



MEATFLOW+

Tube-type rapid heater



Horizontal tube



Vertical tube

RF POWER	$\Delta T = 20^{\circ}C$		$\Delta T = 40^{\circ}C$		$\Delta T = 60^{\circ}C$	
	Capacity	Heating Time*	Capacity	Heating Time*	Capacity	Heating Time*
85 kW	3.300 kg/h	6 s	1.650 kg/h	12 s	1.100 kg/h	18 s
150kW	5.800 kg/h	6,6 s	2.900 kg/h	13,2 s	1.950 kg/h	19,8 s

* Based on a single tube $\varnothing 65$ mm

MEATFLOW+ is a tube-type RF (Radio Frequency) heater specifically designed for the rapid, uniform and precise heating of minced meat, meat emulsions, meat slurries and soups even containing chunks or dice. It ensures consistent results with accurate temperature control while preserving the microbiological and sensorial characteristics of meat products.

This compact machine integrates seamlessly into automated production lines, enabling hygienic and efficient heating processes. With its ability to prevent over- or under-heating, **MEATFLOW+** enhances production speed and reliability, making it an invaluable tool for industrial food processing.

Ideal for heating applications and pre-cooking, **MEATFLOW+** supports processes such as the rapid temperature increase of minced meat-based products like sausages, hotdogs and nuggets.

MEATFLOW+ maximizes energy efficiency, optimizing resource consumption and reducing operating costs. This innovative solution delivers not only high-quality heating results but also supports sustainability goals within food production operations, since it is entirely powered by electricity.