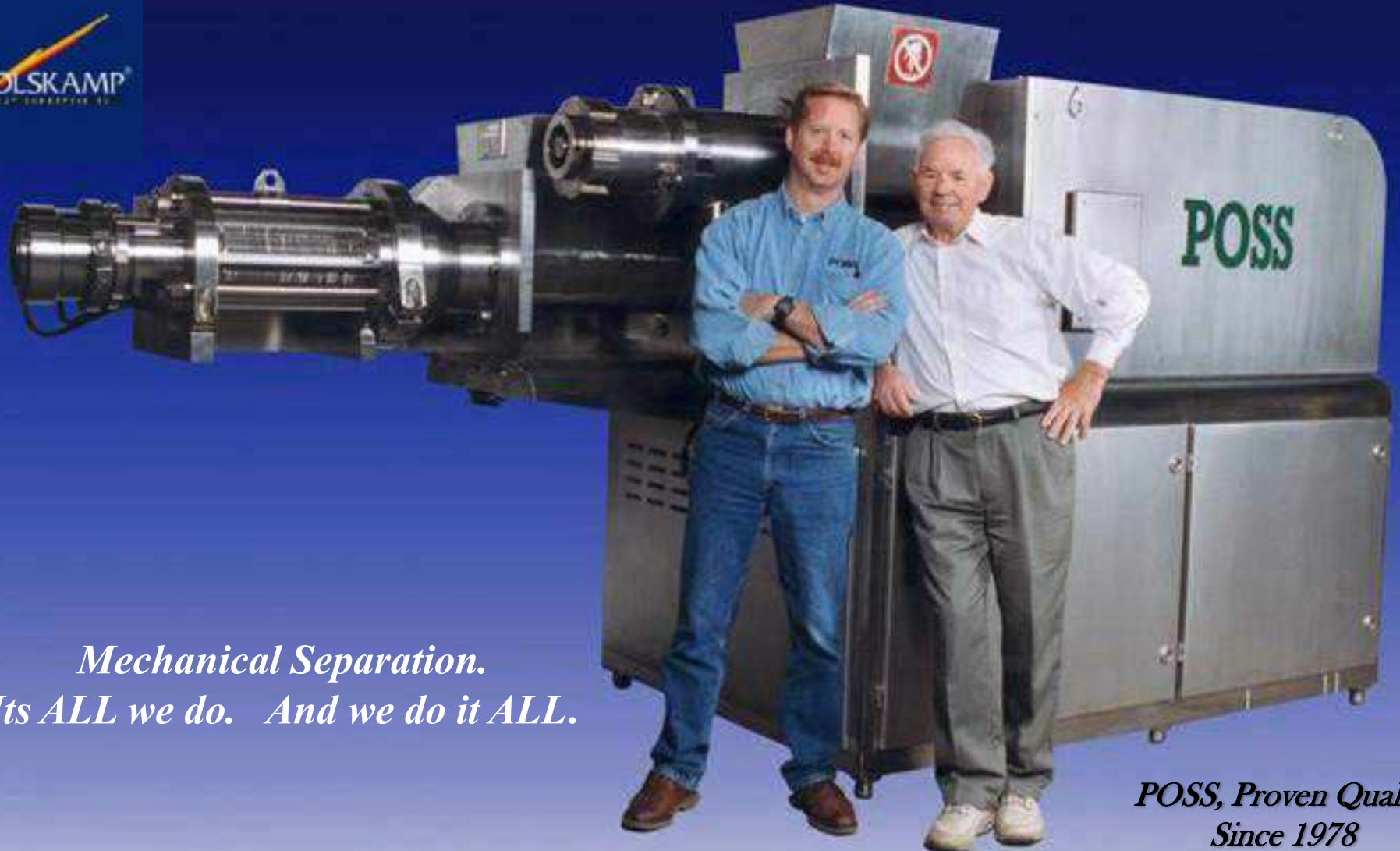
Tel: (905) 829-1077 Fax: (905) 829-3077

Toll Free: (888) 766-7677

www.poss-separators.com

Why POSS Oct 2023

POSS PDDX 2 -10 Dual Stage 20 t/hr Separator



*Mechanical Separation.
Its ALL we do. And we do it ALL.*

Ken Gulak – President

Werner Poss - Founder

*POSS, Proven Quality
Since 1978*

" Mechanical Separation Solutions "

POSS-SEPARATORS.COM

World Leader in Quality Separation Solutions Since 1978

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It's all we do. And we do it all.



www.poss-separators.com

Over 1700 POSS Installations in 69 Countries Worldwide!

NEW
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PROTEIN MAXIMIZER SERIES

Mechanical Separation

*It's ALL we do,
And we do it ALL.*

***YIELD.....
POSS is 2nd to none,
and it's ALL about Yield!***



**POSS ProMax9000
Turn-Key Solution
Up to 17,000 + kg / hr
37,400 + lbs / hr**

NEW
PROMAX
PROTEIN MAXIMIZER SERIES

Mechanical Separation

*ProMax6000 Turn-key line, with the
new Vortex infeed*

PKR Meat Pump POSS ProMax6000 Vortex Infeed Combo Dumper



NEW

POSS-SEPARATORS.COM

WORLD LEADER IN QUALITY SEPARATION SOLUTIONS SINCE 1978

IT'S ALL WE DO, AND WE DO IT ALL

YIELD

POSS IS 2ND TO NONE
AND IT'S **ALL** ABOUT YIELD

ProMax7000

ProMax
FLOTTEN MAXIMIEREN SYSTEME
NEW

ProMax6000

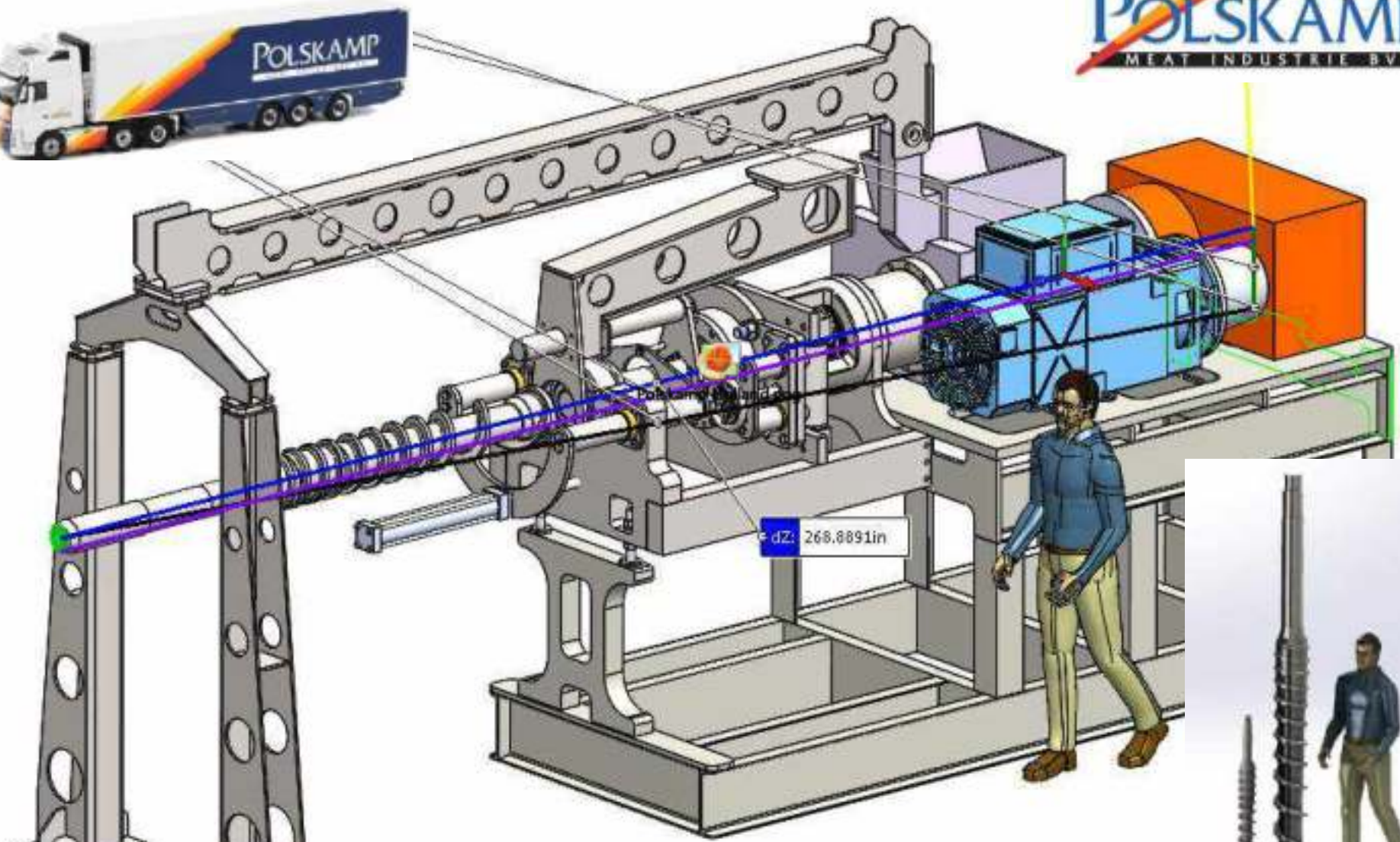
ProMax3000

ProMax1200C

From 5 hp to 250 hp, there is a POSS for ANY application

ProMax300C

Over 1700 POSS Installations in 69 Countries Worldwide!



POSS ProMax 10K – 250 Hp, 22,000 kg/hr

NEW

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“World Leader in Quality Separation Solutions since 1978”

It's all we do. And we do it all.

Separate “Soft” from “Hard”, including the following:

1. **Mechanical Deboning - Chicken / Turkey / Beef / Pork / Fish**
2. **De-sinewing - Single Screw or using the POSS In Line Pump > ‘ILP’
Boneless Turkey Drum, Boneless Beef Shank or Cartilage
Beef / Pork / Chicken or Turkey “Trim” into Ground Product
Various Trims / Grinder Residues - *found money and increased yield!***
3. **Dual Stage Recovery - 2 streams of recovered meat –
*“skimming the cream off the milk!”***
4. **Pork Skin / Fat Separation - a true “win / win”**
5. **Advanced Meat Recovery – POSS AMR, replaces the expensive,
high maintenance belt and drum machines
From 500 to 50,000+ lb/hour input capacities**

Over 1,800 Installations in 69 Countries Worldwide!

