LASKA

Food Processing in Perfection

laska.at

Absolute efficiency.

Food Processing in Perfection

Internationalism
LASKA operates globally and is represented in over 130 countries. Our long-standing business relationships with customers, suppliers and distributors are characterised by respect, trust and commitment. Our top priority is the utmost satisfaction of our customers worldwide.

Quality
Our promise to our customers is as follows: food processing in perfection. How serious we are about this is evidenced in our tireless pursuit of advancements and perfection. LASKA machines must meet top requirements; the expertise of our employees and the selection of the best components ensures this. Each and every machine is constructed at our own plant in Austria according to standardized processes and ergonomically designed assembly lines. Proper functioning and processing are inspected with precision, and the machine only leaves the plant upon meeting stringent internal standards.

Longevity
The Maschinenfabrik LASKA company is a traditional business with over 140 years of experience in the food industry. Our actions and our philosophy are based on the pursuit of long-term company success.

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Let’s talk future business.

Success through resilience and progressive decisions
The positive developments at LASKA are the result of the resilience that we have developed over generations, but are also the result of the progressive decision-making in the present as well as of the tireless work of all employees in line with LASKA’s motto, “Perfection in every detail”.

Leadership in production lines
Our goal is to build machines with which one can process foods even better, more hygienically and more economically. This led to LASKA successively developing its competence in the field of automation over the past years. Concretely, this means: the production process is optimised by connecting isolated processing stations together and having the system operate automatically. This ensures a higher and more constant product quality overall, and short amortisation times. This is why LASKA is the number 1 partner for food processing production lines.

Expansion instead of cost-cutting – investment in digitalisation and the production sites
Instead of throttling our expenses in expectation of a possible recession and operating in “savings mode”, we at LASKA showed true entrepreneurial spirit. On the one hand, the new assembly line for grinders was a first step towards converting the assembly process and significantly increasing capacity. On the other hand, we invested massively in the expansion of digitalisation: to optimise our own operations, we switched to SAP, while at the same time our sales and services were made fit for the future with a tailored sales app and our customers informed through numerous events.

Expanded horizon: always forging new paths
Proximity to the customer is a central focus at LASKA. We mean that both literally and metaphorically. We redrew our existing service and sales network to be closer to our customers and give them even better support when they need us. The results: shorter distances and faster reaction times. Around the world. The other aspect of proximity to the customer is in relation to the range of our products. LASKA machines have long been used for more than meat processing; they also show their qualities in the production of plant-based foods like the manufacture of alternative proteins. Our know-how is therefore increasingly benefiting operators in this fast-growing area.

“The investment in digital tools has simplified our collaboration with our partners and further improved the efficiency of our work. But we have also expanded in the real world.”

Maximilian Laska,
owner and sole managing director

The future is built on the past.

Founded in 1880, LASKA can look back on a very long history. Today, after over 140 years, LASKA is one of the international leaders in machine construction and is a constant innovator in food production. Maximilian Laska, owner and since 2021 sole managing director, has been a driving force in the company's current developments since 2015. His goal, like that of the four previous Laska generations, is to build machines with which one can process foods even better, more hygienically and also more economically.

1880 - 1910
Small sausage business
Johann Laska establishes a small business producing sausage skins and ingredients for sausages.

1948-1963
LASKA machines in international demand
The first LASKA machines are exported in 1950. In the 1960s the German sales company LASKA Fleischereimaschinen Augsburg is founded.

1972
Manufacturing plant in Traun
Fritz Laska and his sons Herbert and Wilfried Laska order the construction of a modern, 8.000 m² production hall with sophisticated architecture in Traun, near Linz.

2002-2008
Expansion in Traun
Production and warehouse facilities are renovated and expanded based on the latest knowledge on working processes and ergonomics.

2016
Fifth generation of LASKA's family-run business
In December 2015, Maximilian Laska takes over as managing director at LASKA, working alongside technical director Alexander Brinnich.

2021
Maximilian Laska becomes sole managing director
On 1 January 2021, Maximilian Laska takes up the position sole managing director at the head of the family business.

2023
Series production of grinders
The newly built assembly line for grinders was put into operation in 2023. Other product groups such as cutters, mixers and emulsifiers will also be assembled on these production lines in future.

"LASKA Electric cutter EK40", 40L bowl volume, 1400 rpm, MY 1955 - in use for 54 years

“The world is constantly changing. But we know how to handle change. The positive developments at LASKA are the result of the resilience - developed over generations.”

Maximilian Laska,
owner and sole managing director

Why choose LASKA?

Entrance LASKA office,
Traun, Austria

What makes a company like LASKA? Its products, its know-how and its success? Yes. But not only. Because something deeper is responsible for all that. The essence of a company. Curiosity. Courage. Determination. Dedication. Obsession. These are the values.

Buy from the market leader.
After more than 140 years of experience and expertise, LASKA machines are some of the most robust and technically advanced in the world.

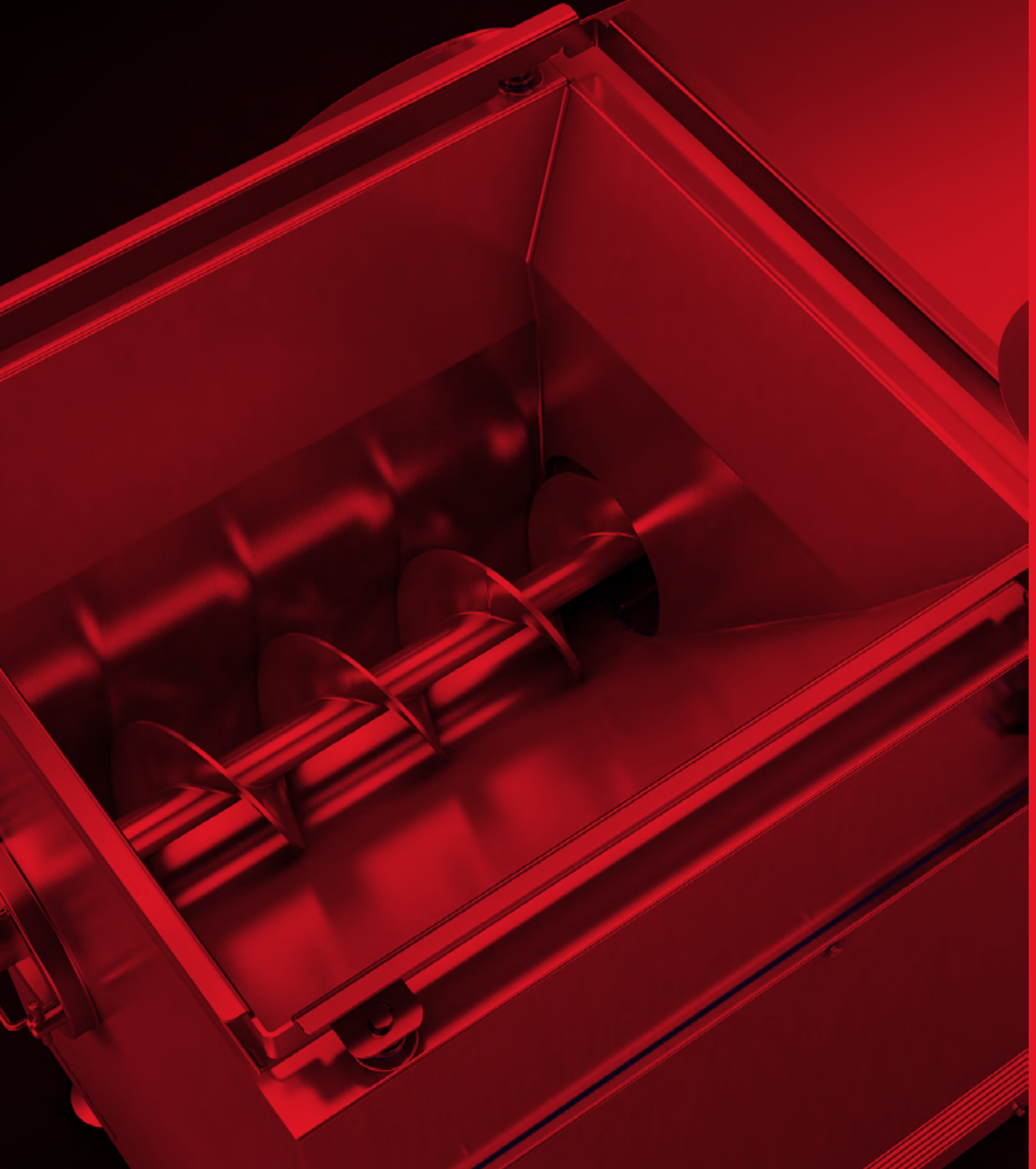
Rely on our service anywhere in the world.
Our international distribution and sales network and the LASKA after sales service with flying engineers ensure that assistance is delivered in short order to resolve any serious situations. We also guarantee the provision of spare parts for all of our machines for at least 25 years.

Our machines are built to last for decades.
LASKA machines are robust and designed for longevity. Just like our customer relationships.

Engineered for hygienic design.
LASKA machines are consistently developed according to hygienic design guidelines and fitted with EHEDG-certified components.

Settle for no less than Austrian-engineered quality.
Machines by LASKA are developed and perfected by in-house engineers. then built at our own plant in Austria according to standardized processes and ergonomically designed assembly lines.

Invest in efficiency.
LASKA machines deliver extremely high output and reduce costs through automation solutions and simple cleaning.



Grinders

Fully redesigned to set new benchmarks in hygienic design.

