



GEA CUTMASTER: THE VEGETARIAN OPTION

Perfect mixes for vegetarian and meat-replacement products,
in a single machine

The all-in-one solution for meat-replacement products

Making perfect mixes for meat-replacement products takes the right know-how and the right technology: with the GEA CutMaster, you have both.

The GEA CutMaster prepares all the components of high-quality products, right from the rehydration of the texturized vegetable proteins (TVP), cutting the coconut butter, and even emulsifying the methylcellulose to achieve optimal binding. The result: thoroughly mixed, smooth, sub-products in a single machine. Robust and strong motors handle these high-density substrates with ease and, by using two machines in parallel, manufacturers can achieve the highest output, and continuous production.



The perfect mix

The powerful, high-speed CutMaster prepares each element of the mix perfectly to achieve a better texture and minimize the use of expensive additives by up to 10%.



Maximize productivity

The rehydration of raw materials under vacuum takes minutes instead of hours aiding water uptake and maximizing productivity.



Consistent results

Controlling the temperature at every stage using a cryogenic coolant injected directly into the product you achieve the optimum consistency for high-speed forming.





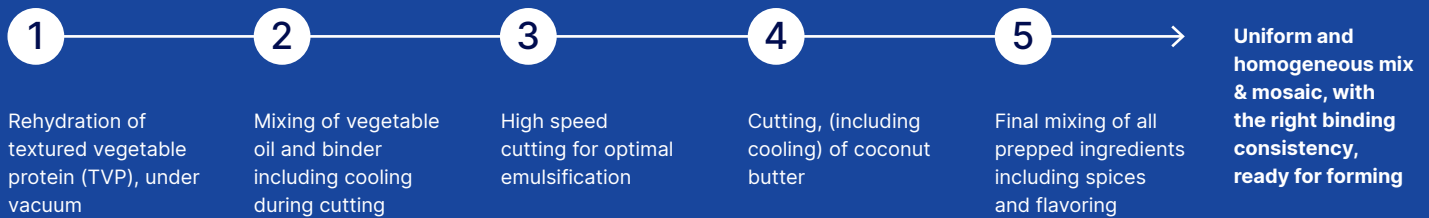
GEA CutMaster delivers exceptional benefits in versatility and performance:

- Machines for every application capacity: 200, 325, 500 and 750-liter bowl volumes
- High rotation speed to cover all types of applications
- Each step in the process is recorded to ensure batch consistency
- Tough motors for high performance and reliability
- Sealed product area for hygienic operation
- Great performance at a small footprint
- Easy cleaning
- Simplified factory logistics

Adding value with flexibility and power



Preparation steps for meat-replacement products



The GEA CutMaster, backed by GEA know-how and processing experience, provides the flexibility and power to create innovative, exciting vegetarian and meat-replacement products in a single machine.

A great alternative to meat

With faster rehydration, better product quality and consistency, reduced power consumption, less use of additives and better hygiene, it really is the best solution for manufacturers of creative vegan and vegetarian foods.

So, if you are looking for the ultimate in vegetarian food processing technology to give you a competitive edge in today's fast changing market, look no further. The GEA CutMaster, backed by GEA know-how, will give you the flexibility and power to meet the trend and bring your products to market quickly and profitably.

With GEA CutMaster you can cover all steps in the preparation process for a meat-replacement mix in a fast, reliable and controlled way.





Preparation steps for vegetarian products



Going veggie

An alternative to meat, consumers often look for a purely vegetable-based product to serve as a meal component. Here, the right balance between natural appearance, color, flavor and textures on the one hand and optimal binding characteristics of the mix on the other, is essential.

With GEA CutMaster you can master both challenges simultaneously. The smooth and gentle mixing retains the vegetable structure, keeping it recognizable in the final product. Next to that, the built-in vacuum feature helps intensify fresh and appetizing colors while it contributes to the good binding and the higher density of the mix, leading to improved formability of the mix and ultimately better-formed products, with minimum knock-outs during production.



Gentle handling

For pure vegetable mixes the CutMaster provides a gentle handling of all product ingredients to maintain their appearance.

Experience more from GEA

When it comes to vegetarian and meat-replacement products, preparation with GEA CutMaster is just part of the story. GEA can offer more in terms of tempering, forming, coating, cooking, frying, freezing and packaging, offering an impressive range of various capacities. See some highlights of our technologies below as inspiration.



Mixing and tempering with GEA ProMix

GEA mixers with ColdSteam technology allow the temperature and consistency of the tempered mix to be finely tuned to create the perfect structure for forming of high-quality vegetable products.



Forming with GEA MaxiFormer

Rotary drum former, suitable for 600 mm and 1000 mm wide lines, is our most efficient forming solution for high-quality formed products, providing the highest output of up to 5000 kg per hour.



Coating with GEA CrumbMaster

GEA CrumbMaster is a state-of-the-art breading machine suited for a wide range of breadcrumb types.



Frying with GEA EasyFry

GEA EasyFry is a modular fryer available in various lengths, widths, capacities and belt speeds. Each configuration includes a choice of options, such as sediment removal system and more.



Cooking, steaming, roasting and frying with GEA CookStar

The GEA CookStar industrial spiral oven prides with excellent performance in terms of capacity, throughput, flexibility, consistency and reliability, consistently outperforming its rivals.



Get the most out of your product ideas, with our team of experienced food-technologists.

Feel confident in your investment

Naturally, you need reassurance that your equipment is a profitable investment. By choosing GEA you can be confident you are making wise choices and, that's why we want you to be completely satisfied by what we offer.

Test before you invest

Customers can test GEA CutMaster at the GEA Technology Center in Bakel, The Netherlands before investing. Please contact your local GEA sales agent for details.

Lease rather than buy

GEA has lease options available in many countries worldwide. Please contact your local GEA sales agent for details.

Global service network

The GEA CutMaster is supported worldwide by GEA's global stocks of spare parts, preventive maintenance programs and a network of service engineers.