1. **Chicken**
 - Standard Deboning (MDM / MSC / ‘Ground’) 70-80% yields
 - Soft Separation / Dual Stage – Coarse Ground – 30-40% yields
 - Bony Trim – Coarse Ground – 92-94% yields
 - Keel / Breast Meat Separation- 50/50
 - Single Screw & Extra Coarse Plates ProMax – Coarse Ground from Whole Muscle Input (Spent Hens/Layers, Whole Legs) 80-90% yields
2. **Turkey**
 - Standard Deboning (MDM) 70-80% yields
 - Soft Separation –Coarse Ground – 30-40% yields
 - Bony Trim – Coarse Ground – 90-95% yields
 - Extra Coarse Plates – Coarse “Ground Turkey” from Whole Muscle Input
3. **Pork**
 - Bony Trim – Coarse Ground with Dual Zone Inline Pump– 75+% yields Pork Skin
 - De-Fatting – Single Pass or Dual Stage / Gelatin
 - Back/Neck , Blade, Sirloin, Chine, Tails, Briskets, Rib Deboning – 40+% yields
4. **Beef**
 - Beef Shank Desinewing, Grinder Reclaim Rib tip / trachea cartilage Separation
 - Back / Neck and Rib Deboning
5. **Pork/Beef AMR**
 - Advanced Meat Recovery -Pro11CP replaces the piston/belt & drum 2nd pass
6. **Fish**
 - High Volume (20+ tonne/hr / edible or pet food) – *ground or surimi*



It's all we do. And we do it all.

“World Leader in Quality Separation Solutions since 1978”

Over 1,800 Installations in 69 Countries Worldwide!

From 500 lbs/hr (7.5 hp) to 50,000+ lb/hr (250 hp) input capacities, POSS machines cover the full spectrum of separation applications.

There are more than 1,800 machines running in more than 69 countries worldwide, with over 490 installations in the North American Separation Market alone.

More than 1,200 machines are running conventional chicken mechanical deboning, both edible and petfood. More than 185 are running turkey deboning, making MST or USDA Ground Turkey from bone in turkey drums. Pork deboning and beef shank de-sinewing, plus various niche applications including pork skin de-fatting and boney trim to recover high value coarse ground product make up the balance of the installations. The new ProMax11CP is brand new, game changing technology in the competitive AMR market dominated by piston / belt&drum machines.

MORE THAN 1,450,000 lbs of TURKEY is run on POSS machines in North America EVERY HOUR, EVERY DAY!!

NEW

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It's all we do. And we do it all.

Key Points which distinguish POSS Mechanical Separators:

- 1. YIELD** – recover at least 95% of the meat available on Raw Material >> \$\$\$\$
- 2. “POSS PH2 Screen Plate” Separation Head** = now with the new ProMax Screen Carrier for easy handling / assembly, sanitation > Better Texture (Perforated Style available)
- 3. Low temperature rise during separation** = Low Pressure, Low RPM (200-280), Positive Feed
- 4. Extremely rugged design and construction** = Lowest Cost Operation over the Long Term (Thrust Bearings, Belts/Sheaves, 5:1 Gear Box, Long Life of wearing parts)
- 5. Raw Material input directly into the hopper** = no pre-grinder or pumps, capable of 500 – 50,000 lbs/hr input (200 – 22,000 kg/hr input) capacities
- 6. Hydraulic ProMax Flow Through Auto Restrictor - Unique to POSS** > ensures Optimal Yields
- 7. Versatility of applications** = POSS In Line Pump for “Softer” products
10 to 20 ton/hr ‘Monster POSS’ machines for MAJOR labor cost savings! Dual Stage Separation for a truly “Premium” upgrade of recovered meat
- 8. Up to 5 Year Warranty Available with an Annual Service Contract**



Patented POSS Screen Plates:

Up to 4 times as much opening for meat recovery,

Compared to drilled Screens, minimizing Temperature rise and Retaining the binding Properties of the meat

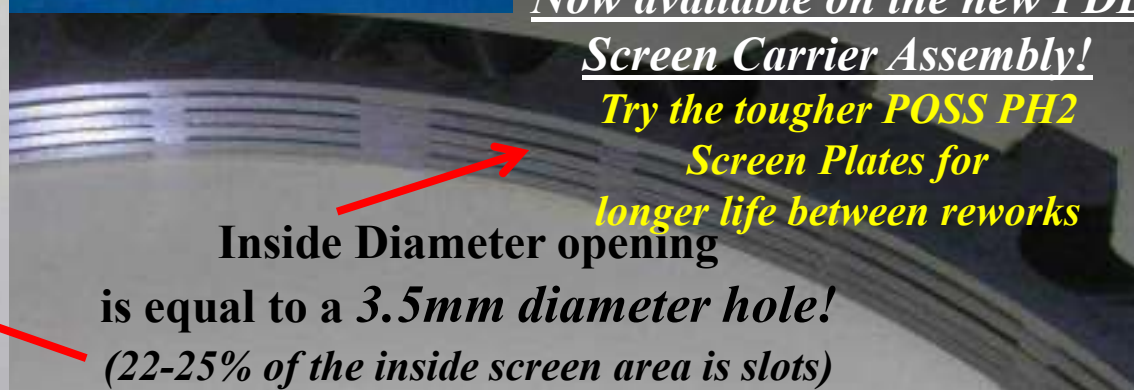
Individual screen plates = Easy sanitation & maintenance

Now available on the new PDL

Screen Carrier Assembly!

Try the tougher POSS PH2 Screen Plates for longer life between reworks

Inside Diameter opening is equal to a 3.5mm diameter hole!
(22-25% of the inside screen area is slots)



Outside Diameter opening is equal to a 5 mm diameter hole!

**= Low Temp Rise
High Throughput
& Maximum Texture!**



**POSS
Patented
Screen
Plates**

Results in:

Highest Yield

Best Texture

Lowest Temperature Rise


Lowest Bone/Calcium

***Maximum Binding
and Moisture Pickup***

***Truly a “Premium” Ground
Product from ‘bone in’ raw
material!***

**Try the NEW POSS PH2
Screen Plates for
longer life between reworks!**

Case Study – US Client replaces 4 Prince Systems for one POSS PDX 815



Custom automated
blending of 3 raw
materials for optimal
fat levels in recovered
MDM

Backs

Carcass

Necks

**One High Volume POSS Running
over 20,000 kg or 40,000 lbs/hr**

**Results: Yield + 16%,
Temp Rise dropped by 12 - 15 F,
Total HP was 650, now reduced to 150,
Setup time – 30% of system replaced by
the POSS**

NEW
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PROTEIN MAXIMIZER SERIES

The new POSS ProMax7000 series – launched Aug 2015
Single 7" dia screw, low rpm, spiral barrel bell housing sleeve
ProMax Screen plate carrier, Assembly crane with screw puller,
Zambello 5:1 Gearbox with integrated thrust bearing



