

# POWERHEATER™

TEXTURIZED FOOD PROCESSING



**SOURCE** | TECHNOLOGY

# TEXTURIZED FOOD SERVICE PRODUCTS



PIZZA TOPPINGS



SNACKS



FAST FOOD INGREDIENTS



READY MEALS



SOUP INGREDIENTS



# TEXTURIZED PET FOOD PRODUCTS



CHUNKS IN GRAVY



CHUNKS IN JELLY



SNACKS



# FROM EMULSION/GROUND MEAT TO TEXTURIZED MEAT

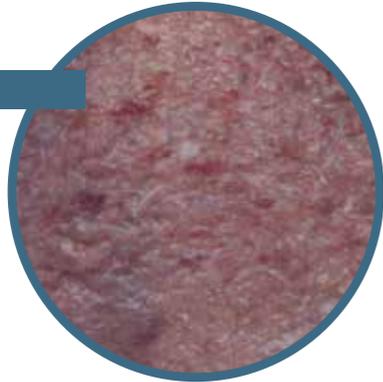
CHICKEN



CHICKEN CHUNKS



BEEF



BEEF CHUNKS



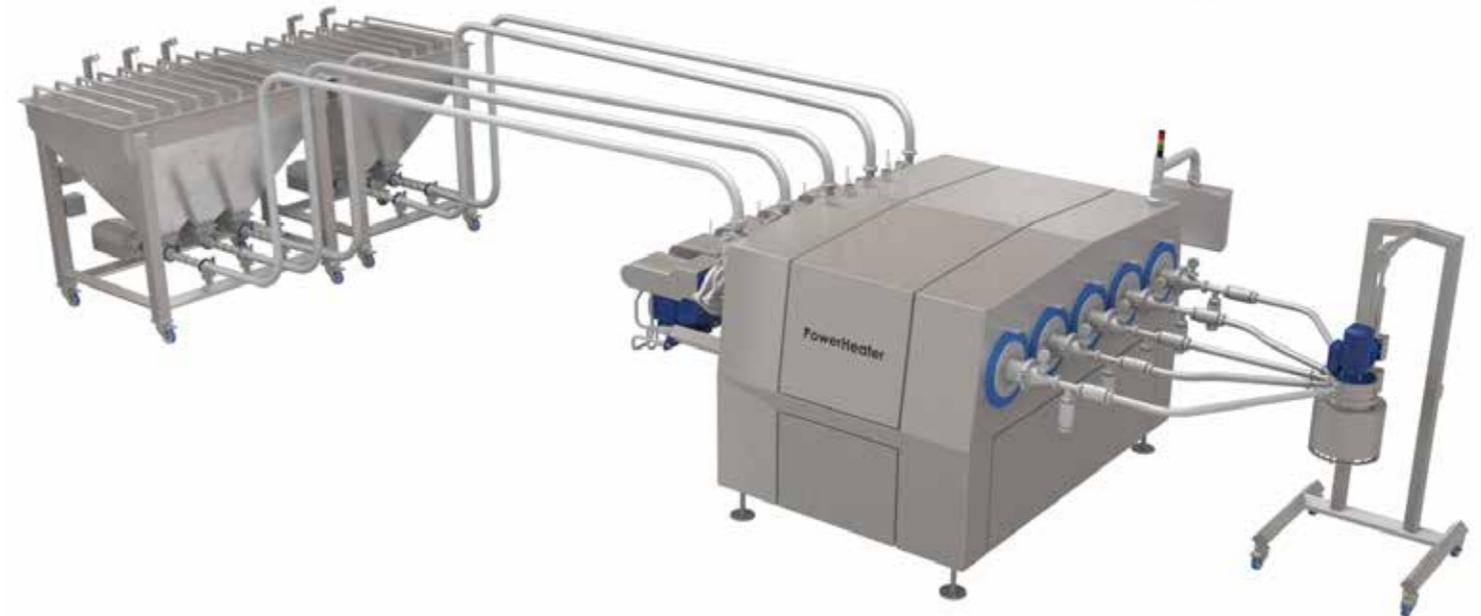
