

Equipment for the foodstuffs industry



Processing of fat



KASAG LANGNAU AG develops and manufactures customized equipment for the most varied applications in the foodstuff industry. Decades of experience, solid know-how and a marked quality consciousness characterize our enterprise as a competent partner. This is borne out by many well-known companies which rely on our products and services.

Fat-oil station

Fat-oil station to melt down blocks of fat and to admix ingredients. The system consists of three containers:

- Melting container with heatable melting grate
- Mixing container with mixer to admix ingredients
- Buffer container to supply the spraying device

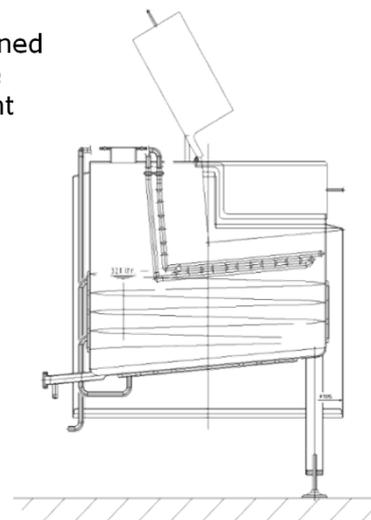
The liquid fat ready for processing is kept at a constant temperature in the buffer container.

Fat melter

Fat melter for the preparation of medium to large quantities of neutral liquid fat.

The fat is melted on the heatable melting grate and kept at a constant temperature in the collection trough.

The fat melter is designed and laid out to suit the customer's requirement and the size of the blocks of fat.



Swiss Quality – our standard

Milk processing and handling



Milk processing



Handling

Mixer for fromage frais (quark)

Mixer for fromage frais to evenly and gently admix a great variety of ingredients. The pointed base and jacket are cooled and provided with an insulation jacket.

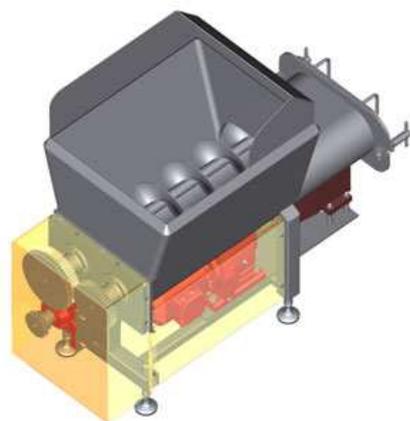
Creamer

Creamer for the production of processed cheese. An outstandingly good dispersion is achieved thanks to the special base mixer.



Cheese mixer

Cheese mixer with a capacity of 200 litres and two counterrotating feed screws for most convincing mixing results.



Multifunctional conveyor

Multifunctional conveyor made to meet the customer's wishes. The belt's height and inclination, advancing and return movement can be adjusted almost without limits. The belt speed can be set steplessly from feeding to stopping for defined intervals.

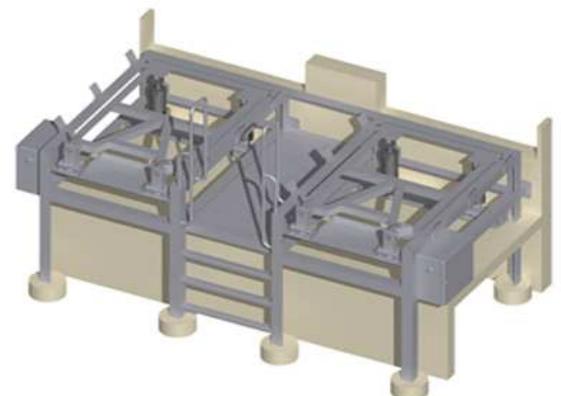
Glovebox

Glovebox with vibrating screen for dust-free handling and checking in the sterile processing of powdery products packed in bags.



Tilting station

Twin tilting station with weighing cells for convenient handling and monitoring of 1,000 litre containers





Compact systems

Packaging

Compact systems are production aids ready to be plugged in for the most varied applications. We deliver purpose-built solutions with all necessary valves, measuring sensors and controls to meet the customer's requirements.

Warming-up equipment for jam/marmalades

Warming-up equipment to keep preserves and marmalades ready along baking lines. A pump feeds the medium through heated tubes. Static mixers ensure an excellent heat transfer and short processing times.

Advantages:

- Handling of hot preserves is eliminated
- Even feeding at constant temperature
- Individual use along different baking lines

Bag gassing chamber

For the sterile sealing of products in bags to meet hygiene requirements.

Working mode:

- Attach the bag
- Close the appliance
- Create vacuum in chamber
- Nitrogen deposition in bag
- Double sealing of the bag

Temperature-controlled container

Temperature-controlled container with a capacity of 100 litres with stirrer to heat and cool chocolate.

