

LINE-UP

LASKA

laska.at



LASKA

**Food Processing
in Perfection**

PERFECT MATCH

Buy from the market leader.

After almost 140 years of experience and expertise, LASKA machines are some of the most robust and technically advanced in the world. Our machines bring utmost satisfaction to thousands of customers – worldwide.

Rely on worldwide LASKA service.

Our international distribution and sales network and the LASKA aftersales 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.

Work with machines built to last for decades.

LASKA machines are robust and built for the duration. Just like our customer relationships.

LASKA machines place exceptional emphasis on hygiene.

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

Invest in efficiency.

LASKA machines deliver extremely high output, while reducing labour costs thanks to automation solutions and simple cleaning.

LASKA



Food Processing in Perfection.

We have a vision: to build machines that process food even better, with more precision, efficiency, and hygiene than ever before. A goal that the fifth successive generation of the LASKA family is now pursuing. The experienced and motivated team at LASKA work together to drive research, development and engineering forward. After almost 140 years of experience and expertise, our machines are some of the most robust and technically advanced in the world.

LASKA truly represents the spirit of sustainability, with machines that enjoy long service lives and a company that values long-term customer relationships.

Food Processing
in Perfection

THE PERFECT CLOSE UP

Internationalism

LASKA operates globally and is represented in over 140 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 the one-man-one-machine principle. 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 nearly 140 years of experience in the food industry. Our actions and our philosophy are based on the pursuit of long-term company success.

Let's talk future business.

**"The pandemic years
have increased the speed
at which we develop
towards the future."**

Success through resilience and progressive decisions

Founded in 1880, LASKA can look back on a very long history. Today, after over 140 years, we are international leaders in machine construction and are constant innovators in food production. We owe it to our nature as a family company that the past two years were particularly successful ones despite the pandemic and the worldwide state of exception: 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

Maximilian Laska, member of the owning family 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. 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 simultaneously results in a more efficient use of resources. Short amortisation times for these production lines gives our global customers a significant advantage -



Maximilian Laska, member of the owning family and sole managing director

“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.”

“The world is constantly changing. But we know how to handle change - especially as a family company.”

immediately and durably. 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, 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 about virtual events. On the other hand, we also redesigned our physical presentation rooms: at our production site in Traun, we established the so-called Line Competence Centre with over 2,000 square metres of surface area, in which our customers can experience the world of the increasingly important automated production lines live. The spaces also serve for in-house trade fairs and practical product demonstrations.

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 actually be closer to our customers and give them even better support when they need us - both with regard to the supply of new machines and with regard to maintenance and repairs. The results: shorter distances, faster reaction times, even better

support. 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.

LASKA

Absolute Perfection.

LASKA builds machines for the food industry, simultaneously improving quality, increasing output and reducing costs.

Mixers

LASKA mixers guarantee a uniform, quick and intensive mixing.



Grinders

The new angle grinders can be used for fresh and frozen material. The sturdy construction guarantees long shelf life.



Emulsifiers

The LASKA emulsifier is of special value in the production of finest broiled and cooked sausage products.



**Food Processing
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Wide-ranging application options

LASKA machines set the benchmark worldwide for mixing, cutting, conveying, bunkering and emulsifying food.

Meat and cooked meat products

Minced meat, fine and coarse, boiled sausage, cooked sausage, cured sausage

Fish and seafood

Fish balls, surimi, spreads

Convenience products

Soups, sauces, pizza toppings

Cheese

Confectionery and pastry

Fruit and power bars, cookies, marzipan, yeast, rework

Vegetable meat substitute and alternative proteins

Minced meat substitute, cooked sausage, bratwurst and barbecue sausages, burger patties

Baby food

Fruit and vegetable products

Frozen vegetables, cold salads, various potato products, fruit or vegetable purées, jams and marmalades

Pet food

Wet food, dry food, snacks

Cutters

LASKA cutters are suitable for processing large as well as smaller batches.



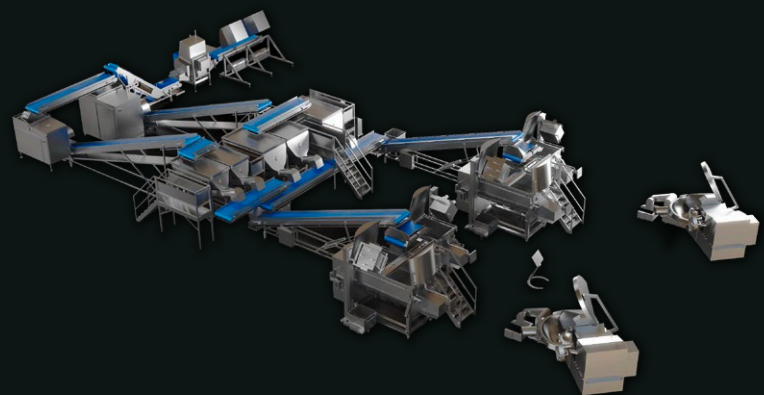
Frozen meat cutters

The frozen meat is cut up either by top knife or by two cutting rollers for further processing.



Production lines

Production lines manage to reduce production costs, to standardise the processing of resources and to ensure product traceability.



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 downtimes and maximum efficiency thanks to the highest engineering and production quality.

**Food Processing
in Perfection**

**Always ahead.
No lip service.
That's a promise.**

laska.at

Makartstraße 60
4050 Traun, Austria
T +43 7229 606-0
E laska@laska.at