PORK



PORK CHUNKS



# THE POWERHEATER™ PROCESS





# OPERATING COSTS FOR THE POWERHEATER



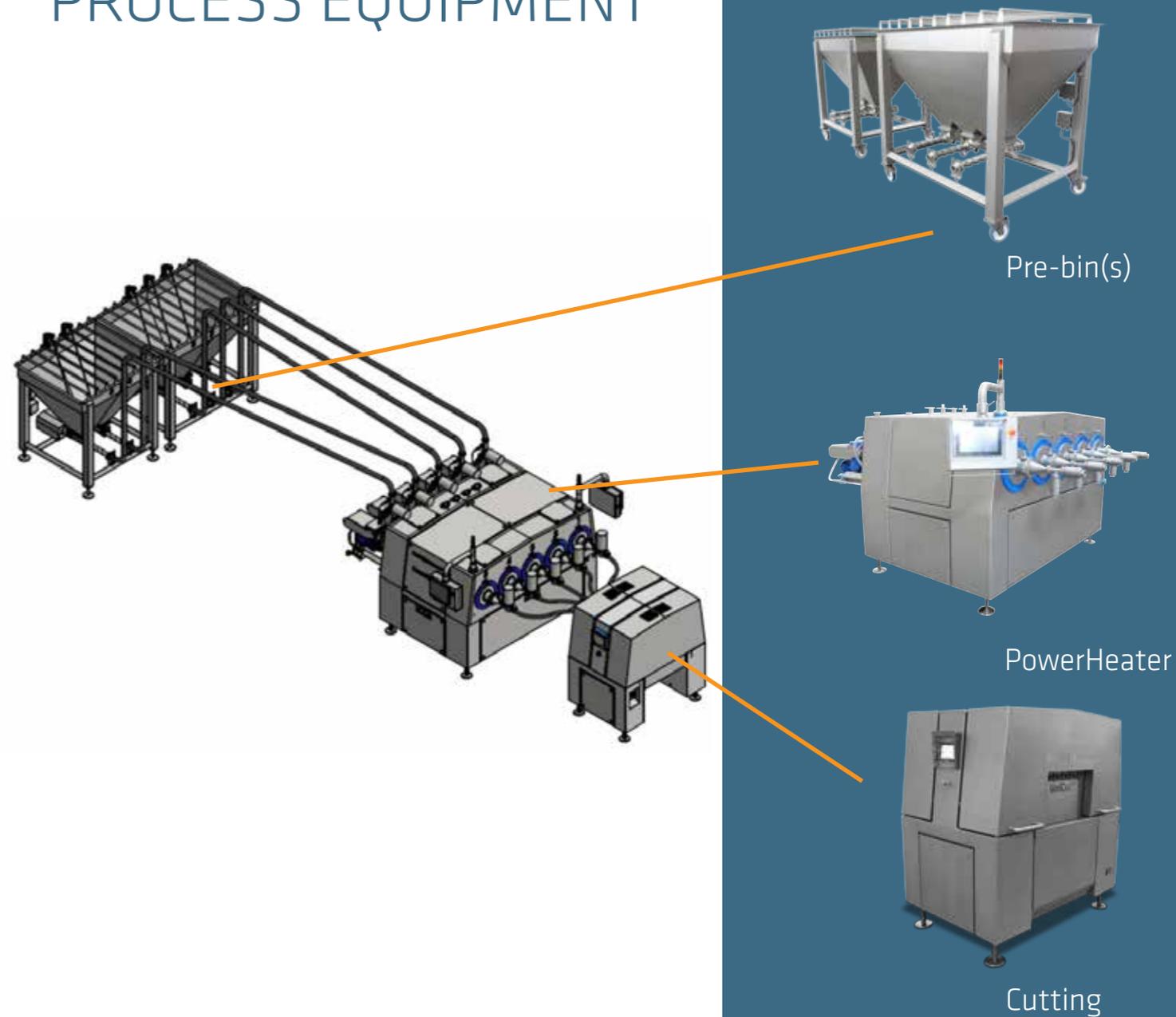
## Utility & Maintenance

## Costs EUR per kg product

Steam costs (0.15 kg steam per kg product)	0.002
Electricity costs (0.01 kW per kg product)	0.002
Compressed air costs	0.001
Maintenance costs (3,500 hours per year)	0.001
<b>Total costs (EUR per kg)</b>	<b>0.006</b>

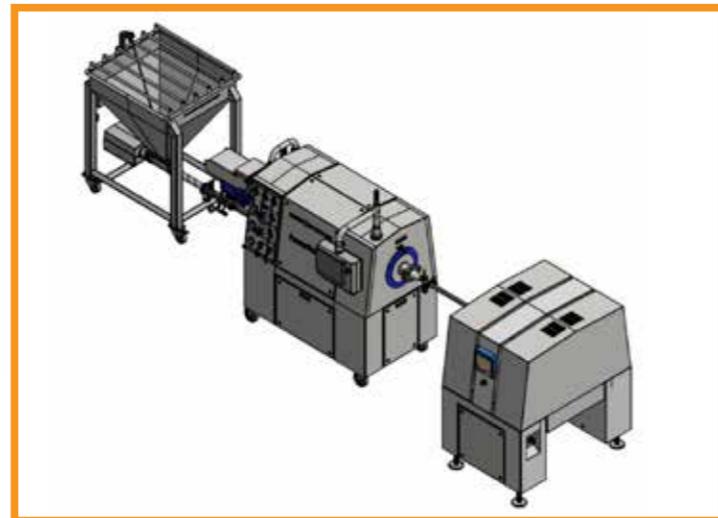