POSS ProMax7000

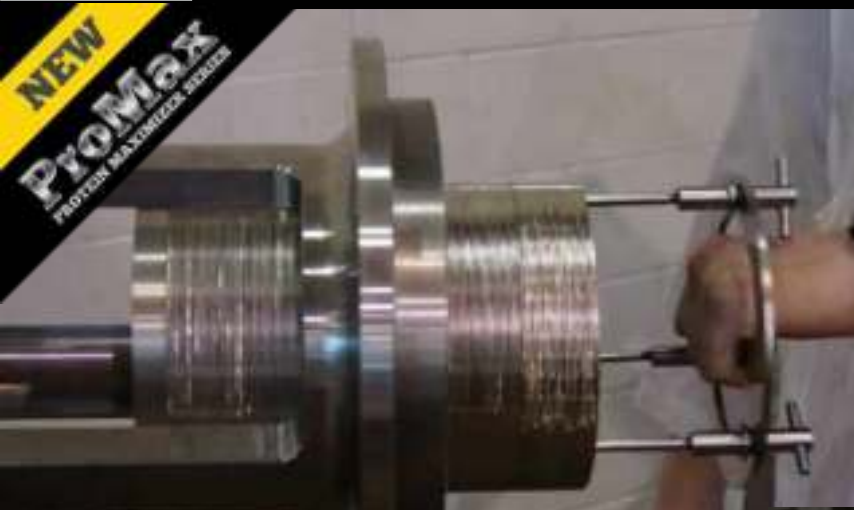


20-40 hp (15-30 kW)
1500-3000+ kg/hr
POSS Auto Restrictor
Patented Screen Head

ProMax3000

40-60 hp (30-45 kW)
3000-5000+ kg/hr
POSS Auto Restrictor
Patented Screen Head

ProMax6000



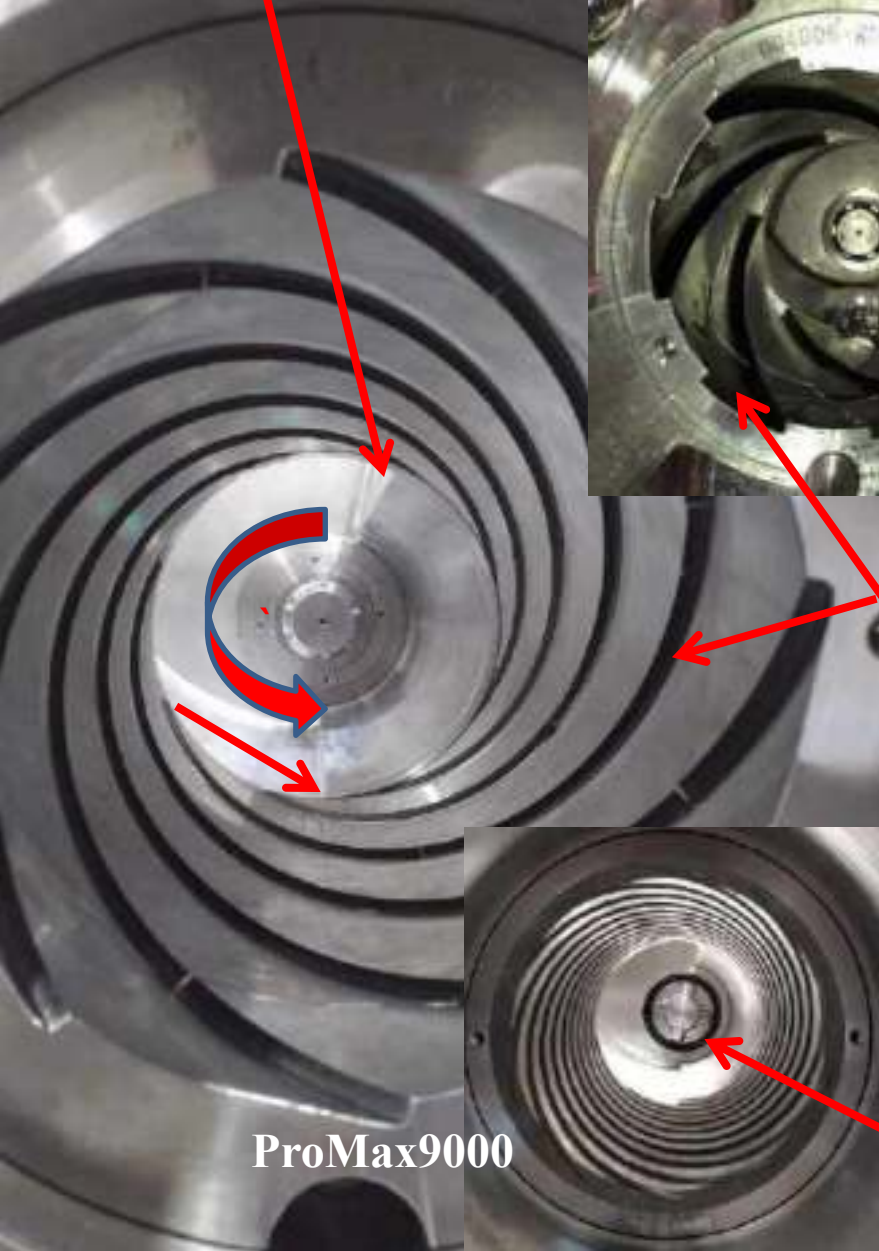
The new POSS ProMax series

- New screen plate design – R1 & SL slots
- Single locating rod, one piece screen carrier,
- no locating bars, easy assembly / disassembly
- Available with the Unique POSS
- Hydraulic Auto Restrictor



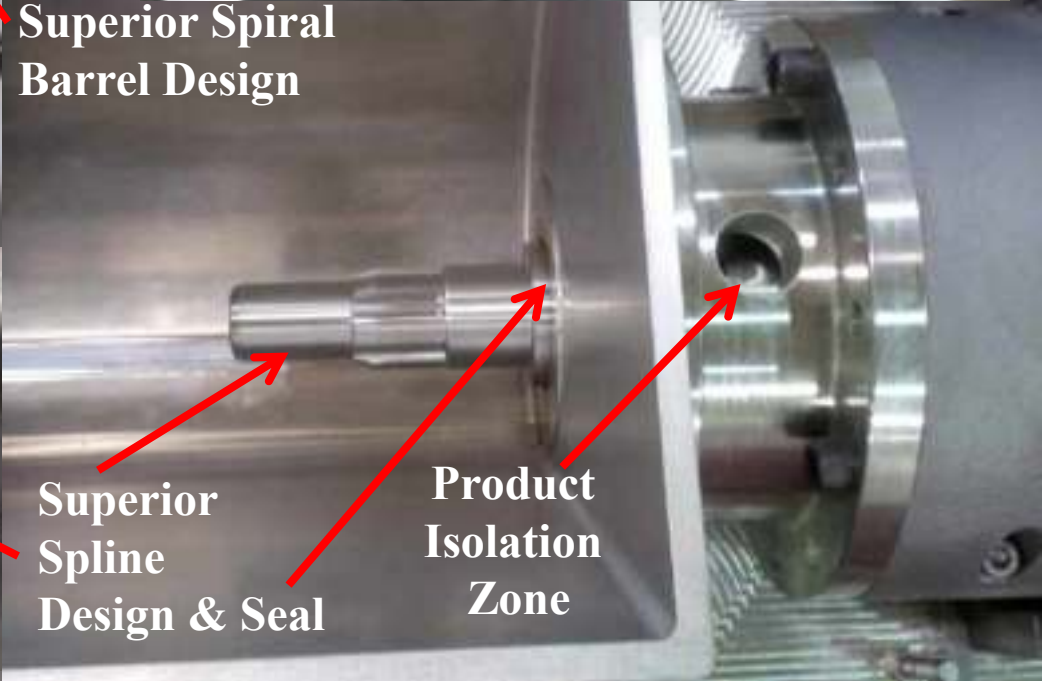
*ProMax
9000
“SL2”
Screens*

POSS ProMax 5 - 6 - 7 - 9000 PowerFeed Hopper Design



**Superior Spiral
Barrel Design**

ProMax9000



**Superior
Spline
Design & Seal**

**Product
Isolation
Zone**

NEW
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PROTEIN MAXIMIZER SERIES

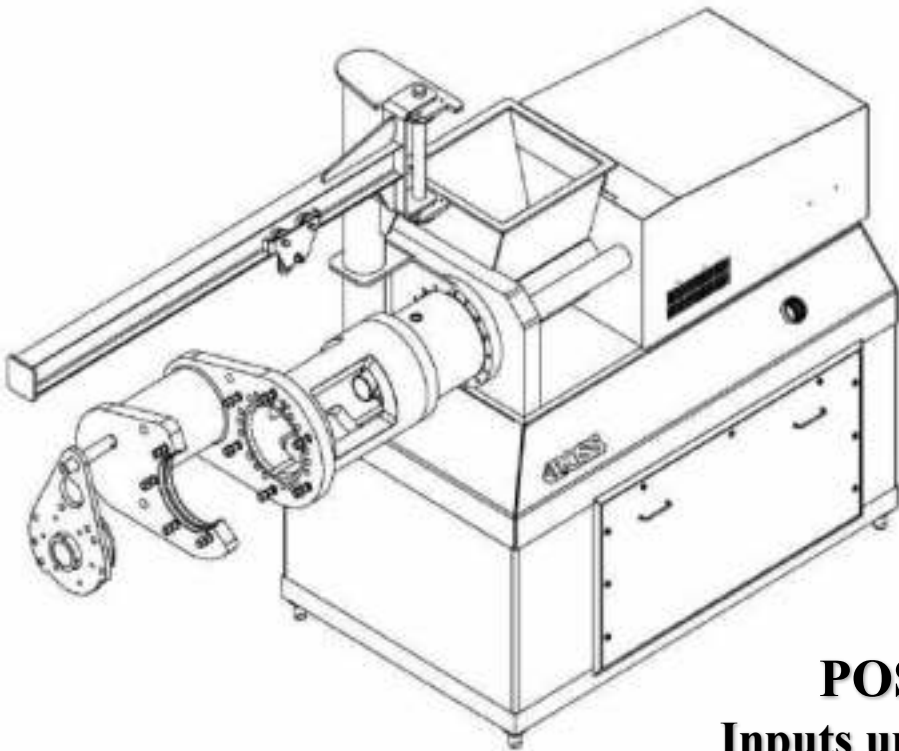
The new POSS ProMax9000 series – launched Jan 2018

9" dia screw, low rpm, extended spiral barrel bell housing sleeve

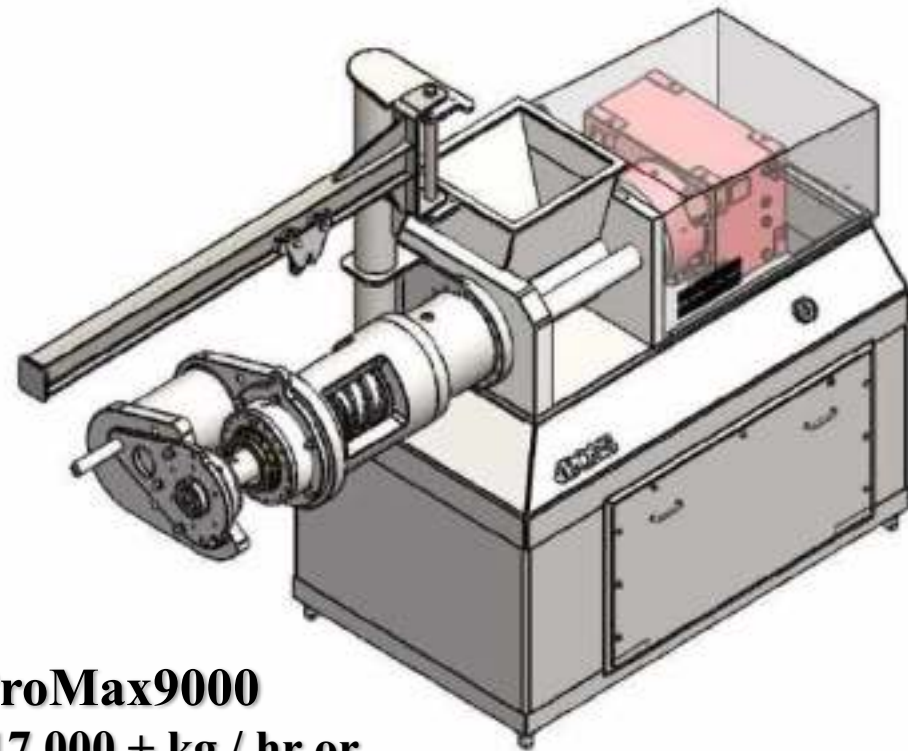
ProMax Screen plate carrier in one pc head, Assembly crane with

screw puller, 200 – 250 hp, Zambello 5:1 Gearbox with integrated thrust bearing

PRIMAX9000 SHOWN READY FOR SANITATION



PRIMAX9000 SHOWN FULLY ASSEMBLED



POSS ProMax9000
Inputs up to 17,000 + kg / hr or
37,400 + lbs / hr

ENGRAVE: 0029B4-R0

NEW
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PROTEIN MAXIMIZER SERIES

The new POSS ProMax9000 series – 150 to 250 hp – launched Jan 2018

9" dia screw, low rpm, extended spiral barrel bell housing sleeve

ProMax Screen plate carrier in one pc head, Assembly crane with screw puller, Zambello 5:1 Gearbox with integrated thrust bearing



POSS ProMax9000

Up to 17,000 + kg/hr

NEW
ProMax
PROTEIN MAXIMIZER SERIES

Because it's ALL about YIELD!

