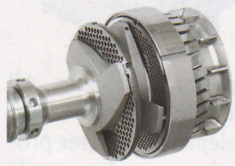


System design for industrial processing

The activities of the **Karl Schnell GmbH & Co. KG** (Winterbach, Germany) are closely linked to the food industry for more than



60 years. Today, production and development are focussed on machinery and system design for the industrial processing of foods. KS supplies individual machines and complete processing lines as well. In terms of emulsifying technology the KS Cutting System represents a highly flexible solution for many product requirements – from extreme cold and high viscous raw materials to low viscosity emulsions. It is available in

many designs, for example the new Cutfix system based on the stator-rotor principle. The cutting set configuration simultaneously handles grinding, emulsifying, dispersing and homogenisation. Some of the advantages of the KS cutting system are monitoring of product temperature, improvement in the extraction of protein from meat, constant degree of emulsification and up-to-date hygienic design.

www.karlschnell.de

Finest cutting and emulsifying of meat

Kilia Fleischerei- und Spezial-Maschinen-Fabrik GmbH (Neumünster, Germany) presents with Kilia Fine Cut 2000 a machine for finest cutting and emulsifying of meat products. Depending on product and process, the normal throughput capacity lies between 2,000 and

3,000 kg/h. With easy to process material even capacities of up to 10 t/h can be reached. The special design of the massive stainless steel machine offers quiet running and easy cleaning. The cutting system consists of rotor and stator only to produce an extremely fine emulsion. There is no contact between knives from rotor and stator. The emulsion flow is short and continuous without turbulences, which otherwise would heat up the emulsion unevenly. Throughput as well as degree of fineness reach high values, while energy con-



sumption is minimized. The long service life of the knife system allows a production of up to 500 t (depending on product) before the next re-grinding is required.

www.kilia.com

Thinking in terms of total process

Marel Food Systems hf. (Gardaer, Island) and **Stork Food Systems** offer with their brands **AEW Delford**, **Carnitech**, **Marel**, **Scanvaegt**, **Stork** and **Townsend** a comprehensive range of products and systems for the global meat and poultry industries. At Anuga FoodTec Marel and Stork will join forces. Amongst other the following products will be presented: the **MasterFormer** which is designed for portioning meat dough into an end product comparable to that made by hand, the **Desinewed Minced Meat (DMM) Technology** which harvests residual meat left on the bone after deboning, the **Streamline** with **Innova** is a trimming line for real-time monitoring and data collection on yield. **M-Check RF8** is a checkweigher with an open, hygienic and sturdy construction.

www.marel.com

Concept for food processing

Dinnissen Process Technology BV (Sevenum, Netherlands) and **K-Tron Process Group** (Niederlenz, Switzerland) will be introducing a new mixing concept for the

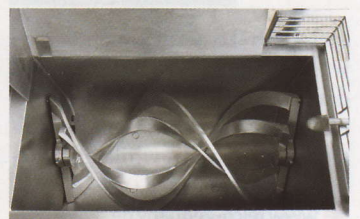


high-quality food processing industry together in Cologne. The Pandora end of line mixing concept is specially intended for situations where high demands are placed on the rapid, careful and extremely homogenous mixing of a maximum of 10 (micro)components working according to the principle of continuous mixing. The concept comprises K-Tron Group's gravimetric feeders and Dinnissen's esteemed **Pegasus®** mixer, which mixes raw materials at high speed until a homogenous mixture is obtained. The Pandora end of line mixing concept is suitable for quantities between 50 kg and 100 t/h.

www.dinnissen.nl

Mixing system for meat and convenience

Inotec GmbH (Reutlingen, Germany) presents in 2009 a new mixing system. With their **Vario Mix** series Inotec offers mixers which are applied for minced meat, salami and cooked ham. The **Vario Mix** series is used in relation with emulsion products for the ultra fast pre-blending of the ingredients or for the quick and careful mixing in of decorations. Blends with delicate ingredients are mixed carefully with minimum temperature in-





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