Grinders Overview

W 130-H
Perforated disk Ø 130 mm
Hopper capacity 48 l
Max. output / h 2500 kg/h

WW 130
Perforated disk Ø 130 mm
Hopper capacity 175 l
Max. output / h 5000 kg/h

WW 160-H
erforated disk Ø 160 mm
Hopper capacity 385 l
Max. output / h 9100 kg/h

WW 200-H
Perforated disk Ø 200 mm
Hopper capacity 385 l
Max. output / h 14000 kg/h

WWB 200-H
Perforated disk Ø 200 mm
Hopper capacity 650 l
Max. output / h 8000 kg/h

WWB 300-H
Perforated disk Ø 300 mm
Hopper capacity 800 l
Max. output / h 21000 kg/h

Scan the QR code to follow the link to see our machines in action!

Highest output in its class, no waste and maximum hygiene.

Strengths and benefits
The new angle grinders can be used universally, both for fresh and frozen material. The sturdy construction from solid, non-corrosive materials guarantees long shelf life.

Applications
Boiled, raw and cooked sausage
Various fish products
Mince and hamburgers
Fruit and vegetable products
Pâtés
Cheese, butter
Confectionery
Pet food

Maschinen	Perforated disk Ø in mm	Hopper capacity standard in litres	Motor power in kW 1-speed grinder	Motor power in kW 1G-speed grinder	Motor power in kW 2-speed grinder	Motor power in kW 2G-speed grinder
W 130-H	130	48	7,5	-	-	-
WW 130	130	175	11	15	12,5/15	-
WW 160-H	160	370	-	-	26/34	36/38
WW 200-H	200	385	-	-	36/38	43/55
WWB 200-H	200	640	-	55	-	-
WWB 300-H	300	800	-	132	-	-

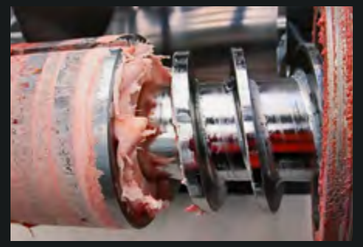
Efficiency in series.

A milestone in the food processing machinery sector: The series production of LASKA grinders to the highest standards is a step into the future.

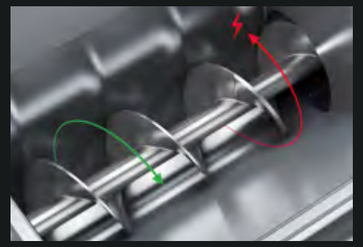
A new assembly line for our grinders has been successfully in operation since January 2023. 50% shorter assembly times thanks to standardized processes, ergonomically designed workstations, and 50% less needed construction space are just a few of the advantages of the new assembly line.
In addition to the shorter delivery time, another major advantage for our customers is that they are buying a series machine. And this is very rare or even unique, especially in the food processing machinery sector.

Watch the interview with Maximilian Laska to find out more about the impacts of the production line on LASKA's internal processes, customers, and the company's future.

Grinders Advantages



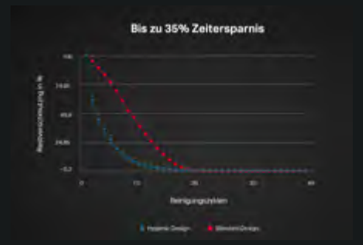
Complete unloading
- Optimum self unloading when changing product or at end of production thanks to special housing and screw geometry
- Saves material, reduces cleaning time and lowers costs



Automatic blockage correction
- Machine's reverse operation rectifies blockages in the feeder screw
- Lowers operating costs, prevents overloading and lengthens service life of the machine

Hydraulic worm ejector
- Fast and simple removal of the working screw and the cutting set for maintenance and cleaning is possible
- Increases ergonomics and reduces effort

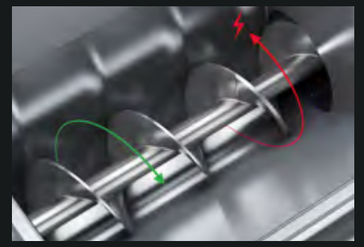
Sophisticated angled design
- Material is gently collected and conveyed onward from the feeder screw to the working screw in one level
- Guarantees high product quality and increases output



Hygiene certification from Fraunhofer Institute
- The design of the components results in less cleaning work
- Up to 35% time savings on cleaning (compared to non-hygienic design version)

Sophisticated cleaning system
- Complete cleaning of the machine possible thanks to well-thought-out, detailed solutions
- Reduces cleaning time

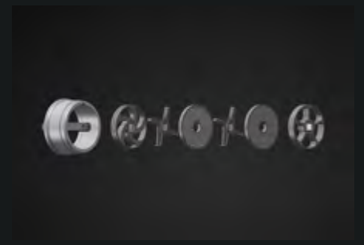
Grinders Options



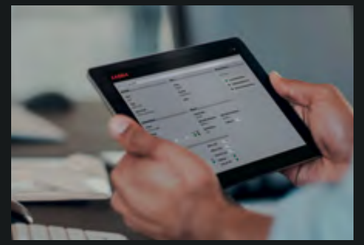
Automatic idle cut-off mechanism
- Screw drives stop automatically when no material is fed
- Protects cutting sets, saves energy and lowers operating costs

Separating cutting sets
- Sorting out of sinewy and hard portions of the raw materia
- Improves the meat grade

Frozen meat cutting set
- Processing frozen meat and rinds of temperatures of -18°C and below, with robust design of the cutting set
- Maintains consistently good cutting quality in continuous use with a perforated disc designof 3 mm



Fresh meat cutting set
- Processing of fresh meat of down to -4°C, good cutting quality, minimal heat exposure of the end product
- Increases product quality



Service-friendly remote maintenance
- Rapid technical support straight from the factory; online part maintenance possible
- Increases plant availability, guarantees reliability and lowers operating costs

OPC UA interface
- Modular and simple integration of individual machines in production lines, secure and reliable data processing
- Increases flexibility and lowers costs

Grinders
Performance Data

Performance data W 130-H

	W 130-H (kg/h)
	fresh +4°C
3 mm (HD)	2500kg/h

The maximum processing quantity per hour depends on the diameter of the bores of the final grinder plate used, but especially on the nature, quality and temperature of the processed product.

Performance data WW

	WW 130 (kg/h)		WW 160-H (kg/h)			WW 200-H (kg/h)	
	beef fresh +4°C	beef frozen -18°C	beef fresh +4°C	beef frozen -18°C		beef fresh +4°C	beef frozen -18°C
3 mm (HD)	1.300 - 2.300		2.250 - 4.100	800 - 1.200	3 mm (HD)	3.100 - 6.000	1.600 - 2.500
5 mm (HD)	1.600 - 2.800		3.500 - 6.600	1.000 - 1.500	5 mm (HD)	4.800 - 9.500	2.000 - 3.100
8 mm (HD)	2.000 - 3.700	400	3.900 - 7.500	1.100 - 1.700	8 mm (HD)	5.600 - 11.000	2.200 - 3.500
13 mm (HD)	2.300 - 4.200	470	4.200 - 8.100	1.300 - 2.000	13 mm (HD)	6.200 - 12.000	2.600 - 4.100
20 mm (HD)	2.700 - 5.000	550	4.800 - 9.100	1.500 - 2.300	20 mm (HD)	7.300 - 14.000	3.000- 4.700

Performance data WWB

	WWB 200-H (kg/h)		WWB 300-H (kg/h)	
	beef fresh +4°C	frozen meat block beef -18°C	beef fresh +4°C	frozen meat block beef -18°C
3 mm (HD)	5.000	1.900	9.300	4.500
5 mm (HD)	6.200	2.100	12.100	4.800
8 mm (HD)	7.600	2.600	16.200	5.800
13 mm (HD)	7.700	3.100	18.300	6.300
20 mm (HD)	8.000	3.300	21.000	7.300

Cutters

Sophisticated, tried and tested machine concept increases productivity with the cutter.

Cutters Overview

K 60/65-B
Bowl capacity 60 l / 65 l
Blade shaft speed 5100 rpm
Cutting speed 100 m/s

K 130-B
Bowl capacity 130 l
Blade shaft speed 4700 rpm
Cutting speed 120 m/s

KCU 200
Bowl capacity 200 l
Blade shaft speed 4600 rpm
Cutting speed 128 m/s

K 200-B
Bowl capacity 200 l
Blade shaft speed 5800 rpm
Cutting speed 160 m/s

K 330-B
Bowl capacity 330 l
Blade shaft speed 4800 rpm
Cutting speed 160 m/s

K 500-B
Bowl capacity 500 l
Blade shaft speed 4200 rpm
Cutting speed 160 m/s

K 750-B
Bowl capacity 750 l
Blade shaft speed 3300 rpm
Cutting speed 160 m/s

Scan the QR code to follow the link to see our machines in action!

High cutting speed, optimal mixing and minimal cleaning effort.

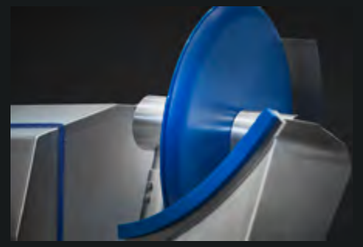
Strengths and benefits
Regardless of the batch size, the cutter processes fresh meat and pre-chopped frozen meat with outstanding cut quality and at high speed for an evenly fine and homogeneous product. In addition, it impresses with easy cleaning and maintenance of the machine and a long life span.

Applications
Boiled, raw and cooked sausage
Rind emulsions
Pâtés
Canned products
Soups and sauces
Confectionery
and much more...

