The future in emulsifying

**KS** emulsifiers are core components of numerous innovative process lines. They can be flexibly equipped for various application-specific cutting and homogenizing tasks. Thanks to the intelligent combination of several cutting principles in one machine, the production of superfine products becomes possible in one operation.

The quality of sausages, vegetarian delicatessen products, pet food as well as baby and pureed food, is mainly based on an excellent fine emulsion. Compared to conventional methods, a higher degree of fineness with best consistency is achieved by production with **KS** equipment.

In the baby food segment, products of particular fineness are made faster than with ordinary machines. The rational advantage of continuously producing a semi-finished product from frozen raw materials in one step, which is still far below the 0°C limit, without risk and unnecessary energy consumption, is a decisive factor.

**KS** emulsifiers produce stable emulsions, which also means an increase in product quality. In the production of paté, extremely homogeneous, fine specialties with a first-class mouthfeel are produced.

Abrasive starting materials place the highest demands on machines and cutting systems, especially in the pet food sector. High-performance machines from **KS** can even shred bones and cartilage effectively and particularly finely.

**KARL SCHNELL** has developed special combinations of cutting principles for these applications. Combined with upstream and downstream **KS** components, we build complete process lines that are used successfully worldwide.

Visit us in Atlanta    Booth B8144