The **KS Diaphragm** is an attachment which can be used universally for portioning and straight filling. Shape, contours and product diameter can be selected up to 70 mm. The **KS Diaphragm** can be obtained in different versions with 1 to 12 portioning heads.

The **KS Diaphragm** is appealing due to its newly developed drive concept based on a highly dynamic servo motor. The specification of the shape and the size of the product to be processed is solely through parameter setting in the control. This is accomplished easily on the large touch screen of the filling machine. Adaptation of the production parameters can be done any time during operations.

Whether dumplings, meat- or cheeseballs, gnocchi, croquettes or sticks – due to the manifold setting options there is a huge potentiality for new product design.

The **KS Diaphragm** provides first class process reliability, superior flexibility and quality and thus a value enhancement for your production.

For more information call **920 982 9974**

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