



KALTENBACH

# K-MA *process*

Application and Process Engineering  
from Kaltenbach Maschinenbau GmbH



people for process

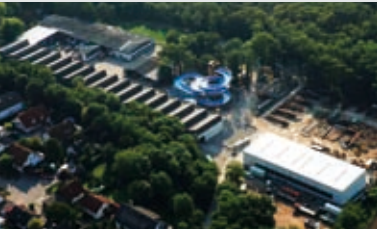
**> SOLUTIONS FOR PROCESSES  
IN THE FOOD AND COSMETICS INDUSTRIES**

We have been supplying **machines, plants and factory lines** around the world for over 50 years.

Our mission: to remain flexible, using our know-how to translate customer requirements into **well-engineered, cost-effective solutions** without cutting corners. We offer customers engineering skills and process expertise. From proven solutions to cutting-edge innovations – we'll find the right solution for your needs!

K-ma is a member of Maschinenbau Kaltenbach GmbH, a **multinational corporation** with 110 employees, 6,500 m<sup>2</sup> of factory space and over €12 million in annual revenue.

**Reliability and long-lasting partnerships** form the foundation on which Maschinenbau Kaltenbach GmbH is based. We have been working with many customers for several years, establishing our reputation for continuity in the **mechanical and plant engineering** industries.



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 **A POWERFUL PARTNERSHIP**

# K-MA *process*

Application and Process Engineering  
from Kaltenbach Maschinenbau GmbH

- K-DisHo vacuum process plants
- Vacuum deaerators
- Wet mills
- Can openers
- Engineering solutions /automation
- Service and maintenance

➤ **OUR RANGE**





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## K-DisHo

Free-flowing solids and liquids are **fed directly into** the homogenisation tool, where they are **deagglomerated and dispersed** without any unwanted entry of air. A recirculation line returns the product to the interior chamber of the container. This line and the special scraper-agitator work together to **macro-mix** the product through vertical convection.

The conical shape of the container base directs the product to the multi-chamber homogenisation system, where the entire procedure is repeated. The machine is emptied via a discharge valve on the homogeniser or via the downstream recirculation line.

Vacuum process plant for economical production of emulsions and suspensions in a broad viscosity range. Plant from laboratory scale up to 5,000 l batch volume.



 **VACUUM PROCESS**



- Proven concept and ideal homogenisation tool for every product: DisHo
- Reduces production times by up to 60%
- Aseptic design for fast and effective cleaning
- CIP/WIP
- Optimal reproducibility
- Good deaeration
- End-to-end automation
- Simple homogeniser – very effective

### **Food industry**

- Mayonnaises and dressings
- Ketchup and emulsified sauces
- Pasta sauces and delicatessen products
- Humus

### **Cosmetics industry**

- Creams, lotions, gels
- Decorative cosmetics
- Toothpaste

➤ **K-DISHO**

➤ **YOUR PRODUCTS**



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## K-VE

The vacuum deaerator for liquid, semi-liquid or paste-like products.

The plant operates continuously and is usually the last unit in a production line or the first unit in a filling line.

From approx. 200 l/h - 20,000 l/h



 **VACUUM DEAERATORS**



- Mustard, ketchup
- Dressings, soya milk, sesame
- Processed cheese, tomato puree, spreads
- Jam, fruit juices, chocolate products
- Ointments, gels, lotions, creams
- Lipstick bulk, shampoos
- Toothpastes, skin oils, emulsions
- Agricultural and domestic chemicals
- Adhesives
- Paper coating
- Paints and lacquers

 **YOUR PRODUCTS**

## K-MT

**High productivity**, excellent hygiene levels, **exceptional versatility** – just three of the many benefits of Kaltenbach's K-process mill technology. Customers use our mills for countless applications in laboratories, development and production across a variety of industries. Our wide product line includes **toothed colloid and corundum disc mills**. The product is fed into the mill using a funnel or a pump. All product-contact surfaces can be easily cleaned – no disassembly required! The mills optimally empty out residues and satisfy strict hygienic standards. Our latest line of products set new standards in a field where the requirements continue to rise: hygiene management and flexibility.

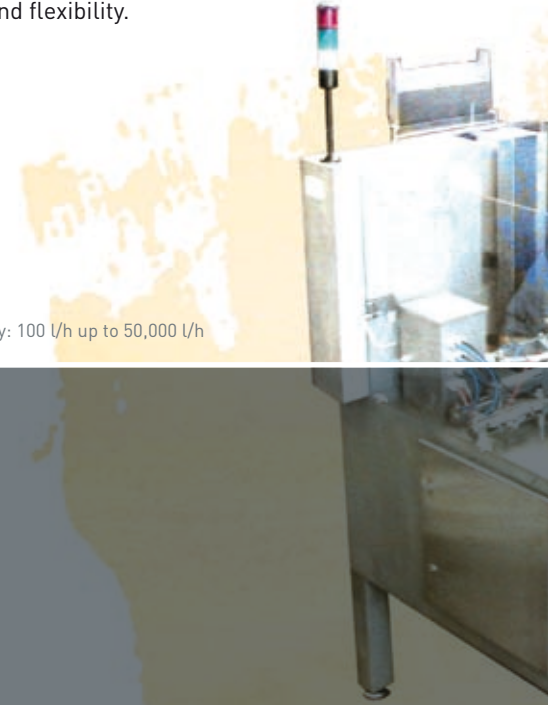
- Corundum disc mills
- Colloid mills
- Inline rotor/stator homogenisers
- Mill lines

**Mustard seed, nuts, sesame, soya, fruits,  
vegetables, marzipan and fish pastes**

Capacity: 100 l/h up to 50,000 l/h

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➤ **WET MILLING**




## CEM

Can openers for opening, emptying, blowing out and pressing round cans.

From manual can openers to fully automatic equipment, new hygienic can openers made of pure V2A stainless steel

**Tomatoes, cucumbers, beans, pears, apples, mangos, paste-like products such as tomato concentrates**

- Can formats: three, five and ten kg
- From 50 - 1,200 cans per hour



➤ **CAN OPENERS**



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Choosing **K-ma process** means not just looking at the price tag; it means making a solid investment in your business – today and tomorrow.

We are passionate about engineering and harness our experience and expertise to turn our ideas into your ideal solution. We don't just supply – we are partners to our customers.

Kaltenbach is synonymous with **quality** and customer service. We **offer every service** – engineering, assembly, automation, installation, documentation and commissioning. Take advantage of our state-of-the-art **K-lab** test centre with experienced food and cosmetic experts. From the start, you have complete freedom to test all our machines, produce test batches or scale up processes.

We offer **customer service** so your equipment can remain state-of-the-art in the face of rapidly changing markets. We know long-term success depends on short-term flexibility. That's why we will modify and update your plant and equipment and optimise processes, even if you have been using the products for many years. After all, our goal is **maximum customer satisfaction** and a partnership that will thrive for years to come.



**ENGINEERING  
SOLUTIONS**



**MAINTENANCE**



**> GLOBAL PRESENCE. ATTENTIVE SERVICE.**  
**KALTENBACH-MASCHINENBAU.DE**



## PASSION FOR STAINLESS STEEL

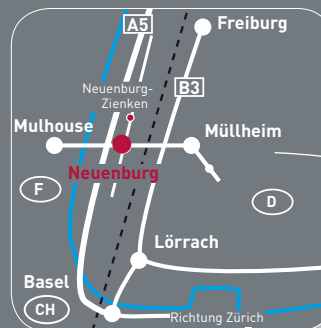


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