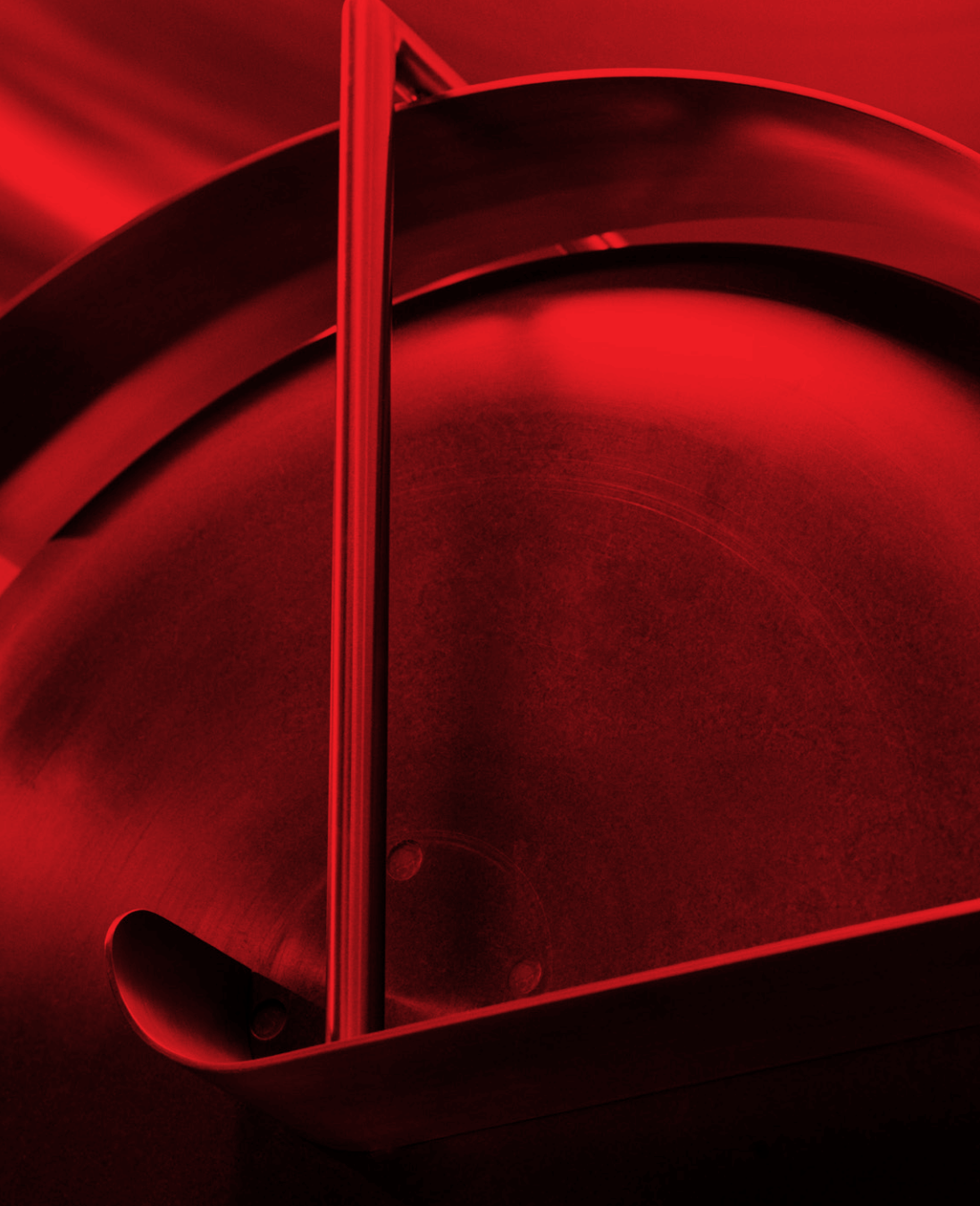


LASKA



Food Processing in Perfection

laska.at



Our actions are driven by our internationalism,
our focus on high quality and our long-term vision.

laska.at



The power of innovation.

Emulsifier FZ 225-H

The new, powerful, high-performance emulsifier for maximum output.



Innovative control concept

- Patented electro-hydraulic knife adjustment regulates contact pressure between cutting blade & perforated disc
- Minimises blade and perforated disc wear and reduces cutting set costs

Perfect cutting set geometry

- Optimised cutting set geometry for easy changing of knives and perforated discs

Replaceable knife blades

- Use of three or five interchangeable knife blades possible

Outstanding product flow

- Effective material flow thanks to state-of-the-art flow simulation and analytical methods
- Guarantees homogeneous product and increases output

LASKA Hygienic Design

- Cleaning effort reduced by 35%
- Contamination reduced up to 5 times compared to glass beaded surfaces. Verified by Fraunhofer.

