



STALAM
Radio Frequency Equipment

MEATFLOW+
Tube-type rapid heater



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Tube-type rapid heater



Horizontal tube



Vertical tube

RF POWER	$\Delta T = 20^{\circ}\text{C}$		$\Delta T = 40^{\circ}\text{C}$		$\Delta T = 60^{\circ}\text{C}$	
	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.



Minced Meat & Emulsions

Applications:
sausage, cured, hotdog,
nugget, meatloaf, terrine, etc.



Alternative Proteins

Applications:
hamburger, processed,
snack, etc.



Sauces & Soups

Applications:
meat based sauces,
soups, stews, etc.



Pet & Animal Food

Applications:
wet food, terrine, snacks,
sticks, sausages, etc.

Potential Functions:

- Pasteurization and sterilization
- Pre-heating to increase cooking capacity
- Enzymatic treatment or protein denaturation
- Lipid treatment
- Thermal process for forming and shaping
- Emulsification and stabilization



Established in 1978, STALAM is the world leader in the development, design and manufacture of Radio Frequency (RF) equipment for thermal processing of raw materials, intermediates and finished industrial products. Its range of equipment includes rapid heaters and pasteurizers for pumpable food products. Exporting more than 95% of its products to the five continents, STALAM provides professional and prompt commercial and technical assistance and retrofit support in all relevant industrial areas throughout the world, thanks to its well-structured sale and servicing organization.



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