

Resource-efficient production line from KARL SCHNELL sets standards in the food industry

With this highly automated and innovative concept, KARL SCHNELL presents a pioneering solution in the field of food processing. The fully automatic grinding system enables the production of the finest emulsions from almost any starting product with minimum machine and space requirements. The traditional pre-grinding process is completely eliminated.

The core of the system is the KS Emulsifier FL248, equipped with a highly flexible feeding and cutting system. The feed hopper of this high-performance machine accepts pre-broken blocks of frozen meat, fresh meat, carcasses with bones or meat waste such as offal. An integrated screw conveyor transports the material directly to the cutting system.

The fine and homogeneous emulsions produced by this system are seamlessly integrated into the downstream process. The robust and solid components of the KS Mincing System guarantee a high continuous throughput and process reliability, which means clear added value for the entire production process.

With this pioneering technology, KARL SCHNELL is once again setting standards in the food processing industry and underlining its commitment to efficiency, innovation and quality.

Visit our virtual **PETFOOD ARENA** at <http://www.karlschnell.com> or visit us live at **INTERZOO** in Nuremberg **Hall 7a Booth 7a-515** from May 07-10 and learn more about how we can support you with your product ideas.

<https://vimeo.com/karlschnell/highflowprocessline>