And POSS is 2nd to None!

ProMax9000
200 hp MST
Huntingburg Indiana

NEW
ProMax
PROTEIN MAXIMIZER SERIES

ProMax11CP

For pork / beef AMR

UP TO 15,000 LBS/HR
6,800 KG/HR



*Direct Infeed
No Pre-Breaking
Required*



Because it's ALL about YIELD!



**And POSS is
2nd to None!**

Patent Pending



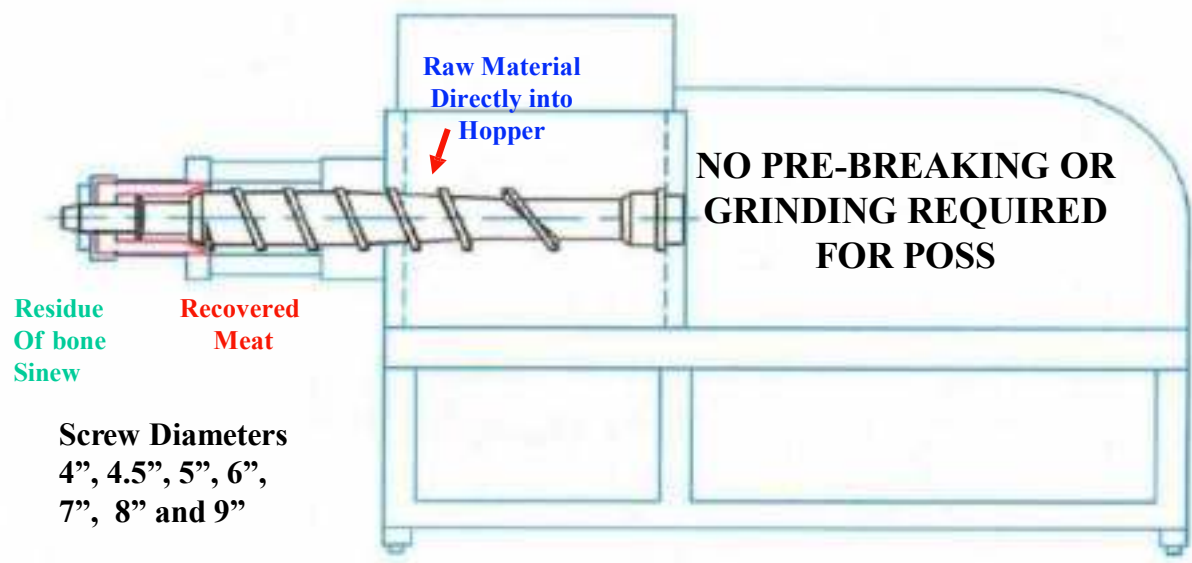
POSS Separators

2 Basic Machine

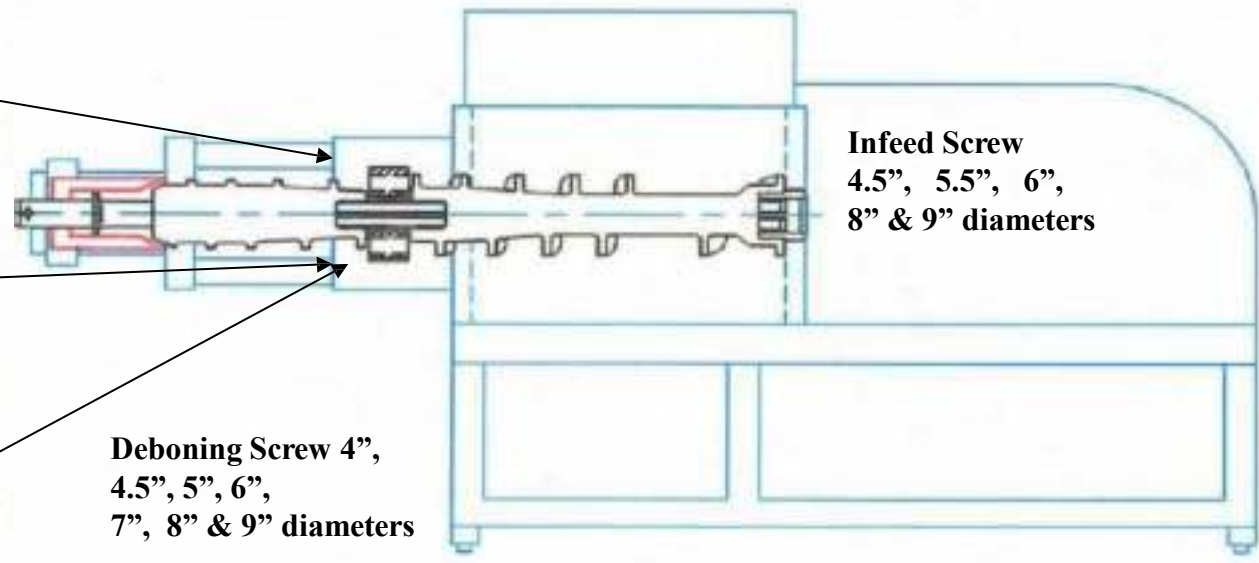
Styles:

- 1. Single Screw
- 2. Two Screw with one of Three Options

SINGLE SCREW MACHINE



TWO SCREW MACHINE





POSS Design Limited

"World Leader in Quality Separation Solutions"



On the 2 Screw machines, there are 3 options available:

Center Bearing

*Chicken or Turkey carcass
Necks, Backs or Wings*

In Line Pump

*For Softer Products Such As
AMR, Bony Trim, & Grinder
Trim Reclaim*

Knife Assembly

for Beef & Pork



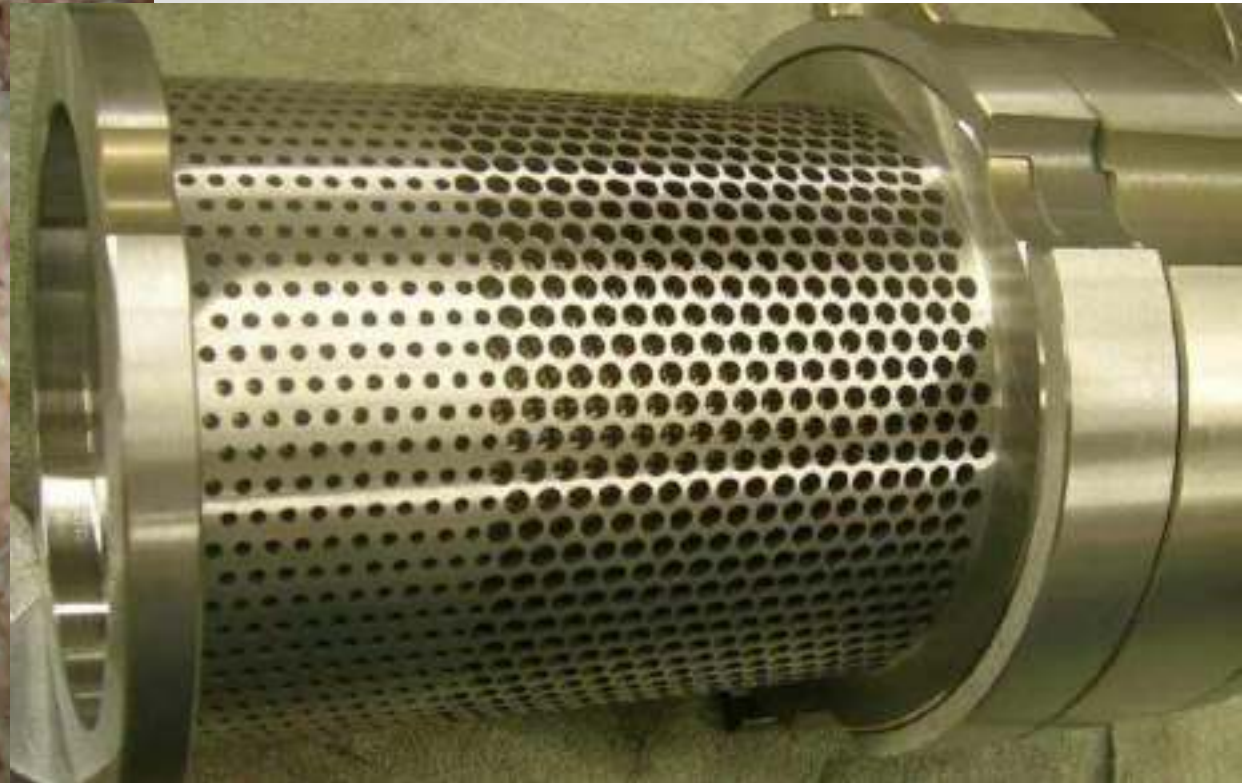
Bony Chicken / Turkey / Pork Trim or Grinder Trim Reclaim

Typical Yields – 92-94+%

Run using a POSS In Line
Pump (ILP) between the In-feed
And Separation Augers to make a
Premium “Ground” Product

Input

Output





Bony Chicken / Turkey Trim or Grinder Trim Reclaim

Run using a POSS In Line Pump (ILP) between the In-feed
And Separation Augers to make A Premium “Ground” Product



www.poss-separators.com

Above – Chicken Bony Trim

<<<Left – Turkey Thigh Grinder Trim

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Typical Expected Yields from your POSS
 “optimal yields” consistently achievable with the
 POSS Auto Restrictor, “floating” against the
 bone residue stream – **Only from POSS.**

<u>Input Raw Material</u>	<u>Chicken</u>	<u>Turkey</u>
• Necks (Skin on)	78%	73-75%
• Necks (Skin off)	76%	70-75%
• Breast Cages	75+%	71-74%
• Backs	77%	65-72%
• Thighs (skin on)	78%	88+%
• Drumsticks (skin on)	72- 74%	78-80 + %
• Wings Complete	65%	71-73%
• Spent Fowl (less breast)	84-86%	
• Complete frames	80-84%	70-73%
• Mixed Frames & Backs	74-78%	74-76%
• Boneless Turkey Drum Desinewing		92+ %
• Boney Trim	92-94+ %	95 + %
• Grinder Trim Reclaim	80+ %	80+ %



*The new POSS ProMax series
What's new?*



7+ litres oil

Motor / Belts / Sheaves

With 5:1 Extruder Drive Gearbox

With Integrated Thrust Bearing and Isolation Zone



*Available up
to 60 hp / 45 kw*



NEW
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What's under the hood of your POSS?