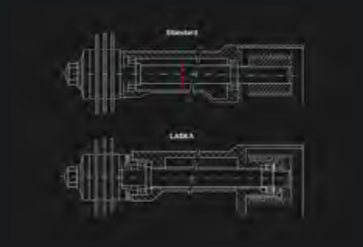
Options
Vacuum design
Cooling device
Cooking device

Machines	Bowl capacity in litres	Cutting speed in m/sec	Motor power in kW
K 65	65	100	22
K 130	130	120	60
KCU 200	200	128	98
K 200	200	KU 135 / KUX 160	KU 104 /KUX 113
K 330	330	KU 135/ KUX 160	KU 142 / KUX 150
K 500	500	KU 135 / KUX 160	KU 172 / KUX 182
K 750	750	KU 135/ KUX 160	KU 250 / KUX 270

Cutters Advantages



Infinitely variable unloader
- Infinitely variable unloader disc speed
- Fast, complete emptying of the cutter bowl for a wide variety of products



Unique bearing system for the knife shaft
- No bending stress on knife shaft since the bearing is located exactly in the axis of the belt force
- Minimised vibrations and reduced noise generation, in addition to a longer service life for bearings and seals

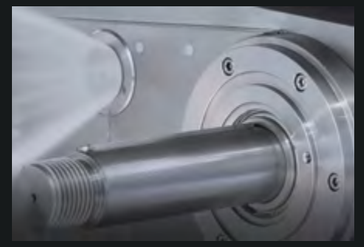
Cutter bowl bearing
- Very precise knife adjustment thanks to patented bearing with large diameter for slewing ring bearing and high truerunning accuracy
- Increases product quality, extends service life and lowers machine maintenance costs

Cutter operating concept
- Large user-friendly Touchscreen
- Minimizes idle times
- Increases operating convenience
- Reduced training effort
- Simple recipe management

Removable baffle plate
- Removing the baffle plate shortens the resting time in the cutting chamber
- Enables the finest possible products and shortens the batch time

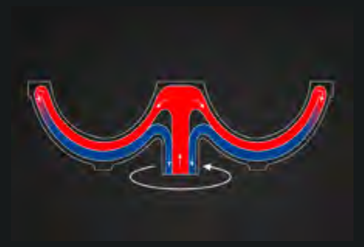
Easy knife changes
- Knives are fixed in place magnetically with patented mounting rings for quick and easy knife changes
- Optimises the workflow and increases occupational safety

Cutters Options



Water dosing
- Automatic addition of water during the cutting process
- Increases operating convenience

Smart central lubrication
- Microprocessor-controlled automatic lubrication
- Extends the service life of the machine, prevents operating errors and reduces idle times

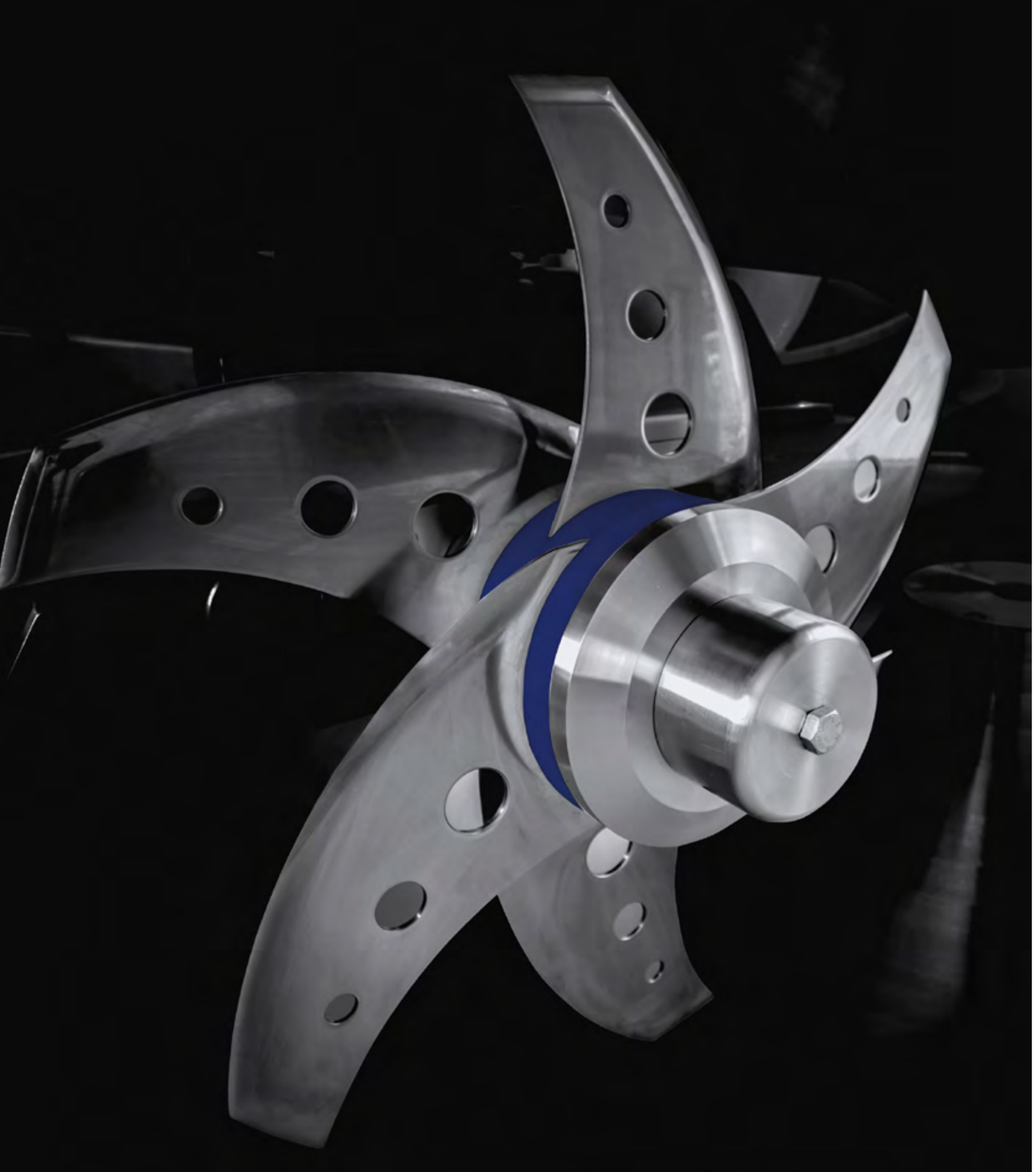


Cooking facility
- Production of cooked sausage and pies in a single operation; no undesired dilution due to closed heating and cooling media circuit
- Shorter process times, improved product quality

Nitrogen cooling
- Optimum rapid temperature distribution during the production process, exceptionally gentle cooling without freezer burn
- Standardisation and automation of sausage production with consistent product quality

Forced ventilation
- Cools LASKA drive units and dissipates heat from climate controlled production chamber using external fans
- Extends machine service life, lowers maintenance costs and reduces downtimes

Dual loading
- Very quick filling of the cutter bowl with two loading units
- Lowers costs and saves time



Cutters
Performance Data

Performance Data
Values for reference only

	K 60/65-B	K 130-B	KCU 200	K 200-B
Dry sausage products				
Batch weight up to (kg)	20 - 30	40 - 50	65 - 75	65 - 75
Process time (min)	3 - 5	3 - 5	3 - 5	3 - 5
Boiled sausage products				
Batch weight up to (kg)	55	120	190	190
Process time (min)	6 - 8	6 - 8	6 - 8	6 - 8
Cooked sausage products (cooking process in the bowl cutter)				
Batch weight up to (kg)				190
Process time (min)				8 - 15

	K 330-B	K 500-B	K 750-B
Dry sausage products			
Batch weight up to (kg)	100 - 120	160 - 180	250 - 270
Process time (min)	3 - 5	3 - 5	3 - 5
Boiled sausage products			
Batch weight up to (kg)	310	475	710
Process time (min)	6 - 8	6 - 8	6 - 8
Cooked sausage products (cooking process in the bowl cutter)			
Batch weight up to (kg)	310	475	710
Process time (min)	8 - 15	8 - 15	8 - 15

Mixer grinders

Highest output in its class, no waste and maximum hygiene.

Mixer grinders
Overview

WMW 1330

Perforated disk Ø	130 mm
Hopper capacity	380 l
Max. mixing quantity	300 kg

WMW 1680

Perforated disk Ø	160 mm
Hopper capacity	800 l
Max. mixing quantity	650 kg

WMW 2080

Perforated disk Ø	200 mm
Hopper capacity	800 l
Max. mixing quantity	650 kg

WMW 2012

Perforated diskr Ø	200 mm
Hopper capacity	1200 l
Max. mixing quantity	1000 kg

WMW 2020

Perforated diskr Ø	200 mm
Hopper capacity	2000 l
Max. mixing quantity	1600 kg

Scan the QR code to follow the link to see our machines in action!

Optimum blending. Sophisticated angled design.

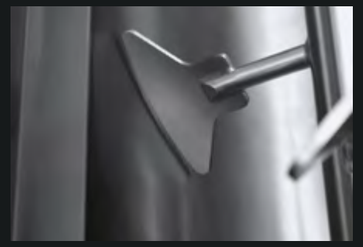
Strengths and benefits
LASKA mixer-grinders combine the functions of a mixer and grinder. Different blade sets produce finest cutting sizes from fresh as well as frozen material and intermeshing heica paddle shafts ensure perfect mixing.

