

POWERHEATER

POWERHEATER ENABLES YOU TO CREATE THE ULTIMATE PLANT-BASED VEGAN PRODUCTS.

With our unique and market leading technology it is possible to transform meat-based formulas with plant-based ingredients into very textured meat-alike products for both humans and pets.

But not just meat-alike products – with our technology it is possible to create the same characteristics as “real” meat in terms of texture, bite, succulence and flavour as chicken, pork and beef

The technology is based on the principles of extrusion technology.

The Powerheater process is based on transferring mechanical and thermal energy into a meat emulsion in order to coagulate the protein and any potential sources of carbohydrate.



POWERHEATER 100-5. Capacity of 100-1500 kg/hour.

PowerHeater comes in three different models, 100, 100-3 and 100-5 with production capacity from 100 kg. up to 1.500 kg/hour.

Source Technology

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PROCESS EQUIPMENT (CLICK TO READ)



[POWERHEATER 100](#)



[POWERHEATER 100-3](#)



[FLEXICUT](#)



[POWERHEATER 100-5](#)