**Heavy Duty WEG Motor + Belt and Sheave Drive
& the 5:1 Extruder Drive with Built In Thrust Bearing**

Guarantees :

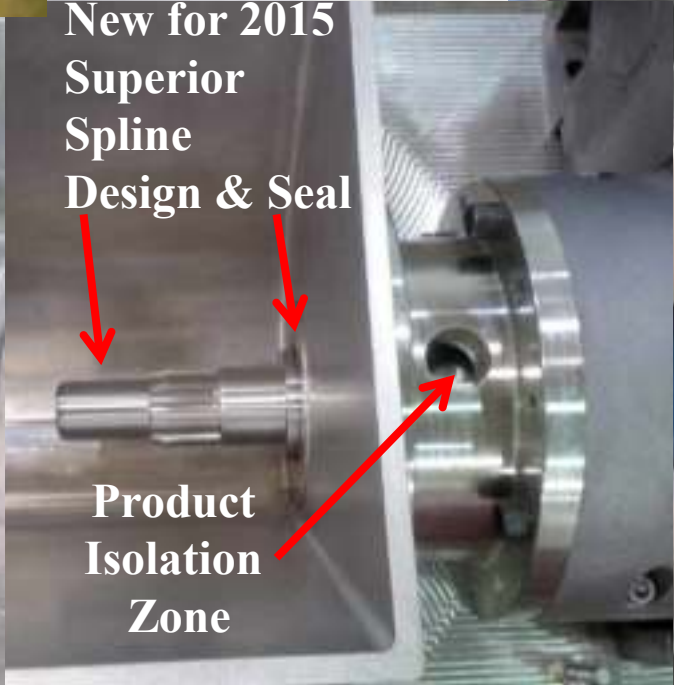
**Low screw RPM (200-280) Low Temperature Rise
& Maximum Yield
with the Unique
POSS Auto
Restrictor**



**High Thermal Efficiency
Single Reduction Gearbox
Large Oil Capacity
& 4 : 1 Service Factor**



**New for 2015
Superior
Spline
Design & Seal**



**Product
Isolation
Zone**

NEW
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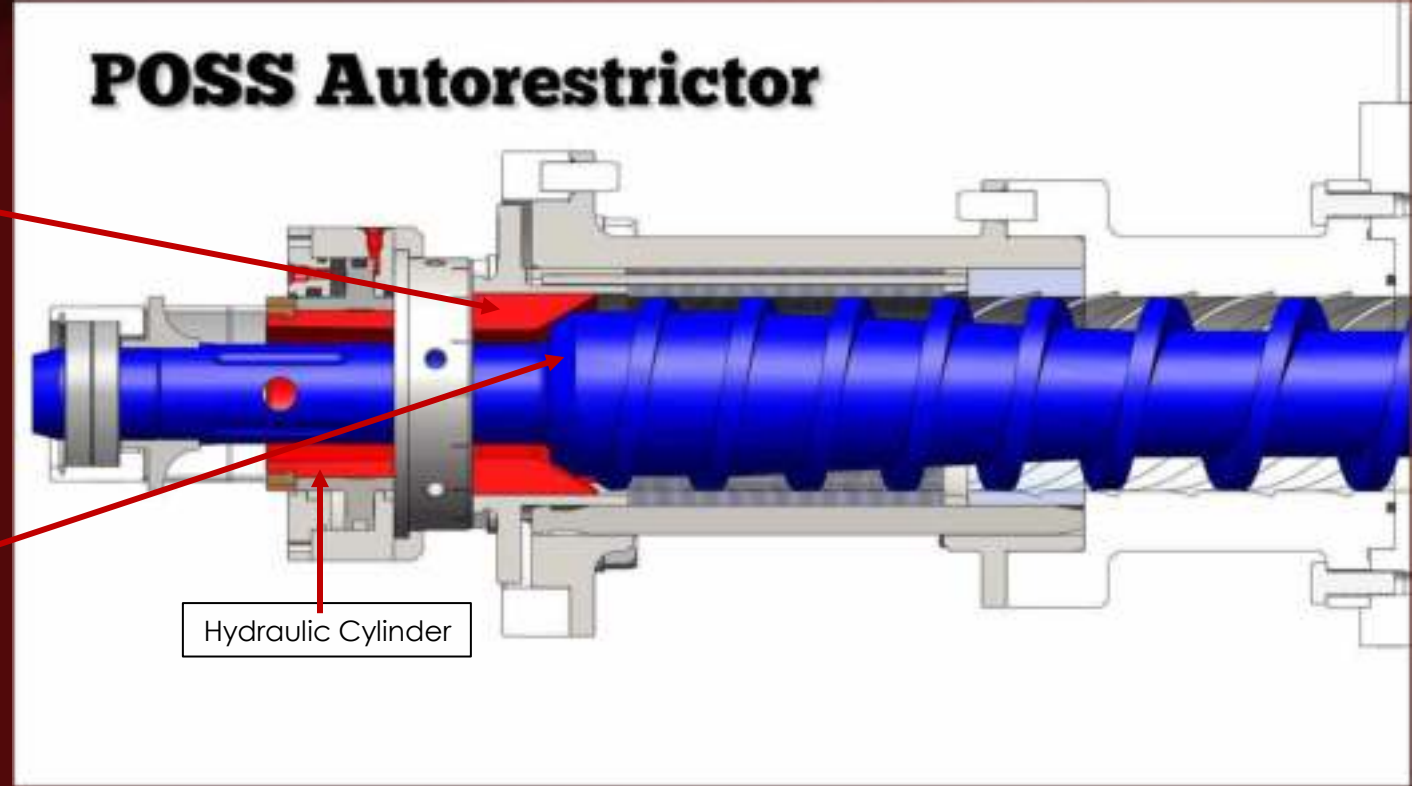
“World Leader in Quality Separation Solutions since 1978”

It's all we do. And we do it all.

SEPARATION BASICS: POSS AUTO RESTRICTOR

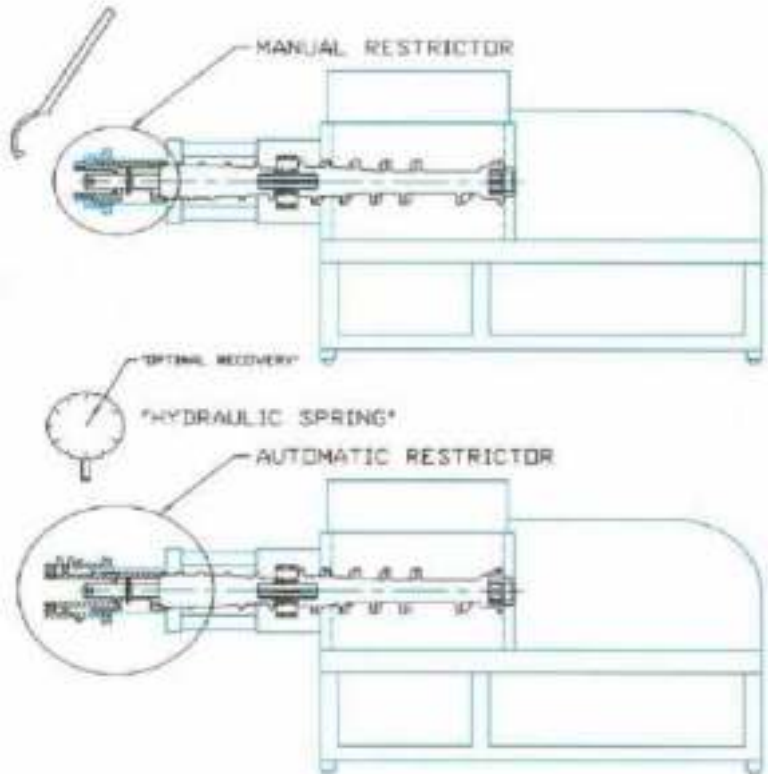
- Hydraulic control maintains consistent **“optimal yield”**

The fixed tapered face of the restrictor body
“floats”
against the bone residue stream coming off the rotating discharge taper of the separation screw.





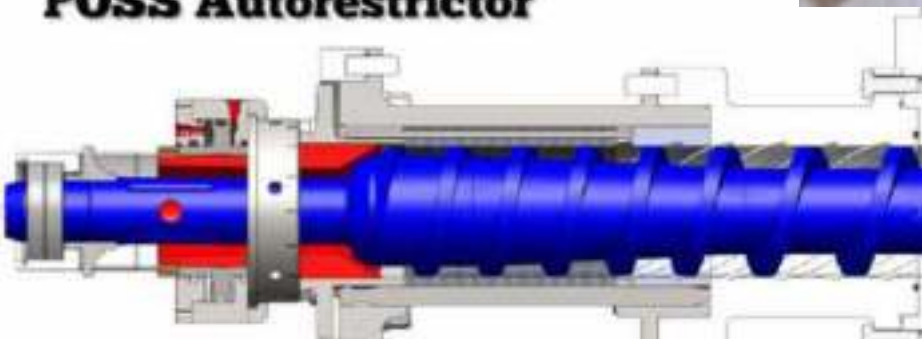
POSS Autorestrictor For "Optimal" Yield by "Floating" against the bone residue stream! Hydraulic Autorestrictor Package



