

KALTENBACH
vielseitig · leistungsstark · kompetent

Applikations- und Verfahrenstechnik von Maschinenbau Kaltenbach GmbH



people for process

Welcome at k-ma process

people for process



Applikations- und Verfahrenstechnik von Maschinenbau Kaltenbach GmbH





people for process

Vacuum Homogeniser

TYPE K-DISHO





Solutions for the food industry













Solutions for the cosmetics industry











Advantages

- Homogeniser with multi-chamber system
- Direct dosing of powders
- Direct dosing of liquids
- Droplet size ≤ 1 µm
- Very little difference in droplet size
- Seals in aseptic design
- Short batch time
- Minimised cleaning time
- > CIP / WIP







Basic functions

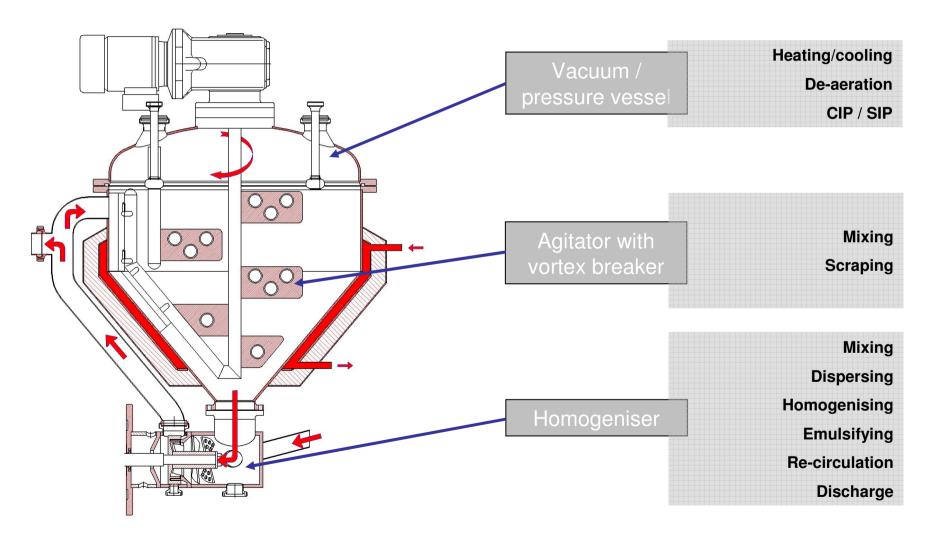
- Feed of raw materials
- Mixing
- Dispersing
- Homogenising
- Emulsifying
- Re-circulation
- De-aerating
- Discharge



- Mayonnaise & dressings
- Ketchup & emulsified sauces
- Creams, gels & ointments













Homogeniser







Direct feeding into homogeniser

Feed hopper with agitator or vibrator



Feed hopper with load cells



- Liquids
- Powders

Flow meters for direct dosing

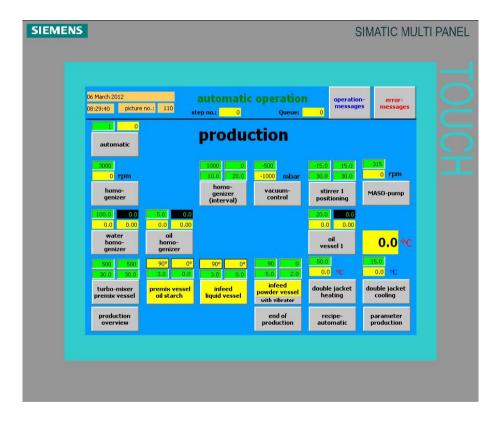






Additional functions

- Indirect heating/cooling via double jacket of mixing vessel
- Direct heating via direct steam injection
- Sterilisation of the plant (SIP)
- Automated processes
- Recipe management
- Automatic dosing systems
- Incorporation of small-sized solid components into the batch







Extended peripheral equipment

Examples:

- Drum emptying pumps
- Scales
- Lifting / tilting equipment for trolleys
- Buffer containers
- Discharge pumps
- Heat exchangers
- CIP booster pumps
- Integration of customer's existing equipment







Our references



Our machines and plants are used worldwide in international well-known groups and firms.