Figures are subject to formula composition and raw materials.

## PROCESS EQUIPMENT

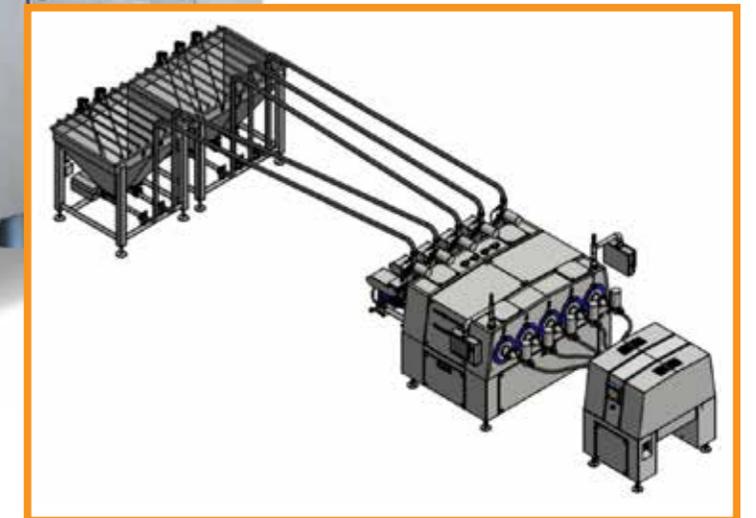


# POWERHEATER TECHNOLOGY FOR TEXTURIZED MEAT PROCESSING

PH100 (75-300 kg/h)



PH100-5 (375-1500 kg/h)



# POWERHEATER™

State-of-the-art heat treatment process for texturized meat.



# THE POWERHEATER PROCESS FOR TEXTURIZED FOOD PROCESSING



# PRE-BIN(S)

Multi-purpose bins for color or formula differentiation during the same production run.