Innovative. Hygienic. Efficient.

Innovative mixing concept.
For maximum efficiency.



Mixer ME 3000-H

The revolutionary drive concept for various applications & increased output.

Intelligent mixing concept

- Combines the advantages of side-by-side and intermeshing mixing shafts
- Verified by independent fluid analysis calculations using AI (artificial intelligence) / big data

Innovative drive unit

- Up to 90% less vibrations
- Reduced maintenance

Optimized unloading

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

Flexible rotation direction of the mixing shafts

- Optimized customisation for your product

Optional usage as a vacuum massager

- Production time reduced by more than 60% compared to conventional tumbler

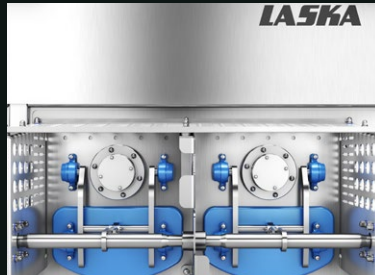
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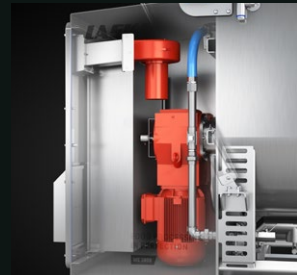
Independent, intermeshing mixing shafts.



Large dimensioned unloading flaps.

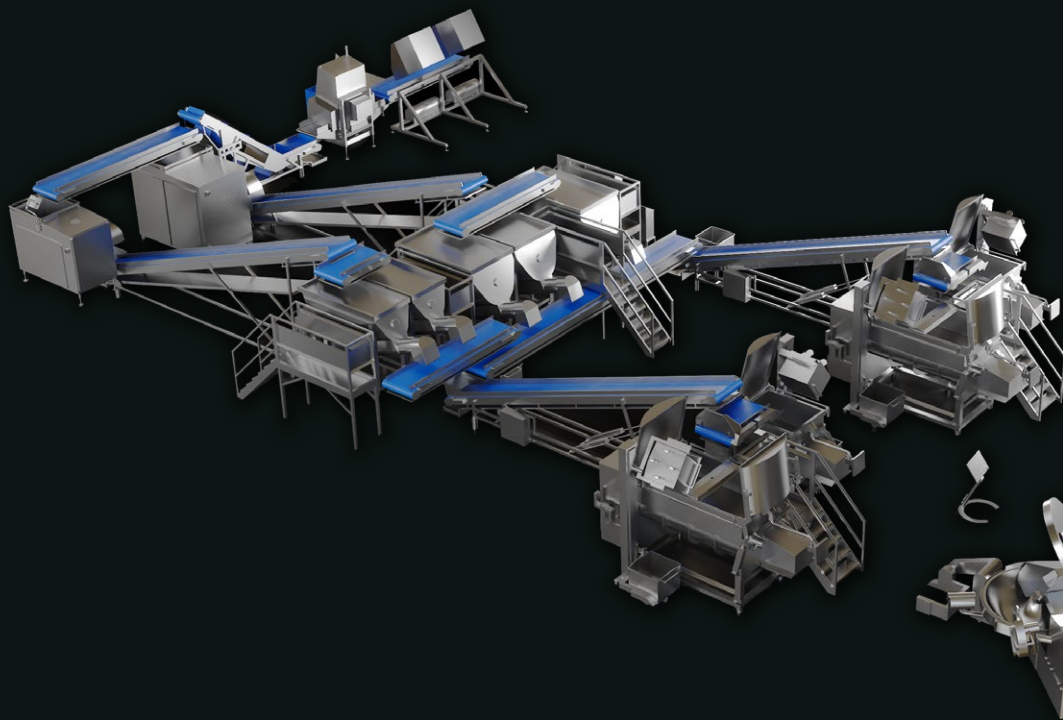


Independent drive units.

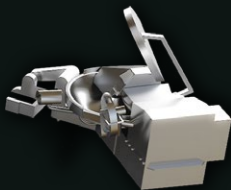


Increase output. Cut costs.

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.

Grinders

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



Machines	Perforated disk Ø in mm	Hopper capacity standard in litres	Motor power in kW		Motor power in kW	
			1-speed grinder	1G-speed grinder	2-speed grinder	2G-speed grinder
W 130-H	130	48	7,5	-	-	-
WW 130-H	130	175	-	15	13/17	-
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	-	-
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	-
WWR 130-H	130	250	-	15	13/17	-
WWR 160-H	160	580	-	-	26/34	36/38
WWR 200-H*	200	580	-	-	36/38	43/55

* Certified acc. to Hygienic Design Weihenstephan. This certificate rates the degree to which the hygienic design requirements of the EU Machinery Directive and all other current and relevant standards have been implemented on an entire system.