Applications
Meat and cooked meat products
Fish and seafood
Convenience products
Cheese
Confectionery and Pastry
Fruit and vegetable products
Plant-based products and alternative proteins
Pet food

Maschinen	Perforated disk Ø in mm	Hopper capacity standard in litres	Motor power in kW 1-speed grinder	Motor power in kW 1G-speed grinder	Motor power in kW 2-speed grinder	Motor power in kW 2G-speed grinder
WMW 1330	130	380	11	-	12,5/15	-
WMW 1680	160	800	22	-	26/34	-
WMW 2080	200	800	30	-	36/38	-
WMW 2012	200	1.200	30	-	36/38	-
WMW 2020	200	2.000	30	-	36/38	-

Mixer grinders
Advantages

Various special mixing arms
- Different mixing arm designs available as options
- Allows a wide product range with a single machine

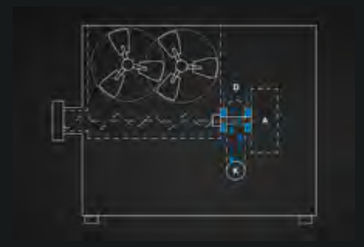


Minimum tolerances
- Efficient mixing thanks to minimal gap between mixing arm and hopper
- Improves product quality and guarantees homogeneous product

Low maintenance efficient drive components
- State of the art energy saving drive and control concept
- Lowers operating costs and protects the machine

Compact design
- Compact, hygienic design thanks to builtin control box
- Reduces cleaning time

Intermeshing paddle spiral mixing shafts
- Maximum mixing range thanks to innovative mixing-shaft geometry
- Improves mixing, guarantees a homogeneous product and reduces batch time



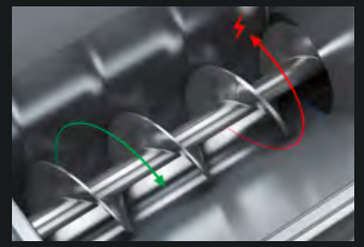
Double-sealed
- Sophisticated sealing concept for the feeder screw and working screw protects the product and drive side
- Easiest cleaning for maximum hygiene

Mixer grinders
Options

Z-shaped mixing arms
- Optimum mixing arm shape for gentle mixing of tough products
- Guarantees high product quality

CO2 or N2 refrigeration
- Optimum, gentle cooling during production processes, through nozzles in the base or cover for CO2, through nozzles in the cover only for N2
- Standardisation and automation with consistent product quality

Water dosing
- Precise, fully automatic addition of a freely selectable quantity of water or liquid at up to +90°C
- Reduces the risk of contaminated products and improves product qualitys



Automatic idle cut-off mechanism
- Screw drives stop automatically when no material is fed
- Protects cutting sets, saves energy and lowers operating costss

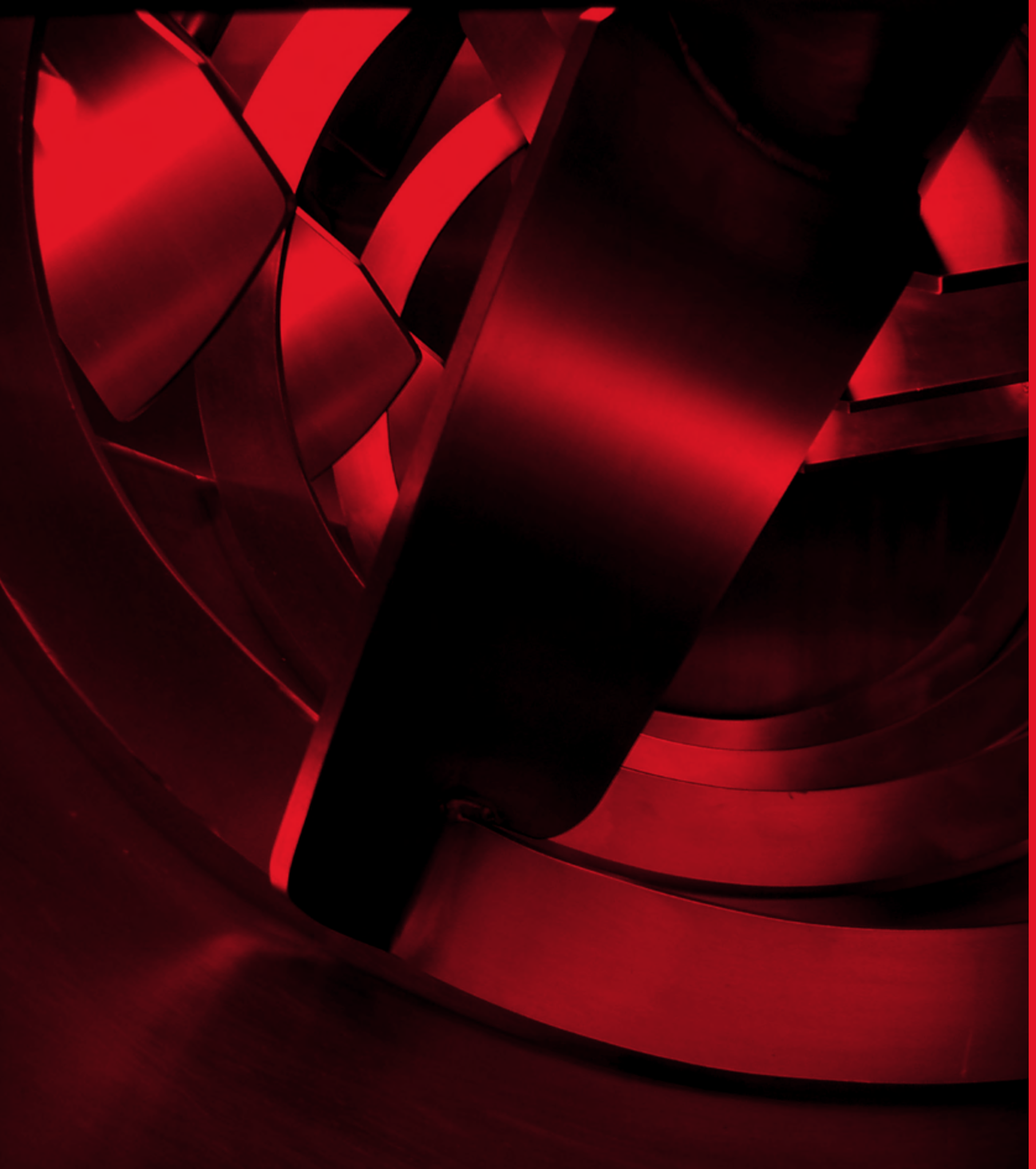
Direct unloading of mixing hopper
- Direct unloading of mixing hopper after mixing process if product is to be chopped using the grinder cutting set
- Increases flexibility and lowers costs

OPC UA interface
- Modular and simple integration of individual machines in production lines, secure and reliable data processing
- Increases flexibility and lowers costs

Mixer grinders
Performance Data

Performance Data
Values for reference only

	WMW 1330		WMW 1680		WMW 2080		WMW 2012		WMW 2020	
Mincer speeds	1	1	1	2	1	2	1	2	1	2
Batch size (kg)	250	250	650	650	650	650	1.000	1.000	1.600	1.600
Batch-Time (total, min)	20	20	27	19	22	16	30	21	45	30
Loading (min)	2	2	4	4	4	4	5	5	8	8
Mixing (min)	2	2	2	2	2	2	2	2	2	2
Analysis (min)	2	2	2	2	2	2	2	2	2	2
Mixing (min)	2	2	2	2	2	2	2	2	2	2
Mincing (3 mm hole plate, min)	12	12	17	9	12	6	19	10	31	16
Output per hour (kg/h)	750	750	1.400	2.100	1.800	2.400	2.000	2.800	2.100	3.200



Mixers

Sophisticated mixing arm concept guarantees optimal mixing effect for all requirements.

Mixers Overview

ME 500+

Hopper capacity	500 l
Max. mixing capacity	400 kg
Draining	Side flap

ME 750+

Hopper capacity	750 l
Max. mixing capacity	600 kg
Draining	Side flap

Scan the QR code to follow the link to see our machines in action!

ME 1000+

Hopper capacity	1000 l
Max. mixing capacity	800 kg
Draining	Two side flaps

ME 1500+

Hopper capacity	1500 l
Max. mixing capacity	1200 kg
Draining	Two side flaps

ME 2000+

Hopper capacity	2000 l
Max. mixing capacity	1600 kg
Draining	Two side flaps

ME 3000+

Hopper capacity	3000 l
Max. mixing capacity	2400 kg
Draining	Two side flaps

ME 4500+

Hopper capacity	4500 l
Max. mixing capacity	3600 kg
Draining	Two side flaps

ME 6000+

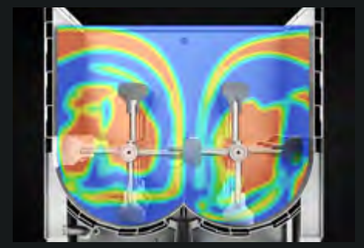
Hopper capacity	6000 l
Max. mixing capacity	4800 kg
Draining	Two side flaps

The revolutionary drive concept for various applications & increased output.

Mixers Highlight

Optimized unloading
- New designed large unloading flaps
- 50% increased unloading capacity

Innovative drive unit
- Up to 90% less vibrations
- Reduced maintenance



Intelligent mixing concept
- Verified by independent fluid analysis calculations using AI (artificial intelligence) / big data

Maximum action radius, intensive mixing, especially variable

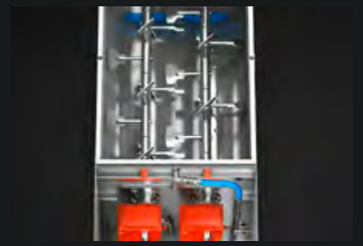
Strengths and benefits
The new ME series combines the electrical synchronization of the intermeshing mixing shafts with an adapted discharge geometry and a powerful aeration system - for optimal and safe mixing. This produces an especially quick mixing, gentle handling of the product mixed and 50% faster unloading. A modern, intuitive operating system and technical support available worldwide increase convenience, reduce costs and thus round off the concept of the ME series perfectly.