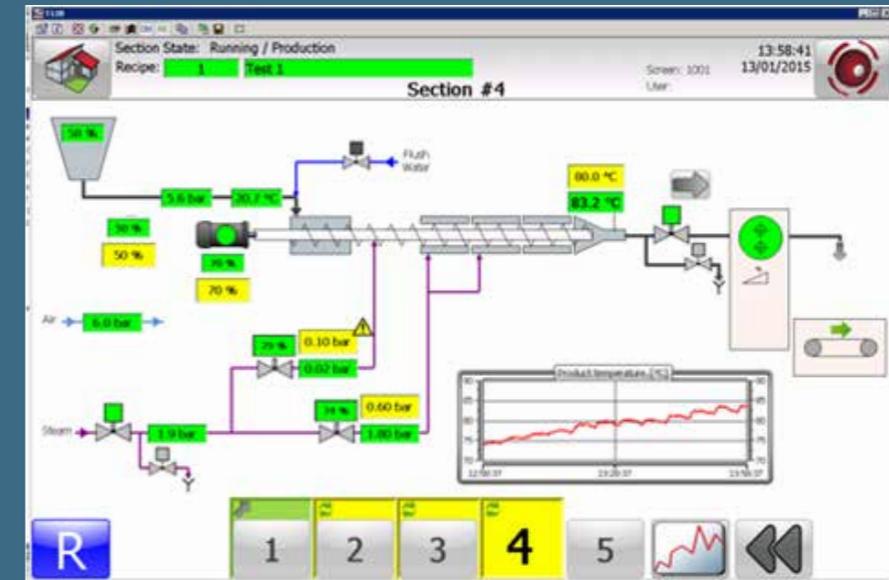


# CUTTING SYSTEM

Non-artificial cutting of the product to ensure meat-like appearance.



# AUTOMATIC CONTROL SYSTEM



# POWERHEATER TECHNOLOGY FOR TEXTURIZED MEAT PROCESSING

POWERHEATER  
CONTROL SYSTEM

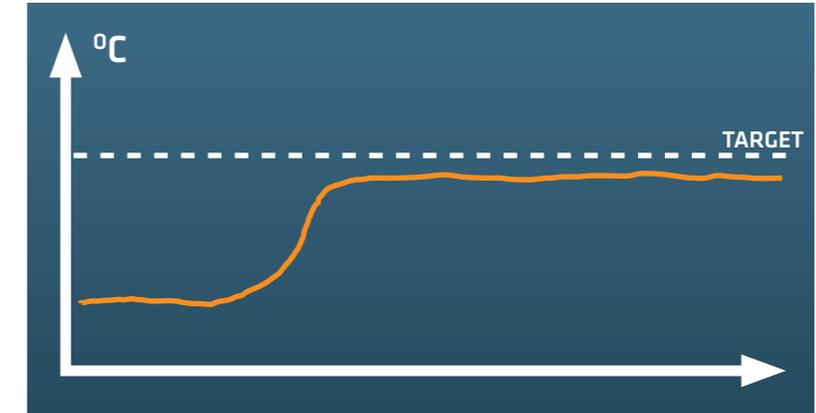


CUSTOMER  
CONTROL SYSTEM

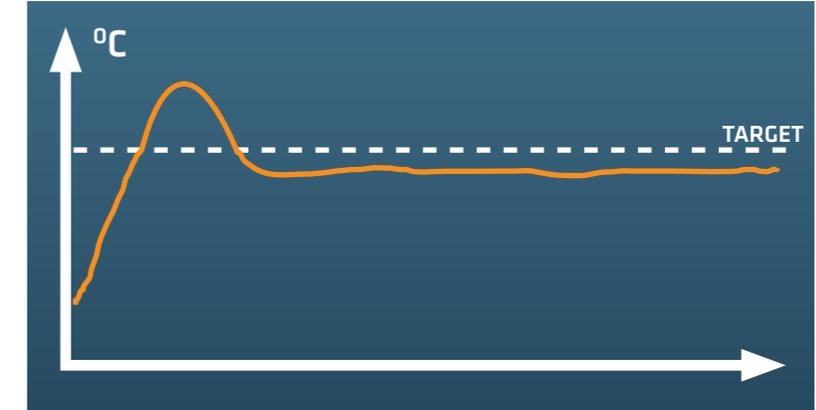


Analogue (4-20 mA)  
Digital (24 V)  
Ethernet  
CSV file  
Bus (option)

