

The RSTC-04.... A Dependable Solution for Poultry & Fish Separation



Designed For the Fish Industry, Time-Tested for Poultry Separation

While Beehive's RSTC-02RA was created originally for the fishing industry, and the RSTD-06 was developed to satisfy the most rigorous demands of the red meat industry, the RSTC-04 was Beehive's first separator which was designed exclusively for poultry and fish.

Reliable Performance Since 1972

The RSTC-04 was introduced into the marketplace in 1972, and since that time--it has been a very solid, affordable separator for every phase of poultry and fish separation. The RSTC-04 efficiently debones and desinews raw or cooked product. It is an ideal separator for producing "ground" product which is used in the production of chicken or turkey breakfast sausages, nuggets, fish patties, and an ever-growing list of further processed foods that require higher quality coarse textures.

- ★ A proven separator--in constant operation since 1972
- ★ Ideal for the separation of poultry or fish
- ★ Extremely rugged & durable
- ★ Made of stainless steel
- ★ USDA Approved

- ★ Produces the highest quality textures available in the world
- ★ Throughput speeds up to 2,500 lbs. per hour
- ★ Backed by Weiler-Beehive's guarantee of satisfaction

The RSTC04's Quality Textures Are Due to Beehive's Twin-Screw Rotary Design

As is the case in all other Beehive slow-speed machines, the RSTC-04's ability to deliver outstanding textures is due to Beehive's patented twin screw rotary design. The numerous "high-pressure" systems in the marketplace invariably destroy, damage or reduce meat fibers which are vital in food restructuring. Don't let the RSTC-04's simple design surprise you, rather let the extraordinary bite and texture of its product present you with "surprising" expansion opportunities in the poultry and fish processing markets.

With RSTC-04 Generated Textures, Increase Your Value/Lb. by 300-500%

The marketplace has changed dramatically in the last few years. While in the past it was true that coarse texture wasn't absolutely necessary, in today's world of "gourmet" processed foods--coarse texture is the number 1 ingredient needed for value-added products. As our customers who are using Beehive's new arcuate chamber in the RSTC-04 are learning, "Why settle for pennies on the dollar, when the rich textures delivered by an RSTC-04 can command 300-500% more money per lb. of finished product in the open market?"



THE RSTC-04'S TEXTURES ARE REGULARLY USED IN THE FURTHER PROCESSING OF POULTRY OR FISH NUGGETS, PATTIES, STICKS, ROASTS--AND COUNTLESS OTHER QUALITY, POPULAR FOODS

RSTC-04 SPECIFICATIONS

- USDA Approved Machine
- Total Horsepower: 20 (15 Kw)
- Pump and Auger Speed: 105 RPM
- Hopper capacity: 4.0 cu. ft. (11.1 l.)
- Input capacity (varies with product): 1,200 lbs. (545 kg.) to 2,500 lbs. (1,136 kg.) per hour
- Feedscrew: Twin
- Feedscrew Diameter: 4.38" (11.1 cm)
- Machine Dimensions: 77.5" (196.7 cm.) L x 26.0" (66.0 cm.) W x 69.1" (175.5 cm.) H
- Crated Dimensions: 88" (224 cm.) L x 64" (163 cm.) W x 84" (213 cm.) H
- Machine Weight (uncrated): 2,100 lbs. (953 kg.)
- Estimated Crated Weight: 2,500 lbs. (1,134 kg.)

Processes fish or poultry raw products at throughput speeds up to 2,500 lbs. per hour...

Enjoy the benefits of the world's most profitable further processing applications!



Beehive's RSTC-04 Separator Has Earned a World-Wide Reputation for its Outstanding Dependability.