Applications
Boiled, raw and cooked sausage
Pâtés
Mince and burgers
Standardisation of raw materials
Vegetables and salads
Ham massage (Tumbler functionality)

Options
Vacuum design
CO2 or N2 cooling
Water dosing
Oil dosing
Cooking / cooling device

Machines	Mixing vessel in litres	Max. fill volume in kg	Draining
ME 130 N	130	110	Tilting
ME 250 N	250	200	Tilting
ME 500 N	500	400	Tilting
ME 1000 N	1.000	800	Tilting
ME 500+	500	400	One side flap
ME 750+	750	600	One side flap
ME 1000+	1.000	800	Two side flaps
ME 1500+	1.500	1.200	Two side flaps
ME 2000+	2.000	1.600	Two side flaps
ME 3000+	3.000	2.400	Two side flaps
ME 4500+	4.500	3.600	Two side flaps
ME 6000+	6.000	4.800	Two side flaps

Mixers Advantages

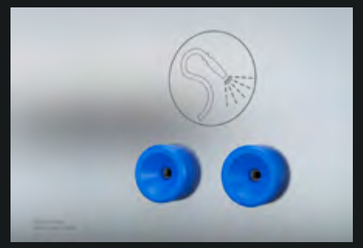


Revolutionary mixing concept
- Electrical synchronization of the two intermeshing mixing shafts
- Combines the advantages of adjacent and intermeshing mixing shafts improves mixing result

Intuitive operating concept
- Modern, easy machine operation
- Swivelling, modern touchscreen
- Reduces training effort and operator errors

Minimal maintenance costs
- Proven and sophisticated machine concept
- Minimised cleaning times, downtime and costs

Hygienic trough geometry
- Simple, smooth trough geometry without dead spaces minimises contamination and reduces cleaning effort
- Guarantees highest product quality



Sophisticated cleaning system
- Complete cleaning of the machine possible thanks to well-thought-out, detailed solutions
- Reduces cleaning time

LASKA HD Standard (+Series)
- Hygienically perfectly designed surfaces, polished weld seams and precisely sealed joints
- Up to 5x reduction in contamination (compared to glass bead surfaces)
- Reduces cleaning effort by up to 35%

Mixing Machines Configuration Options

Basic Features	ME Series	ME Series +
Touchscreen Display	■	■
Temperature Display	■	■
Hygienic Design "Basis"	■	–
Hygienic Design "Plus"	–	■
Interior ventilation with filter	□	□
Control cabinet - painted	■	–
Control cabinet - stainless steel	□	■
LASKA Telediagnostic service system	□	□
Hinged cleaning step	■	–
Cleaning platform inl. protective grid	–	■
Safety Features		
Safety rope - required for CE	■	–
Safety rails - required for CE	–	■
Hygiene		
UV-C sterilization	–	□
Vacuum Pump		
Pump available in different versions	□	□
Additional Features		
Direct or indirect cooking	–	□
Direct or indirect cooling	–	□
Oil dosing	□	□
Water dosing	□	□
Oil dosing plus water dosing	–	□
Automatic filling system		□
Automatic unloading with fill level sensor	□	□
Mixing shaft drive		
Standard version	■	■
Heavy Duty	□	□
High Speed	□	□
Automation		
Automatic mixing control - MA 1	□	□
Automatic mixing control - MA 20	□	□
Automation plus		
Programme Control - PMS MIDI	□	□
Programme Control - PMS MAXI	□	□
Line integration Features		
Interface for line integration	–	□
Weighting system	–	□
Increased unloading height - 1,000 mm	–	□

Mixers Options

Needs are different. Too different.

The needs of our customers arise from the products they produce and the individual production processes and requirements. In order to cover all the needs of our customers and always offer the optimal solution, we have decided to develop and offer two product lines for mixing machines: Basic and + (Plus).

Sample product unloading times	Filling level	ME 1500(+) [min]	ME 3000(+) [min]
Minced Meat	70%	2,0	2,0
Boiled Sausage	80%	4,0	4,0
Kebap	70%	4,0	4,0

Unloading times depending on individual recipe.

Tiltable Mixers Overview

ME 130 N

Hopper capacity	130 l
Max. mixing capacity	110 kg
Draining	tilting

ME 250 N

Hopper capacity	250 l
Max. mixing capacity	200 kg
Draining	tilting

ME 500 N

Hopper capacity	500 l
Max. mixing capacity	400 kg
Draining	tilting

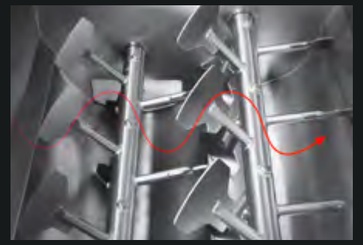
ME 1000 N

Hopper capacity	1000 l
Max. mixing capacity	800 kg
Draining	tilting

Scan the QR code to follow the link to see our machines in action!

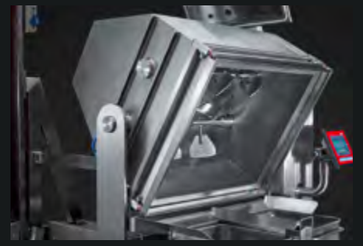
Tiltable Mixers Advantages

Innovative mixing arm geometry
- Maximum mixing range thanks to innovative mixing-shaft geometry
- Improves mixing, guarantees a homogeneous product and reduces batch time



Continuously variable mixing shaft speed
- Continuously variable mixing shaft speeds for excellent adaptation to mixture
- Prevents over-mixing of product, guarantees gentle mixing

Optimised mixing
- Uniform and rapid mixing results with sensitive and dense products, and with no loss of quality (e.g. poor binding)
- Guarantees high product quality



Optimum unloading
- Fastest emptying of the mixing trough thanks to tiltable container and rotating mixing arms
- Increases output

Double-sealed
- Sophisticated sealing concept for the feeder screw and working screw protects the product and drive side
- Easiest cleaning for maximum hygiene

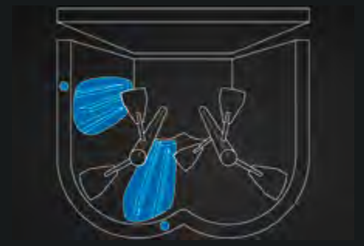
Automated process control (PMS)
- Creation, storage and automation of recipes and production lists
- Maximises flexibility and increases operating convenience

Tiltable Mixers Options

Z-shaped mixing arms
- Optimum mixing arm shape for gentle mixing of tough products
- Guarantees high product quality

High power drive
- Higher drive performance for specific customer requirements
- Enables a wider product range

Production Management System (Maxi)
- Up to 999 recipes can be taught in or programmed directly; process data storage for documentation purposes
- Maximises flexibility and operating convenience



Cooking and cooling facility
- Warming, cooking, cooling or maintaining a constant temperature; no unwanted dilution due to enclosed steam or cooling system
- Increases effciency in the operating process

Heating and cooking facility
- Rapid heating of mixing material by direct steam injection into the trough through the rustproof mixing-trough lid
- Shortens process times

CO2 or N2 refrigeration
- Optimum, gentle cooling during production processes, through nozzles in the base or cover for CO2, through nozzles in the cover only for N2
- Standardisation and automation with consistent product quality

Mixers
Performance Data

Performance Data
Values for reference only

	ME 130 N	ME 250 N	ME 500 N	ME 1000 N	ME 500+	ME 750+
Blending of other products						
Batch weight (kg)	40 - 100	80 - 200	160 - 400	300 - 800	150 - 400	225-600
Mixing time (min)	2 - 4	2 - 4	2 - 4	2 - 4	2 - 4	2 - 4
De-aeration of emulsion/VAC						
Batch weight (kg)	40 - 100	80 - 200	160 - 400	300 - 800	150 - 400	225-600
Mixing time (min)	2	2	2	2	2	2
Dry sausage						
Batch weight (kg)	15 - 50	30 - 100	60 - 200	120 - 400	60 - 200	90-300
Mixing time (min)	1 - 3	1 - 3	1 - 3	1 - 3	1 - 3	1 - 3
Massaging of ham						
Batch weight (kg)	91	175	350	700	350	525
Batch time (h)	8	8	8	8	3,5	3,5

	ME 1000+	ME 1500+	ME 2000+	ME 3000+	ME 4500+	ME 6000+
Blending of other products						
Batch weight (kg)	300 - 800	450 - 1.200	600 - 1.600	900 - 2.400	1.400 - 3.600	1.800 - 4.800
Mixing time (min)	2 - 4	2 - 4	2 - 4	2 - 4	2 - 4	2 - 4
De-aeration of emulsion/VAC						
Batch weight (kg)	300 - 800	450 - 1.200	600 - 1.600	900 - 2.400	1.400 - 3.600	1.800 - 4.800
Mixing time (min)	2	2	2	2	2	2
Dry sausage						
Batch weight (kg)	120 - 400	180 - 600	240 - 800	360 - 1.200	540 - 1.800	720 - 2.400
Mixing time (min)	1 - 3	1 - 3	1 - 3	1 - 3	1 - 3	1 - 3
Massaging of ham						
Batch weight (kg)	700	1.000	1.400	2.100	3.150	4200
Batch time (h)	3,5	3,5	3,5	3,5	3,5	3,5

Emulsifiers

Innovative solutions minimise maintenance costs with the highest product quality.

Emulsifiers Overview

FZ-175H

Perforated disk Ø	175 mm
Cutting blade speed	3600 rpm
Maximum throughput rate	5.500 kg/h

FZ-225H

Perforated disk Ø	225 mm
Cutting blade speed	3600 rpm
Maximum throughput rate	12.000 kg/h

Scan the QR code to follow the link to see our machines in action!

Performance Data

Performance Data
Values for reference only

	FZ 175-H	FZ 225-H
Boiled sausage products		
Max. hourly output (kg/h)	4.000 - 5.000	10.000 - 11.000
Cooked sausage products		
Max. hourly output (kg/h)	4.500 - 5.500	11.000 - 12.000

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

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.

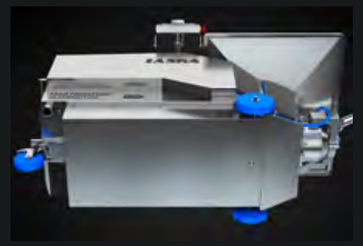
Applications
Boiled sausage
Cooked sausage
Pâtés
Vegetables
Cheese
and much more...