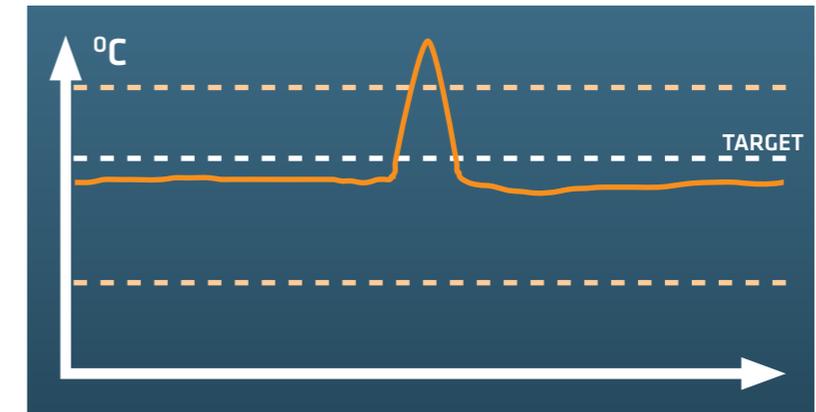
AUTOMATIC TEMPERATURE CONTROL



AUTOMATIC START-UP PROCEDURE



ALARM WHEN OUT OF SPECIFICATIONS



# SUPPORTING YOUR SUCCESS

## PREVENTIVE MAINTENANCE



We offer our customers preventive maintenance visits to ensure the continuous operation of the supplied equipment. During these preventive maintenance visits, we usually also offer software upgrades as well as general training of the operation staff.

## SERVICE



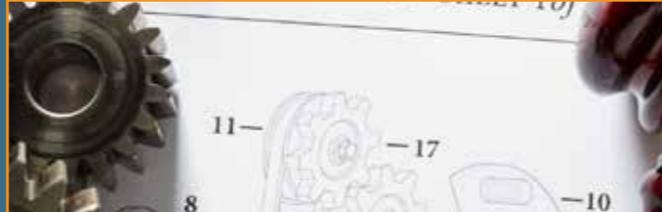
Should a machine breakdown occur, we offer service support from both Europe and USA. Typically, we can provide remote service, thanks to the non-complex design.

## TEST CENTER



We offer our customers the opportunity to test the PowerHeater process in our two test facilities in Denmark, Europe and Sabetha, Kansas, USA. This enables our customers to experience the meat quality prior to purchase.

## PATENTED TECHNOLOGY



The PowerHeater process is a unique technology. Multiple patents filed worldwide, protect our technology and ensure our customers exclusivity to the products offered.

