

Fat processing

Fat is a raw material which is used in many industrial processes for preparing foods. For this, blocks of palm kernel, palm oil, cocoa and butter fat are melted and kept at a certain temperature for further processing. Further ingredients are also sometimes added. KASAG Swiss AG provide support in the optimisation of these processes.



Fat-oil station

The fat-oil station is an extension of the fat melt, and is used to mix ingredients into liquid fat. The equipment stands on a base frame with levelling feet. All of the components are ready-for-connection. Hot water preparation and control are achieved by means of a temporary unit or through a connection to the existing hot water network.

The unit consists of three containers:

- A melting container with a heatable melting grid
- A mixing container with a mixer for mixing in ingredients
- A buffer container for feeding the spray unit

The liquid fat prepared for processing is held in the buffer tank at a constant temperature.

Fat tanks

Fat tanks are mobile containers with agitators and temperature control systems, which are used for the further processing of the liquid fat.

Fat melter

Fat melters are compact, mobile units for melting fat blocks. The liquid fat obtained from the heatable grid is held in the drip tray at the desired temperature for the respective production process. Dimensions, layout and equipment such as CIP (Cleaning in Place) are designed by KASAG on the basis of customer requirements.