Options
Special magnet
Automatic temperature control
Ergonomic transport trolley

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

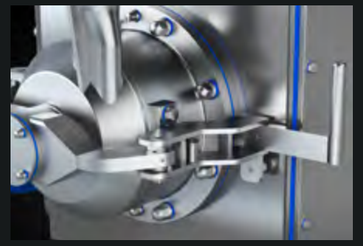
Emulsifiers Advantages

Hygienic product area
- Lowest roughness values of the installation space
- Minimises contamination and reduces cleaning work



Closed machine base
- Minimises penetration of moisture or foreign bodies into the machine interior
- Reduces contamination and cleaning work

Integrated motor ventilation
- Ventilation system integrated in the machine housing, decoupled from the knife drive



Easy handling
- Quick-release fastener for cutting set lid with optimum geometry
- Reduced actuating force

Replaceable knife blades
- Use of three or five interchangeable knife blades possible
- Reduces set-up times

Data recording
- Data continuously recorded (temperatures, current consumption and cutting set wear)
- Optimises process flows and improves traceability

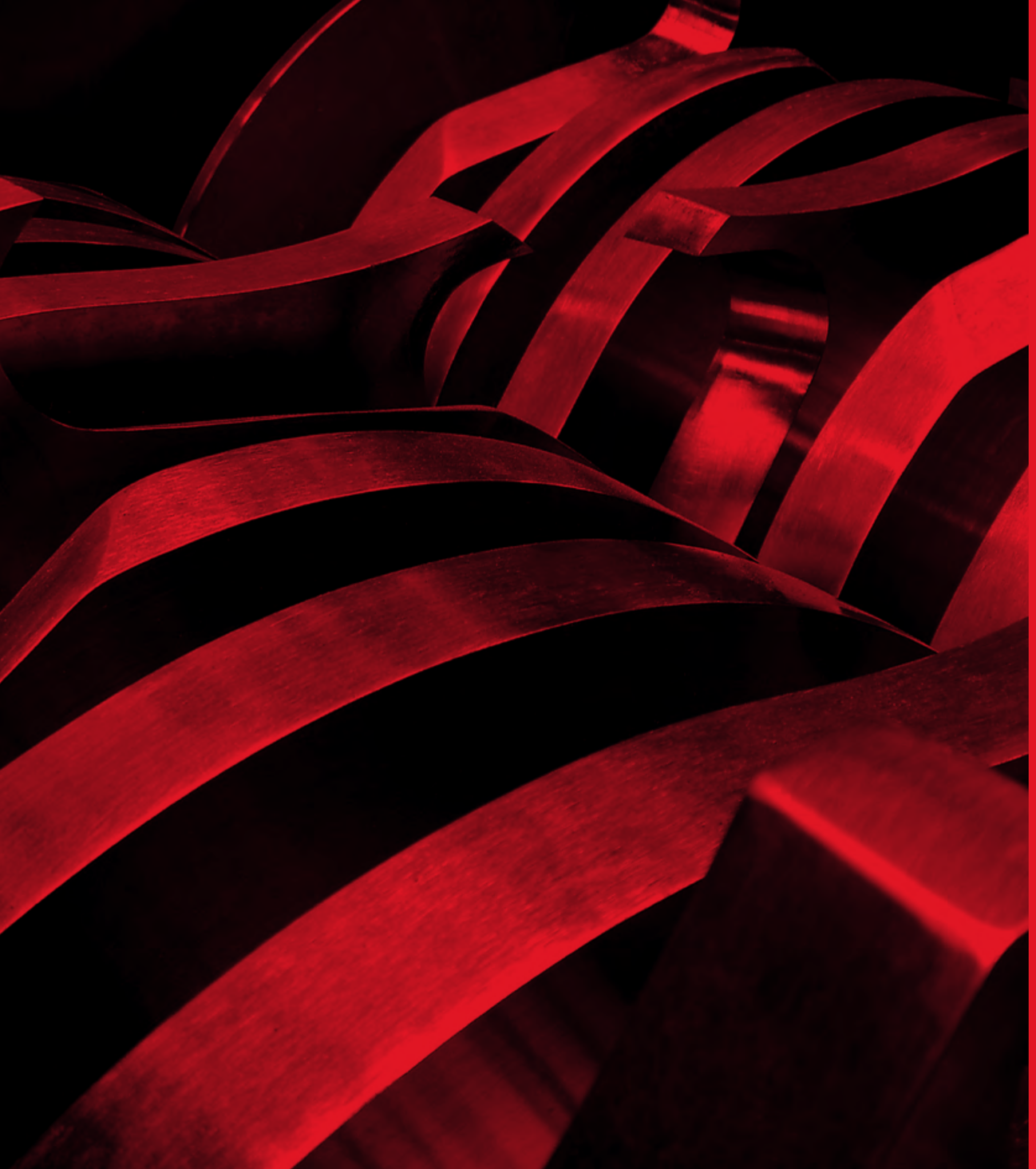
Emulsifiers Options

Special magnet
- Complete removal of tiny metallic abrasion from highly sensitive products such as babyfood thanks to a strong magnet
- Guarantees optimum product quality

Automatic temperature regulation
- Constant processing temperature and free selection of final temperature of the sausage meat with electrically controlled valves
- Increases operating convenience and boosts product quality

Fully automatic sausage meat distributor
- Automatic filling and distribution of the sausage meat onto multiple weighing trolleys
- Optimises the workflow and increases productivity

Ergonomic transport trolley
- Simpler cleaning and convenient storage option for cutting sets and locking nut
- Makes for easier maintenance and shorter cleaning time



Frozen meat cutters

High-performance construction guarantees optimal cutting for efficient further processing.

Frozen meat cutters
Overview

G 530

Block cross-section	520 x 300 mm
Processing temperature	> -25 °C
Max. throughput	5000 kg/h

G 740

Block cross-section	700 x 400 mm
Processing temperature	> -25 °C
Max. throughput	12000 kg/h

GS 510

Block cross-section	500 x 300 mm
Processing temperature	> -15°C
Max. throughput	4000 kg/h

GFS 620

Block cross-section	600 x 380 mm
Processing temperature	> -20°C
Max. throughput	10000 kg/h

Scan the QR code to follow the link to see our machines in action!

Extremely robust, outstanding cutting performance and high hourly output

Strengths and benefits
The frozen meat cutter can be used for frozen meat and other frozen foods. Adjustable cutting forces and heights allow individual adjustment to the product, with low application of force and the greatest possible cutting performance. Its gentle functioning extends the life span of the machine.

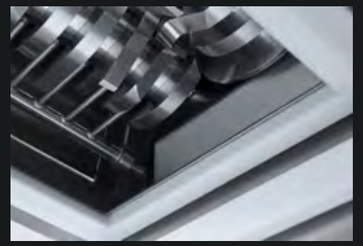
Applications
Meat
Fat
Fish
Vegetables
Fruit
and much more...

Machines	Block cross-section (W x L) in mm	Processing temperature in °C	Cutting method
G 530	520 x 300	> -25	Guillotine
G 740	700 x 400	> -25	Guillotine
GS 510	500 x 300	> -15	Bowed knife
GFS 620	600 x 380	> -20	Cutting teeth

Options
Horizontal feeding lifting platform
5 cross-cutting knives
Hygienic inclined conveyor belts
Metal detector

Frozen meat cutters
Advantages

Robust cutting teeth
- Highly durable, re-grindable cutting teeth
- Extends the machine's service life and reduces idle times

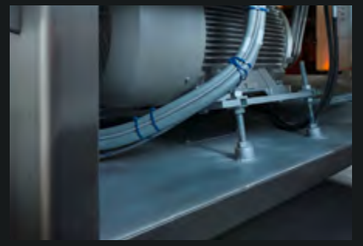


Maximum hygiene
- Polished solid high-grade stainless steel surfaces
- Minimises impurities and reduces cleaning time

Durable belt drive
- Durable, quiet-running and lowmaintenance drive
- Minimises operating noise

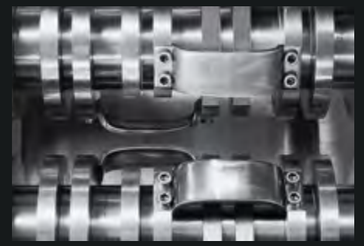
Adjustable rake
- Easily adjustable rake in the hopper for optimum material supply
- Increases output

User friendly cleaning hatches
- Easily accessible cleaning opening for quick, thorough cleaning of the cutting drums
- Reduces cleaning time



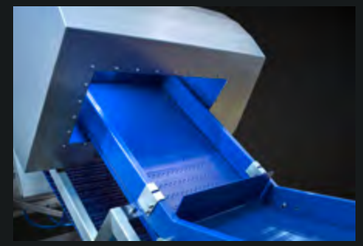
Closed base plate
- Protects internal components against contamination
- Prevents impurities and reduces cleaning time

Frozen meat cutters
Options



Low maintenance bow knives
- Bow knife for raw sausage production ensures smooth cuts without pulling out sinews and tendons
- Improves product quality and lowers costs

Narrow-cut toothed discs
- 20 narrow-cut toothed discs with a depth of 30 mm each (instead of 16 discs with a depth of 38 mm) for smaller pieces
- Enables a wider product range



Metal detector
- Detects metallic foreign bodies associated with conveyor belt loading
- Guarantees high product quality

Height adjustable inclined conveyor belt
- Optimised filling of cutting chamber thanks to continuous loading with optional light barriers possible
- Maximises operating convenience and increases output

Loading rocker
- A rocker makes it easier to load blocks of frozen meat
- Maximises operating convenience and increases output

Frozen meat cutters
Performance Data

Performance Data
Values for reference only

	G 530	G 740	GS 510	GFS 620
Frozen meat				
Temperature (°C)	-20	-20	-15	-20
Max block cross section (mm)	520 x 300	700 x 400	500 x 300	600 x 380
Cutting width (mm)	25 - 60	25 - 75		
Piece size (mm)			ca. 130 x 80 x 25	ca. 80 x 40 x 35
Output (kg/h)	up to 5.000	up to 12.000	up to 4.000	up to 10.000

Production lines

Production lines that ensure
the usual high product quality.