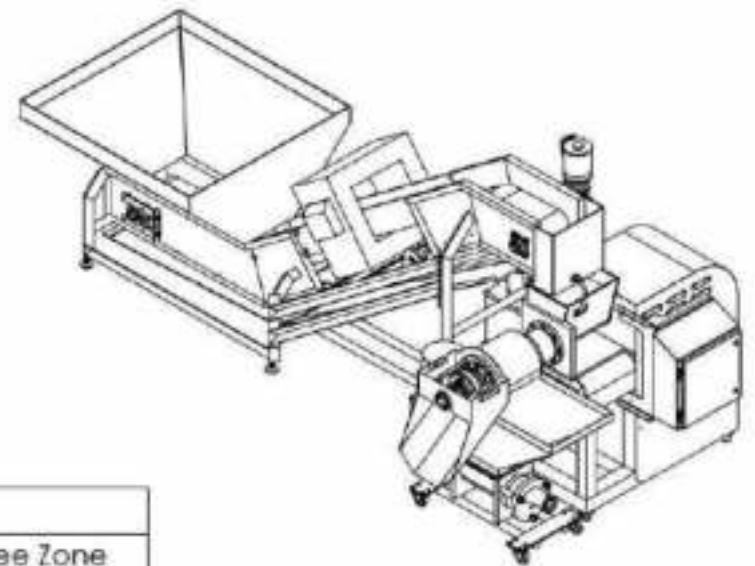
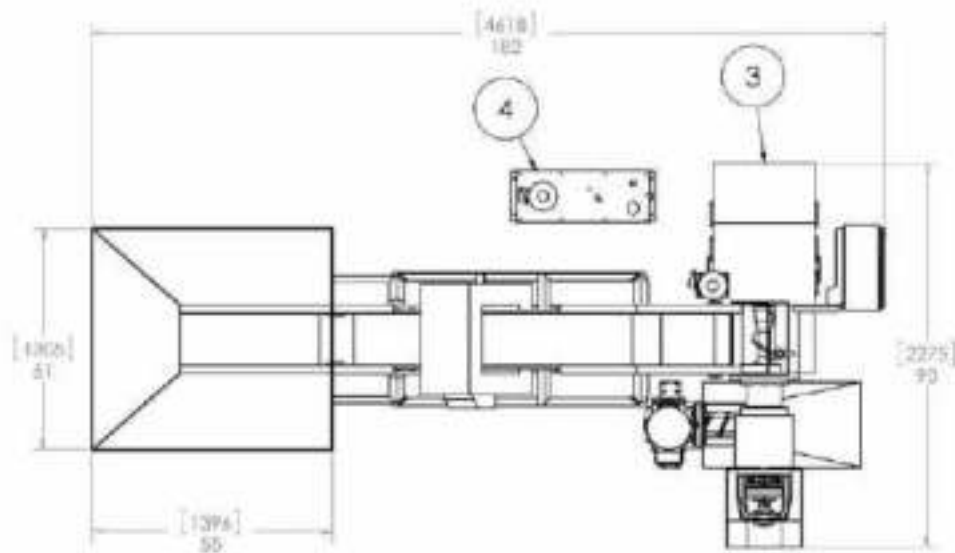
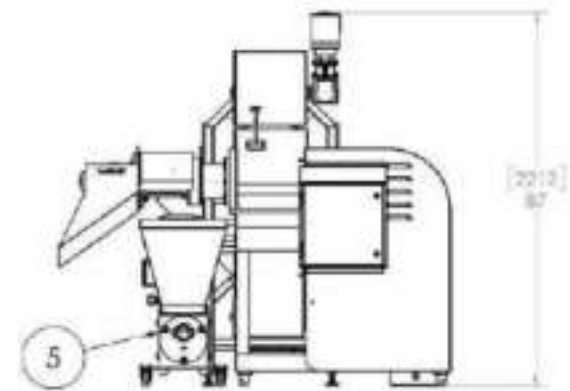
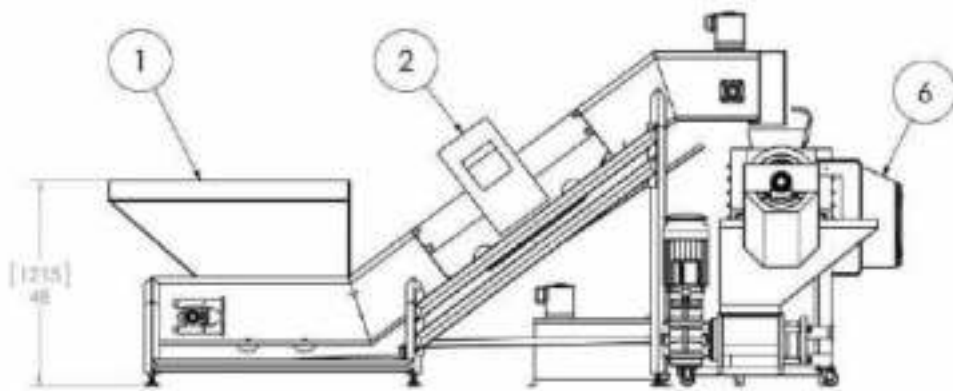
POSS Autorestrictor



*Controls: Bone / Calcium / Yield
Ensures Consistency & Optimal Yields*



Are YOU getting enough?



ITEM	DESCRIPTION
1	1500 Litre Dogleg Cleated Incline Conveyor with Metal Free Zone
2	16 X 14 Inline Metal Detector
3	PDL 5 Series POSS Separator with Autorestrictor
4	POSS Autorestrictor S.S. Power Unit
5	POSS Meat Pump (Auger Fed)
6	POSS Machine Mounted S.S. Control Panel with Touchscreen HMI

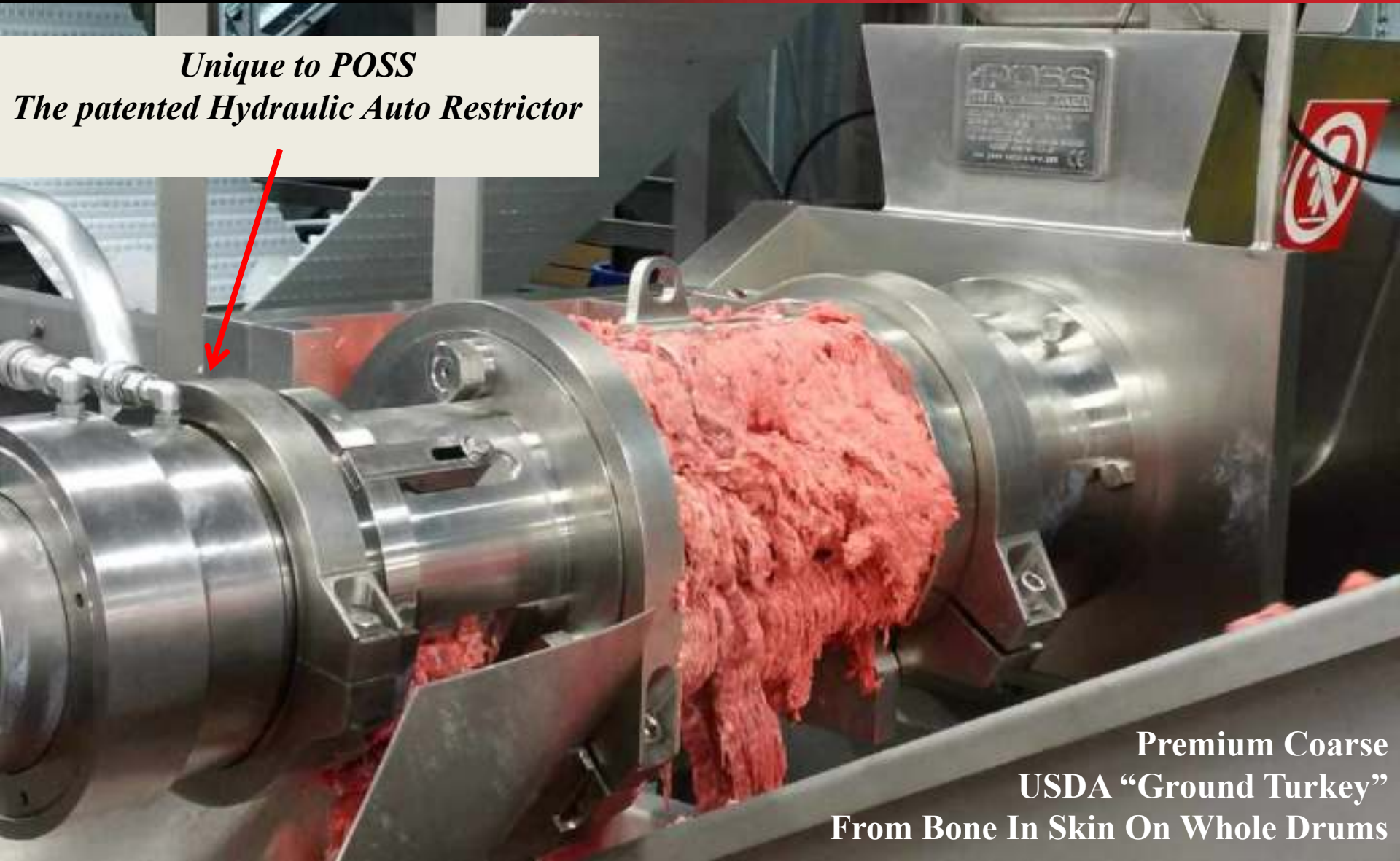
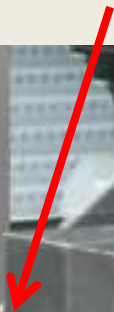




