

**LASKA**

# Emulsifiers



# Very low cutting head wear, stable and fine emulsions, easy handling



| Machines | Perforated disk<br>Ø in mm | Throughput<br>in t/h | Motor power<br>in kW |
|----------|----------------------------|----------------------|----------------------|
| FZ 175   | 175                        | 2,5–8                | 90                   |
| FZ 225   | 225                        | 5–15                 | 132                  |

## Strengths and benefits

The emulsifier enables production quantities in the medium and high ranges and can be incorporated extremely well into many kinds of production processes. A variety of perforated discs and the innovative control concept determine the fineness of the meat produced and guarantee continuous, even processing results with low material wear. The emulsifier can be integrated into production lines.

## Applications

Boiled sausage  
Cooked sausage  
Pâtés  
Vegetables  
Cheese  
and much more...

## Options

Special magnet  
Automatic temperature control  
Ergonomic transport trolley