Increase output. Cut costs.

Optimum results at the push of a button.

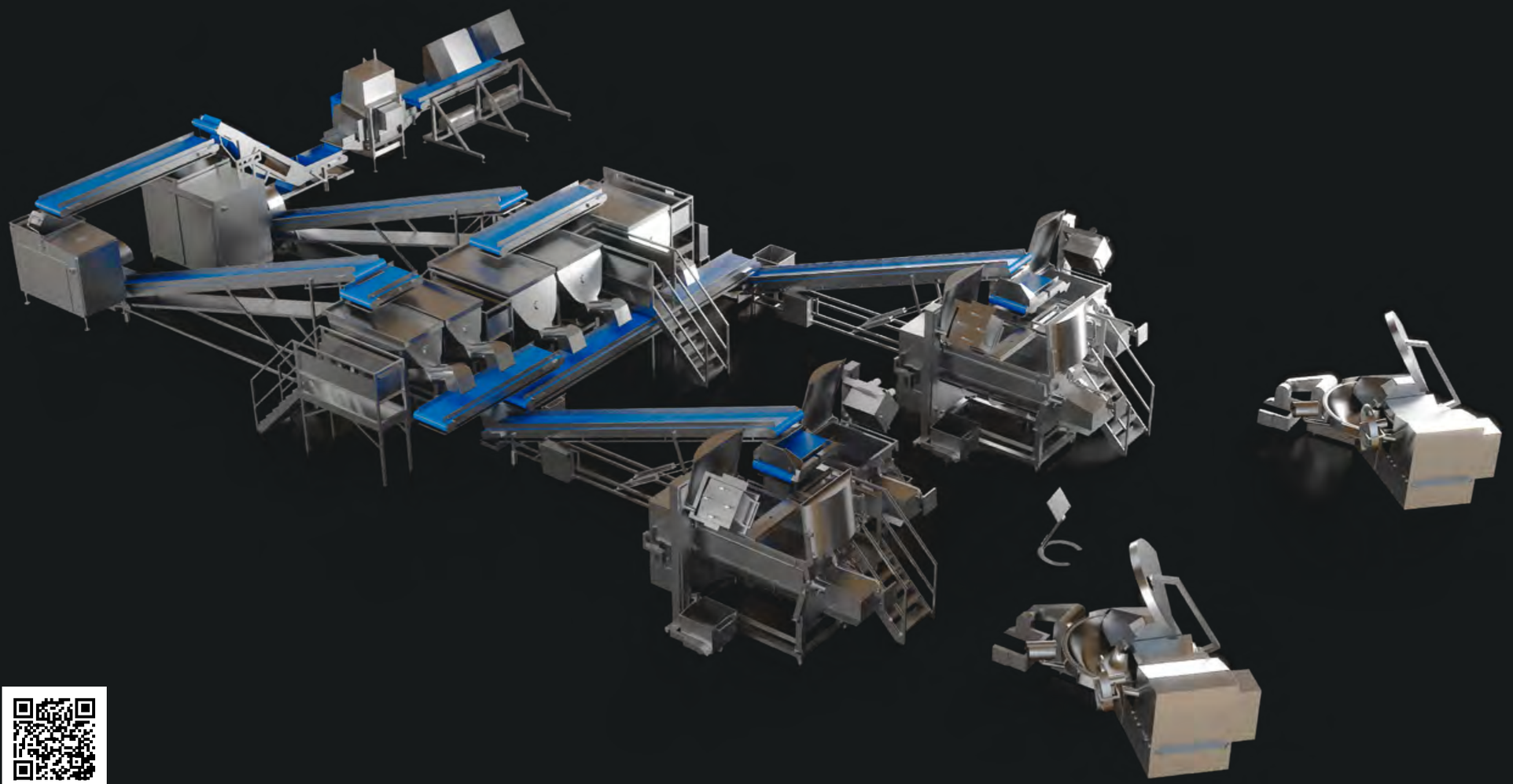
If you choose a LASKA production line, high-precision production of processed foods is easy. Lines from LASKA produce fully automatically and, if required, can also autonomously test the condition and quality of the goods produced. You have full control of production at all times with only a small amount of work.

Increase output. Cut costs.
An automated production line is highly efficient: the output is significantly higher than that of manually operated machines. Furthermore, the line solution cuts staffing costs and uses raw materials exactly as specified in the recipe. You can rely on no material being wasted.

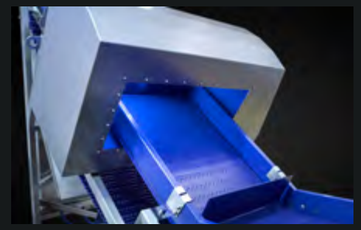
Absolutely hygienic. Longer shelf life.
The new hygienic design ensures maximum purity in your production process. In addition, hardly any human interventions are needed, further reducing the risk of contamination. The effect of this is that your products have a much longer shelf life than before.

Automate processes.
Digitalise production.
Automated production lines from LASKA are compatible with existing IT systems.
In practice, this means that you can link your recipe management or ERP system directly with production. The lines can also be flexibly extended or modified at any time.

LASKA is your partner of choice if you aim to automate to optimise. LASKA production lines improve quality and increase output while cutting costs – thanks to years and years of experience and the professionalism you expect.



Automated feed
Raw materials, water and flavourings are mixed together exactly as specified in the recipe to meet your requirements



State of the art materials handling
Screw conveyors, conveyor belts and pumps

Intuitive operation
Using 21.5″ touch screen and user-friendly interface

Strict x-ray view
On Excellence Line only: diagnostic equipment monitors the materials

Scan the QR code to follow the link to see our machines in action!

Production lines
Case studies

Boiled sausage line

- **Conveyor belt FBV**
- **Meat Master**
- **Conveyor belt FBK**
- **WWB 300-H**
- **Screw conveyor SF**
- **ME 3000+**
- **FZ 225-H**
- **24" touch screen**

Process Fully automated with line touchscreen:

- Order chain reports ready.
- The order (incl. recipe) is selected at the line touch screen.
- Starting the order at the line touch screen: conveyor belt starts.
- The operator feeds the raw material onto the conveyor belt in batches.
- The material is fed through the downstream Meat Master. This determines fat, water, protein, and weight for optimal use of raw material components and detects foreign objects in the material.
- The downstream conveyor belt removes the foreign bodies and transports the raw product into the grinder.
- The grinder WWB 300-H starts the process as soon as the fill level is above the minimum setting. Even before the grinder starts, the screw conveyor downstream of the grinder starts automatically. The screw conveyor transfers the material into the mixing machine ME 3000+.
- The end of the mixing process (ready for emptying) is displayed on the line touch screen. By pressing a button on the line touch screen, the end of the process is confirmed.
- Emptying of the material into a LASKA FZ 225-H emulsifier controlled by a level sensor is started until the entire batch has been emptied and completely processed by the emulsifier.

Raw sausage line

- **WW200-H**
- **Conveyor belt SF**
- **Raw sausage spreading device RS**
- **Conveyor belt SF**
- **Salt dosing unit**
- **ME 2000+**

Automated process without line touchscreen:

- When the order chain reports ready, the readiness of the processing machines is indicated by the yellow signal lamps.
- The material is fed to the WW200 in batches. The grinder starts the processing as soon as the fill level is above the minimum setting.
- The conveyor belt transfers the product to the raw sausage spreading device RS, from where it is transported to the mixing machine by another conveyor belt with attached salt dosing unit.
- As soon as the material has reached the salt dosing unit, the operator presses a button, and the preset amount of salt is added.
- When filling the mixing machine, the mixing arms are started automatically to ensure even distribution.
- As soon as the entire batch is loaded into the mixing machine and the grinder is at a standstill due to the idle shutdown, the conveyor belts and the raw sausage spreading device are emptied completely.
- The operator activates the required recipe at the mixer ME 2000+.
- The operator is informed via the touchscreen of the mixing machine to add the relevant additives manually and then confirm the addition on the touchscreen.
- The end of the mixing process (ready for emptying) is confirmed by pressing a button on the touchscreen.
- Once the mixing process is complete, the material is emptied into the 200L trolleys.

The pinnacle of hygiene.

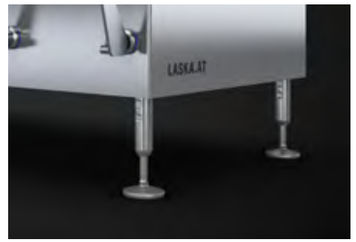
Hygienic Design

Hygienic design
The new hygienic design of future LASKA machines is the answer to consumer demands for more stringent hygiene regulations. The cleaning possibilities are now easier and save time.

Double-sealed
Wherever food is conveyed and processed, the machine room is double-sealed. Both on the drive side and the product side. The intermediate room is easy to clean from the outside using a hose.

Conveyor belt
Smooth belts have a wiper at the end to ensure optimum hygiene during processing. The gearing is hidden hygienically in the drum to save space.

Hygienic surfaces
LASKA only fi ts polished surfaces; bacteria don't stand a chance here. Surfaces are also chamfered so that water can run off after cleaning and the machine remains clean without any residues.



Base feet without thread
Instead of a thread, the base feet on all new developments are now smooth in order to prevent any possible impurities.

Interior hinges
Where required, hinges will be installed on the inside in future. This means there is literally nothing to get in the way of hygienic cleaning.

Confectionery and pastry

Application
Rework process

LASKA machines are used both to cut and mix raw materials for further processing and to rework already finished products.