**Compact, Clean, High Volume,
High Yield, Great Texture & Low Temp Rise**

Unique to POSS

The patented Hydraulic Auto Restrictor

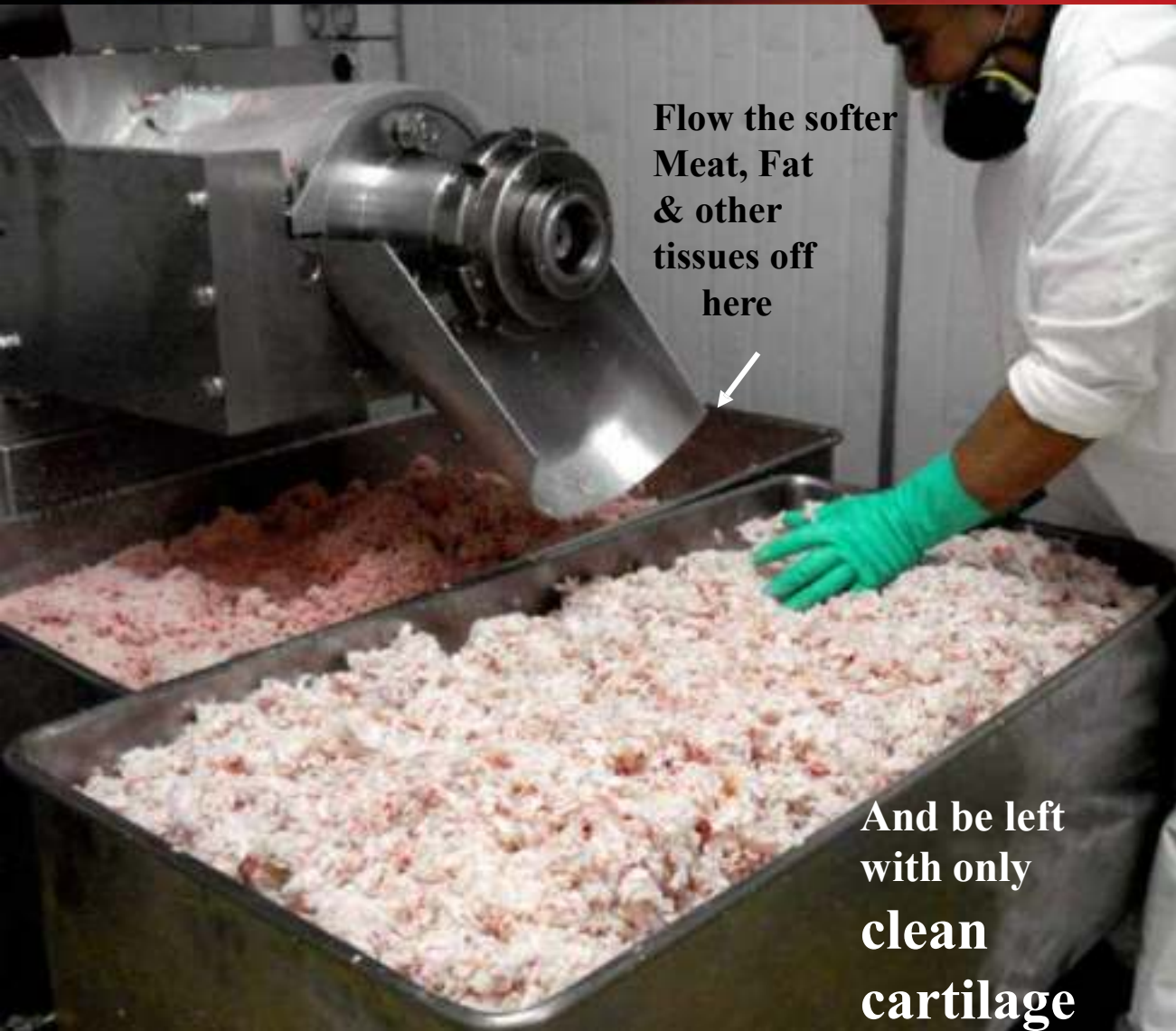


**Premium Coarse
USDA "Ground Turkey"
From Bone In Skin On Whole Drums**



Beef / Pork Cartilage / Trachea or Keel Bones

*We Separate “Soft” from “Hard”
every hour, every day.*



Flow the softer
Meat, Fat
& other
tissues off
here

And be left
with only
**clean
cartilage**



**Cartilage from
Beef or Pork
Trachea
Or Chicken
Keel Bones**

POSS Design Limited

Processing Pork "soft bones & trim" – loin trim, button bones, pin bones, chime bones, soft pork deboning

normally run on a belt & drum style separator



POSS for Pork

Custom POSS
Pre-Breaker





*For Keel Bone Cartilage / Ground Breast Meat Separation
Approximately 50 / 50 separation of
Clean, Chopped Keel Cartilage & Pure Ground Breast Meat*



*High Value
Keel Cartilage For
Pharmaceutical
Applications*





*Separation of Fat from Pork Skin for
Collagen Recovery and Edible Lard*

**Pork Fat and Skin: Ham, Shoulder,
Jowl and Picnic Trimmings**
Directly into the POSS Hopper





"World Leader in Quality Separation Solutions"



<<Fat Separation – Increased Fat Yields, making a product suitable for Sausage Making or Edible Lard And >>>Clean, Fat Free Skin, Chopped into 1”– 2” pieces, ready to make Gelatin or Collagen casings for sausage





POSS CCM 2000 set up for Beef Shank

Desinewing & Lean Upgrade

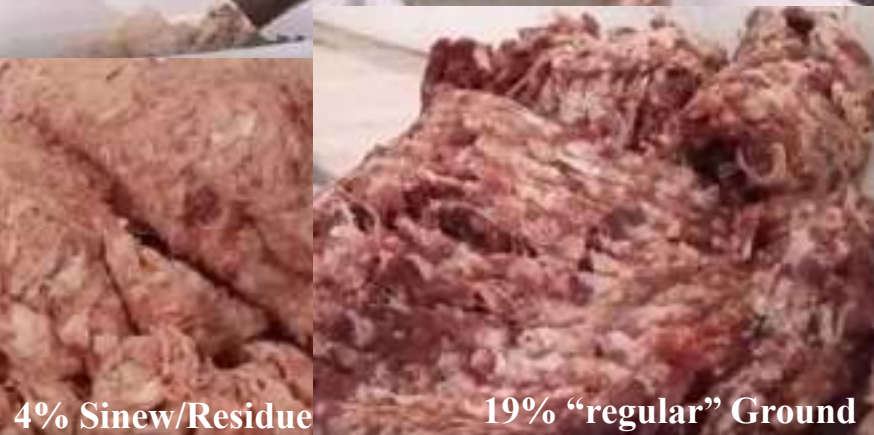
Inputs - untrimmed unpeeled hind shanks

77% 8mm Coarse Ground 90-94 Lean
19% 3mm Coarse Ground 75-85 Lean
4% Sinew/Residue

100%



*Input:
Unpeeled,
untrimmed hind shank*



4% Sinew/Residue

19% "regular" Ground



77% yield - 8mm Coarse Ground Lean from
unpeeled hind shank

Unique 'DUAL STAGE' Separator

"Skimming the Cream off the Milk"

Primary Input Hopper

Secondary Input Hopper



2nd Stage POSS Screen
Plate Textured Recovery

1st Stage Coarse Ground
3 mm Meat





NEW!
Available All
Stainless
Pump

Custom MZ
solid body
hopper
design



POSS PDZ
710 – 100 hp

Customized
Meat Pump
Residue Pump



Custom Single and
Double Barrel
Meat / Residue
Pumps (Twin 25 hp)

There's a *POSS* to suit your requirements.



Paddle / Ribbon
Mix / Chill /
Vacuum

Custom CO2 or
Nitrogen
Injection Blender
- Sliding lid for
low ceiling

Custom
Incline Belt
Conveyor with
Metal Detector



Single or Double Barrel
Monster Meat Pump
(Twin 25 - 30 hp drives)
Custom Hopper to Suit



***Mechanical
Separation***

***It's ALL we
do....
And we do it
ALL!!!***



Custom Turn-key Solutions from POSS

POSS Dumpers



1. Heavy Duty 3/8" Plate Stainless Steel
2. 100% Sanitary Open Profile Construction
3. Dual Cylinder Fail-Safe Design
4. Fail Safe Hydraulic Design
5. 35° Dump Angle
6. 3000 lb Rated Capacity
7. 60" & 80" Dump Heights Available
8. Interlocked Safety Guard
9. Custom Guarding Available
10. Pneumatic Options Available
11. Stand-Alone Hydraulic Power Unit Available
12. Heavy Duty SKF Plummer Block Design



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It’s ALL we do. And we do it ALL.*



Integrated Continuous Inline Fat Moisture Protein Analysis

The system allows the user to monitor in real time the fat-moisture-protein levels of the product. The samples can be taken at a user defined rate or interval which can then be used to regulate input material to achieve desired fat set points or limits.



Box Filling Station

Custom swing-arm



To fill plate freezers



- Reduce lab sample costs
- Instantaneous data collection
- Turn-key solution
- Analog and Digital output for closed loop control response
- Temperature monitoring
- Touch screen HMI
- Easily integrated into PLC system
- IP67 with cable gland entry



Quality Custom Solutions to suit your specific requirements.

POSS		Pro Max 4 / 5					Pro Max 6 / 7 / 9				PDZ - 2017 Series				
		300C/500/1000/1500/3000					4000/6000/7000/9000				5	7	710	812	815
Mechanical Separation Solutions		300C	500	1000	1500	3000	4000	6000	7000	9000	5	7	710	812	815
Standard Rated	(up to kg/hr)	500	600	1,000	1,500	3,000	4,000	6,000	8,000	15,000	6,000	8,000	10,000	12,000	16,000
Input Capacity	(up to lb/hr)	1,100	1,320	2,200	3,300	6,600	8,800	13,200	17,600	33,000	13,200	17,600	22,000	26,400	35,200
Standard Rated	(Hp)	5 - 7.5	10	20	25	30 /40	50	60	100	150-200	75	100	100	125	150
Power	(Kw)	3.7 - 5.7	7.5	15	19	22.5 / 30	37.5	45	75	113/150	56	75	75	94	113
Available Screw Setup (Single/Dual)		●/●●	●/●●	●/●●	●/●●	●/●●	●/●●	●/●●	●/●●	●●	●/●●	●/●●	●/●●	●/●●	●/●●
Patented POSS Screen Plate Option		●	●	●	●	●	●	●	●	●	●	●	●	●	●
Drilled Style Perforated Screen Option		●	●	●	●	●	●	●	●	●	●	●	●	●	●
Inline Pump Option		●	●	●	●	●	●	●	●	●	●	●	●	●	●
Heavy Duty Thrust Bearing		●	●	●	●	●	●	●	●	●	●	●	●	●	●
Side Arm on Machine										●	●	●	●	●	
Head Clamp & Saddle Assembly										●	●	●	●	●	
Level Control Option		●	●	●	●	●	●	●	●	●	●	●	●	●	●
Assembly Crane & Hoist Option Available								●	●	●	●	●	●	●	●
Parts Cart, Washdown, & Assembly Rack		●	●	●	●	●	●	●	●	●	●	●	●	●	●
Auto Restrictor Option						●	●	●	●	●	●	●	●	●	●
Machine Length	(in)	54	58	82	85	85	94	94	125	151	117	117	122	122	144
	(mm)	1,372	1,473	2,083	2,159	2,159	2,388	2,388	3,175	3,835	2,972	2,972	3,099	3,099	3,658
Machine Width	(in)	27	24	24	35	35	35	35	42	55	45	45	45	45	60
	(mm)	686	610	610	889	889	889	889	1,067	1,397	1,143	1,143	1,143	1,143	1,524
Infeed Screw Diameter	(in)	4	4	5	5	5	6	6	7	9	8	8	8	8	8
	(mm)	102	102	127	127	127	152	152	178	229	203	203	203	203	203
Hopper Length	(in)	10	10	10	16	16	16	16	25	25	25	25	25	25	25
	(mm)	254	254	254	406	406	406	406	635	635	635	635	635	635	635
Head Length	(in)	5	5	5	8	8	10	10	12	16	14	16	16	16	18
	(mm)	127	127	127	203	203	254	254	305	406	356	406	406	406	457
Head Diameter	(in)	4	4	5	5	5	6	6	7	9	6	7	7	8	8
	(mm)	102	102	127	127	127	152	152	178	229	152	178	178	203	203
Infeed Height	(in)	54	55	60	60	60	62	62	72	86	70	70	70	70	80
	(mm)	1,372	1,397	1,524	1,524	1,524	1,575	1,575	1,829	2,184	1,778	1,778	1,778	1,778	2,032
machine length does not include cranes or discharge chutes											Published Jan 2019 RevK				
Manufacturer reserves the right to modify product specifications as deemed necessary without notice															