## TRAINING

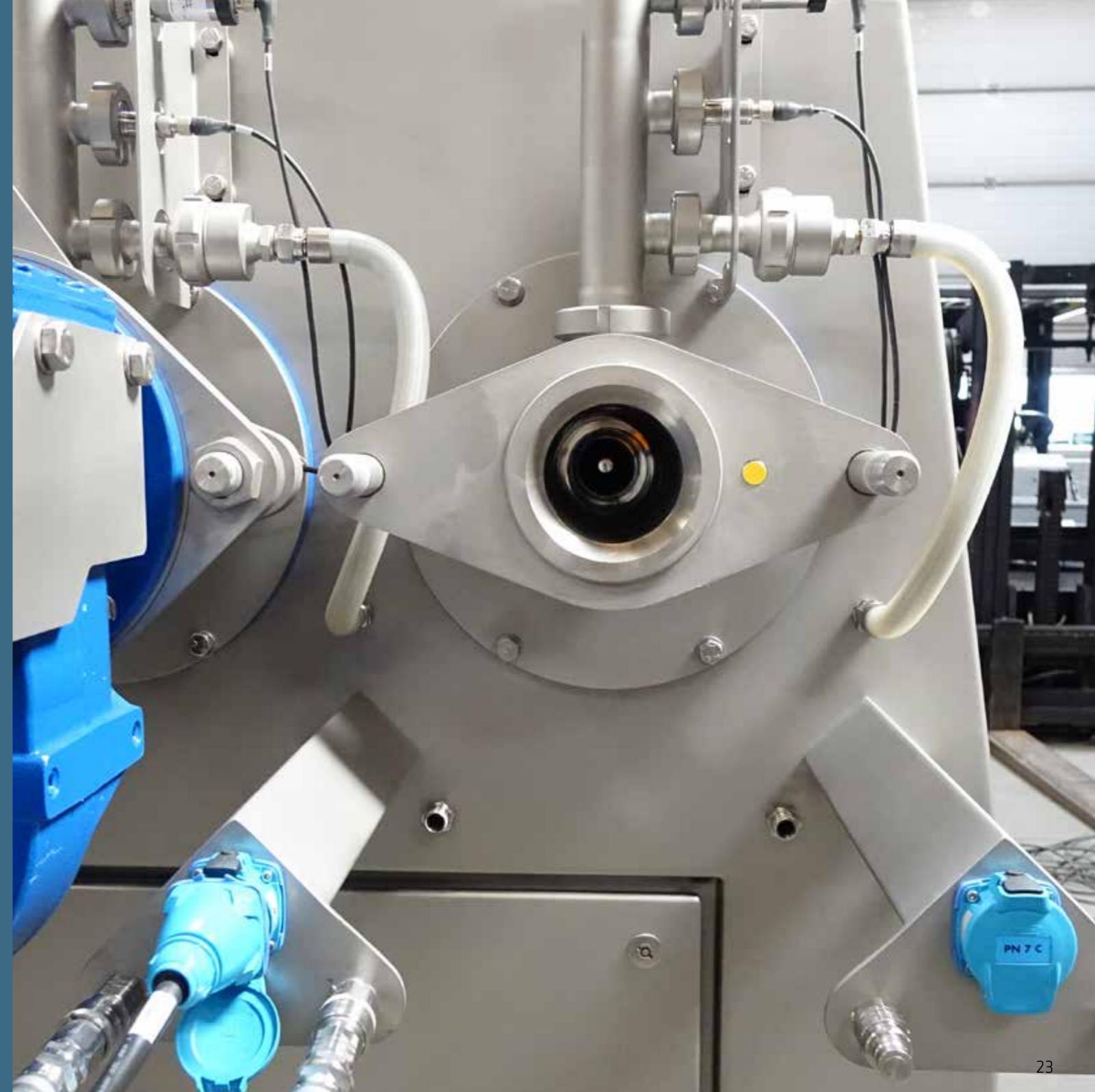


Training during commissioning of the PowerHeater, is conducted by our experienced Process Engineers. The training ensures that our customers can obtain optimal performance of the equipment.

## INSTALLATION



Source Technology offers installation support to ensure minimal installation time. Our experienced staff can support both the electrical and the mechanical installations.



# SOURCE | TECHNOLOGY

## Plant and Corporate Offices

Korsvej 11

6000 Kolding

Denmark

+45 75559095

info@sourcetechnology.dk

www.sourcetechnology.dk



## Sales & Service - Europe

Source Technology

Korsvej 11

6000 Kolding

Denmark

+45 75559095

info@sourcetechnology.dk

www.sourcetechnology.dk



## Sales & Service - North America

Wenger Manufacturing Inc.

714 Main Street

Sabetha, KS 66534-0130

USA

+1 785 284 2133

info@wenger.com

www.wenger.com