- Fruit and power bars
- Cookies
- Marzipan
- Yeast
- Rework

Country: **Germany**
Product: **Muesli bars**
Machines: **Supercutter Plus KUX 500 VK.AC Vacuum**
Output: **4,5 to per day**

When LASKA engineers modified a vacuum cooking bowl cutter for a client from the confectionery industry, for example, they ensured that factory seconds generated during the manufacture of chocolate products containing caramel could flow back into the manufacturing process as fully-fledged components. The Supercutter Plus KUX 500 VK.AC Vacuum is used to crush, dehumidify and liquefy the material.

After additives are mixed in, the process sequence is fully automated. The mass is then heated in a vacuum, chopped again, cooked and dehydrated. The final process step then sees the prepared mass cooled to the optimum storage temperature and removed, with the empty bowl then being prepared for the next rework process.

Supercutter Plus KUX 500 VK.AC Vacuum

Pet food

Application
Pet food

LASKA machines are used in the majority of pet food production processes. They cut and mix the various raw materials.

- Wet food
- Dry food
- Snacks

Special requirements of the project: Frozen meat blocks, MDM, remaining cooking separately up to 32°, temperature minus 18°

- WWB300 shredding on end hole disc 8mm without clogging of bones.
- Mixing machine ME1500+: Very tough and thick material. Good, homogeneous mixing, quick unloading thanks to special smooth surfaces (Ra 0.8) and two unloading flaps.
- FZ225H Inline, with bunker and sine pump: Very tough and thick material. Further conveyance possible directly from FZ225H inline to the customer's system.

Country: **Russia**
Product: **Pet food**
Machines: **WWB300; ME1500; FZ225 inline**
Output: **5.500kg/h**

FZ225 inline

Soups and sauces

Application Sauces

When producing intermediate or end products that either require maximum fineness or as uniform a mixture as possible, LASKA cutters and mixers are your machines of choice.

- Soups
- Sauces
- Pizza toppings

Country:	**Poland**
Product:	**„Gourmet fillet“**
Machines:	**KU 750; KU 500**
Output:	**up to 4t/h**

The customer's requirement was to achieve cold emulsification of vegetable sauces. The base material, frozen vegetables, must be emulsified into a uniform sauce product with ingredients such as various fat or oil additives, protein, spices, etc. in the negative temperature range.

A very important criterion is the product structure because pieces of vegetables in the sauce must be clearly visible. This product is then dosed in precise portions and shapes. The final product is a frozen ready meal with fish.

K750

Meat and cooked meat products

Application
Minced meat

Fresh or frozen meat – LASKA machines will process both to end or intermediate product easily.

- Minced meat, fine and coarse
- Boiled sausage
- Cooked sausage
- Cured sausage

Country: USA
Product: Minced meat products
Machines: WWB200H; FBK6065; ME1500 with cooling; KU330V with cooling
Output: 2.500 kg/h

The production of minced meat products like burgers and consumer packages can be realized in a smart and efficient way and exactly according to the requirements of the customer. Prepared raw material enters as fresh meat or as frozen blocks in the universal Supergrinder LASKA WWB200H and comes out grinded at 5 mm. A gentle and efficient transport is achieved with the LASKA belt conveyor FBS6065 into the mixer ME1500 equipped with vacuum and cooling gas injection. An integrated LASKA NIR analyser assures the correct ratio between lean and fat material and with cryogenic gas cooling, the outcoming meat temperature can be exactly adjusted in order to have in the next step of production best forming results. A LASKA vacuum bowl chopper in the same production area gives total flexibility to produce a wide variety of products like breakfast sausages, hot dogs and much more.

WWB200H

Fish and seafood

Application Fish

LASKA machines will cut fresh or frozen fish to any size desired and process the resulting product.

- Fish balls
- Surimi
- Spreads

The customer in our example is a local manufacturer of processed fish - especially fish balls, which are used in the classic Asian soup - with an operation in Singapore.
As part of its expansion policy, the owner and her management visited the IFFA 2007 trade fair in Frankfurt to view modern processing machines. The customer decided to purchase a LASKA vacuum cutter KU 330 V. After putting his first LASKA cutter into operation, the customer was quickly convinced that this LASKA vacuum cutter had considerable advantages over his vacuum cutters from another Central European manufacturer - both in terms of technology (better product quality due to higher fineness and better bonding) and increased productivity considerably shorter batch times.
Over the years, this customer has used various other LASKA vacuum cutters KU or KUX 330 as well as LASKA grinders - firstly to replace its “non-Laska cutters“ and secondly to increase its production capacities.
Today the company has several production plants and produces a large number of fish products - in addition to the traditional fish balls, also fish cake, fish dumplings, fish paste, etc.) as well as vegan products and meat products (especially chicken).
These products are now marketed in many markets in SE Asia, but also in the Arab markets and even overseas.

Country:	**Singapore**
Product:	**Various fish products – Fish Balls, Fish Cake, Fish Tumplings, etc. (lately also meat products)**
Machines:	**KU/KUX 330V; W/WW grinders**
Output:	**KUX 330 V: 2.400 kg/h**

KU(X) 330 V

High temperature products

Application Sausages

Fresh or frozen meat – LASKA machines will process both to end or intermediate product easily.

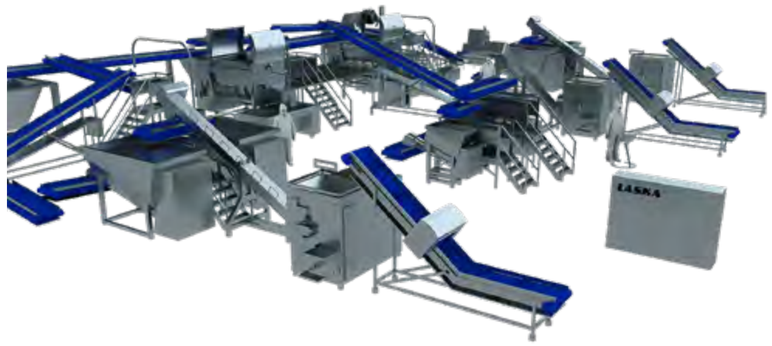
- Boiled sausage
- High temperature sausages

Country:	**PR China**
Product:	**„High Temperature Products“**
Machines:	**3x WWB 300; 2x ME 4500 V and 2x I-FZ 225 (Inline-FZ) as well as various bunkers/ silos and transport systems such as conveyor belts, screw conveyors and pump systems**
Output:	**Up to 12 t/h – with a daily production of 20 hours (4 hours of cleaning of the entire line) 7 days a week**

The customer‘s requirement was an automatic production line for the production of three high temperature products (Tiger Sausage, Partner Sausage and Sweet Sausage) with the objectives:

- Saving personnel costs and simplifying/ automating the manufacturing process
- Standardization of product qualities (including line integration of various X-ray analysis systems)
- Connection to the company‘s MES / ERP system, to optimize raw material and end product planning as well as their traceability for QA
- Flexibility of the production line in terms of producing these 3 different end products
- Maximum reliability and redundancy of all line components in relation to the required “24/7 production”
- Maximum hygiene and easy and quick cleaning of the production line

All well-known Western manufacturers tried to close this important reference project. After months of on-site testing, the customer finally decided on the line solution from LASKA.



Rely on LASKA – at any time, anywhere in the world

LASKA machines are in use in over 130 countries. With their unique quality and reliability, they meet the highest demands. Everywhere. Customer-oriented service and meeting individual needs are our top priority, so LASKA operates an international sales and partnership network.

Headquarter:
Maschinenfabrik LASKA Gesellschaft m.b.H.
Makartstraße 60
4050 Traun
Austria

New branch in Germany:
LASKA Fleischereimaschinen Handelsgesellschaft mbH.
Sparrenloh 4
73485 Unterschneidheim
Germany

After sales service

LASKA machines are technically brilliant unlike any other while remaining uniquely reliable. So it's hardly surprising that thousands of them are running all over the world, to the utmost satisfaction of our customers. To keep up this satisfaction over decades, LASKA offers global, comprehensive after-sales service.

Proactive maintenance & guaranteed spare parts supply
LASKA also believes firmly in proactive maintenance. Proper servicing and regular inspections prevent major problems from occurring in the first place. For our customers, this means enjoying minimal downtimes, maximum efficiency and optimised cost of operation. And if you do need to get something repaired, LASKA's huge stocks guarantee rapid availability of any spare part in genuine manufacturer's quality. LASKA even guarantees that the spare parts you need will be available for a minimum of 25 years.

Training & commissioning
LASKA has a constant offer of training and courses for all customers and sales partners, either on-site in Traun or at one of the global sales offices. Our highly qualified service technicians as well as the sales partners active all over the world receive regular professional training themselves to stay up-to-date on all products and innovations. This way, optimal consultation and good service on-site are guaranteed throughout.

AHEAD/ The LASKA Promise

Uncompromising focus on the customer

We put the customer at the centre of everything we do at LASKA. Full stop. We are the reliable partner who takes care of everything. Always. We see to it that new machines are immediately ready for use. Guaranteed. And with us, production flows as it should. Smoothly. This is why you are always in good hands with LASKA. And one step ahead.

Progressive hygienic design

LASKA surpasses legal requirements and constantly sets new standards when it comes to hygiene. The close cooperation we have with renowned research institutes yields groundbreaking innovations that drive progress in the entire industry.

Limitless modularity

Each individual LASKA machine can be connected with others to form a production line - today, tomorrow or in the future. Customers find it easy to expand their operations - so they always stay ahead of the pack.

Intuitive operation

It's child's play to operate a LASKA machine. Our systems are so clearly designed that they are completely intuitive to use. This means that our customers can concentrate entirely on their main task, food production.

Maximum efficiency

Reliability has top priority in food production. LASKA machines guarantee minimum down-times and maximum efficiency thanks to the highest engineering and production quality.

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