Why Rework?

Easily maintained
Locally!!

To Consistently Achieve
High Quality Recovered Meat,
with Minimal Temp Rise,
Maximum Throughput and
Optimal Texture

Boring & Filing POSS Screen Plates
using the POSS Boring & Filing fixture
& Grinding the ID on
Perforated Screens



Worn
Bearing
Surface

Why Rework?

To ensure: *Optimal Yields*
Minimize Temperature Rise
Maximize Throughput / Optimal Texture

*The BEST investment is in the proper
rework of the wearing components.*

Worn taper

worn root
diameter

& thin,
rounded
flights



1/4"
Radius
Standard
deboning screw

Old, Worn Taper
and Leading Edge
of Flight



Worn

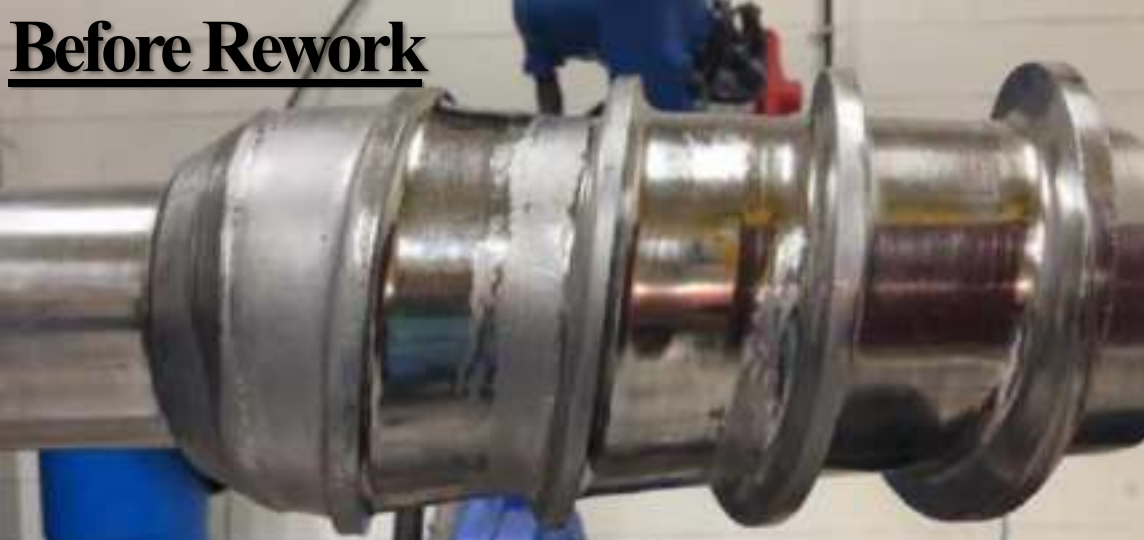


Reworked Screw: 1/2" thick flights with square, sharp 90 degree corners, proper root diameter, proper 1/4" radius on flight/root, reworked bearing surface and discharge taper

*POSS ProMax7000 with the
replaceable flight sleeve*



Before Rework



ProMax9000

Deboning Screw

**Why Rework with
POSS?**

To ensure:

Consistent Maximum Yields

Minimize Temperature Rise

Maximize Throughput / Optimal Texture



**After Rework at
POSS**



NEW
PRO-MAX
PROTEIN MAXIMIZER SERIES

The POSS Protein Maximizer / ProMax Series of meat-bone separators continue to set the bar for quality and performance worldwide. Completely redesigned, from the drive through to the newly designed flow through restrictor and bearing carriers, the ProMax series provides unparalleled performance across the full spectrum of measures – high yield, low temperature rise, and sustained high through-put – all while meeting the lowest possible bone/calcium in the premium coarse ground meat recovered from the POSS Screen Plate head. Consistently high YIELD requires a sustained axial load through the screw into the thrust bearing assembly; and when it come to YIELD, POSS is second to none. The redesigned POSS flow-through hydraulic Auto Restrictor, unique to POSS, coupled with a single reduction, thrust capable extruder gearbox (with a 4:1 service factor), ensures years of reliable service while maintaining the

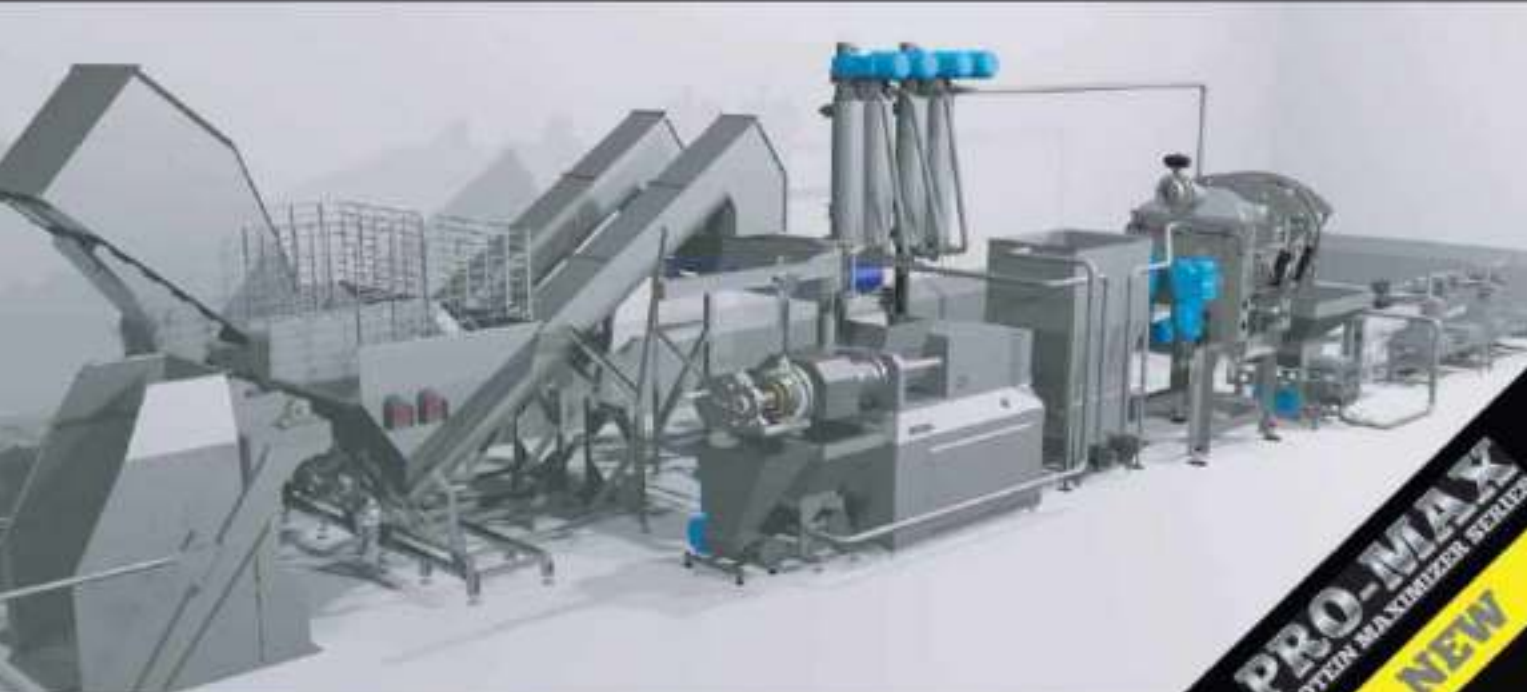
highest yields in the industry. The unique POSS Power-feed Hopper, the extended spiral barrel compression zone, the breakthrough POSS Screen Plate Carrier Assembly and the new screw core / replaceable sleeve separation screw design ensures POSS will maintain its position as the World Leader in Quality Separation Solutions since 1978. From 500 lbs/hr (7.5hp) to 55,000 lbs/hr (250hp) input capacities, POSS machines cover the full spectrum of separation applications. There are more than 1,700 POSS machines running in more than 69 countries worldwide, and our client roster includes the largest meat processors in the world. Its ALL we do, and we do it ALL. Let us build one for you.

- Ken B Gulak , President
kgulak@poss-separators.com

YIELD.....
POSS is 2nd
to none,
and its ALL
about Yield!



New ProMax 300C



It's ALL we do. And we do it ALL.

PRO-MAX
PROTEIN MAXIMIZER SERIES
NEW

POSS DESIGN LIMITED

*“World Leader in Quality Separation
Solutions since 1978”*

*Its ALL we do.
And we do it ALL.*



Let us build one for you.



WE BUILD SEPARATORS FOR THE BEST COMPANIES IN THE WORLD