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

Mixing machines

Maximum action radius, intensive mixing, especially variable.



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 1000	1,000	800	Side flap
ME 1500	1,500	1,200	Side flap
ME 2000	2,000	1,600	Side flap
ME 3000	3,000	2,400	Side flap
ME 4500	4,500	3,600	Side flap

Strengths and benefits

The exact mixing and gentle addition into the meat ensure even product quality. Mixing shafts which reach into one another achieve especially good mixing of the product with the greatest possible action radius. This produces an especially quick, even mixing and gentle handling of the product mixed.

Applications

Boiled, raw and cooked sausage
Pâtés
Mince and burgers
Standardisation of raw materials
Vegetables and salads

Options

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

Emulsifiers

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



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

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

Frozen meat cutters

Extremely robust, outstanding cutting performance and high hourly output.



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

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...

Options

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

Cutters

High cutting speed,
optimal mixing and
minimal cleaning
effort.



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

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

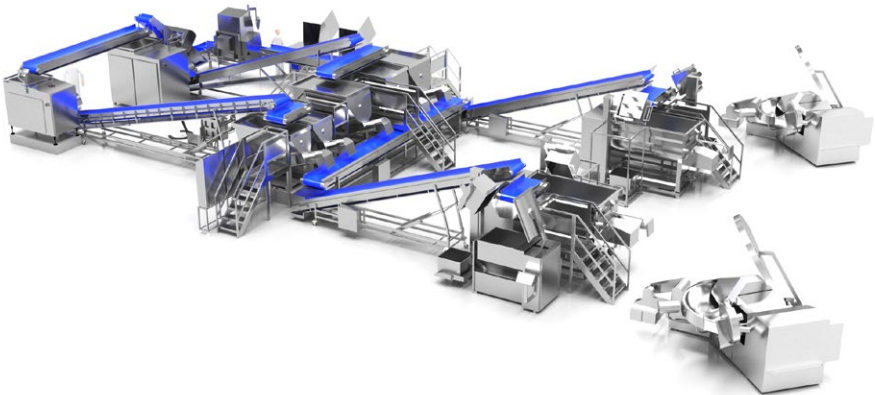
Boiled, raw and cooked sausage
Rind emulsions
Pâtés
Canned products
Soups and sauces
Confectionery
and much more...

Options

Vacuum design
Cooling device
Cooking device

Production lines

**More efficiency, intuitive control
and total hygiene.**



Streamlining many stages into one. The Reference Line and Excellence Line production lines independently work to achieve a perfect result. The latter have diagnostic equipment that guarantee a consistently high and verifiable product quality.

Intuitive operation

Using 21.5" touch screen and user-friendly interface

Automated feed

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

Strict x-ray view

On Excellence Line only: diagnostic equipment monitors the materials

State of the art materials handling

Screw conveyors, conveyor belts and pumps

Refined cleaning

Components can be moved, lowered or folded away for easy access to areas relevant for cleaning

Full compatibility

OPC UA interfaces ensure seamless networking and communication between machines

New operating concept.

User-friendly touch screen solutions, data visualisation and more...



Customer-focused visualisation

- Intuitive control and visualisation of all production data
- Maximises operating convenience and saves time

Intuitive traffic light indicator for status

- Intuitive visual and acoustic status indication in real time thanks to traffic light system

- Minimises idle times and increases operating convenience

Clear screen layout

- Large, user-friendly touch screen for the utmost convenience

Intelligent handling instructions

- Automatic handling recommendations thanks to safety monitoring
- Quick troubleshooting saves time

Focus on hygienic design.

**The utmost hygiene in food
production.**

Hygienic design guideline

- Documented and verified implementation of hygienic design requirements
- Reduces cleaning time, lowers costs and reduces the risk of contaminated goods

Simple to clean

- Design is easy to clean as the components can be moved, lowered or folded away
- Reduces cleaning time as well as costs

Polished surfaces

- Utmost hygiene thanks to polished surfaces

Titled surfaces

- After cleaning, water flows away without leaving any residue

Double-seated

- Machine chamber is sealed on the product and drive side, meaning the interim area is easy to clean from the outside



Engineered in line with EHEDG guidelines
Machines engineered in strict compliance with EHEDG guidelines, with some components developed in-house



Certification of the complete system
The WWR 200 is the first complete system in the world to be certified by Hygienic Design Weihenstephan



Component certification
Scientific evaluation of LASKA Hygienic Design components by the renowned Fraunhofer Institute

LASKA

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