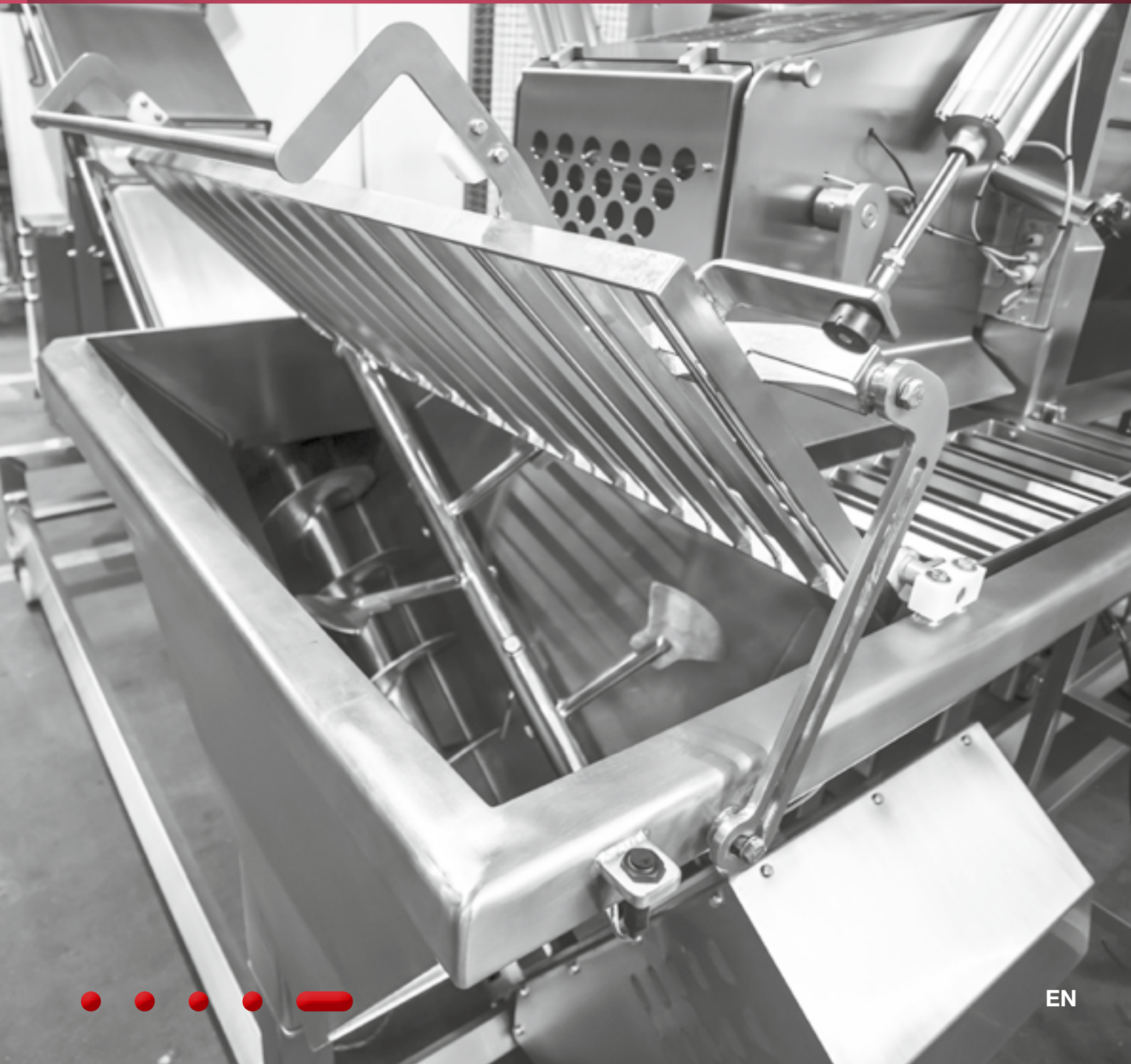


PRODUCTION LINES

PRODUCTIVITY AND RELIABILITY TAILORED TO YOUR PRODUCT



APPLICATIONS OF THE LASKA PRODUCTION LINES

The demand for automatic production lines is rising sharply world-wide. Production lines are used for the following products: fine sausage meat, cooked or raw sausage, minced meat and burgers, as well as convenience products. This unbroken trend towards production lines is driven by the needs to constantly reduce production costs (while keeping quality constant), to standardize the processing of raw materials, and to ensure traceability.

PROFESSIONAL ENGINEERING

Together with you we'll compose the optimum combination of machines for your needs from among our broad range of proven single units, considering the room size available, the production volumes, the processing methods, and the diversity of products. We ensure the material flow and link the plant both mechanically and in terms of operation, data processing and safety technology for you to get high-quality, efficient, and reliable production processes for your products. The results are turn-key solutions from the raw material to the product ready to portion.

OPTIMUM COMPONENTS

The basis of our successful projects are our proven single units like grinders, cutters, mixers, and emulsifiers. This range also includes a variety of transport and conveyor systems such as conveyor belts, worm conveyors, or pump and pipeline solutions. Specific components such as control stations including control and observation facilities, as well as optimum safety solutions complete the production line. Depending on the requirements, the suitable online analysis system for data recording and quality assurance of your production processes can be integrated. With the fully automated production lines LASKA guarantees consistent product quality and exact reproducibility.



TRANSPARENT PROCEDURES

- › Standardization of raw materials and production sequences used
- › Clearly arranged control system
- › Easy handling, e.g. via LASKA programme control „PMS“ (Production Management System)
- › Traceability, when and where and by whom the goods were processed

HYGIENE

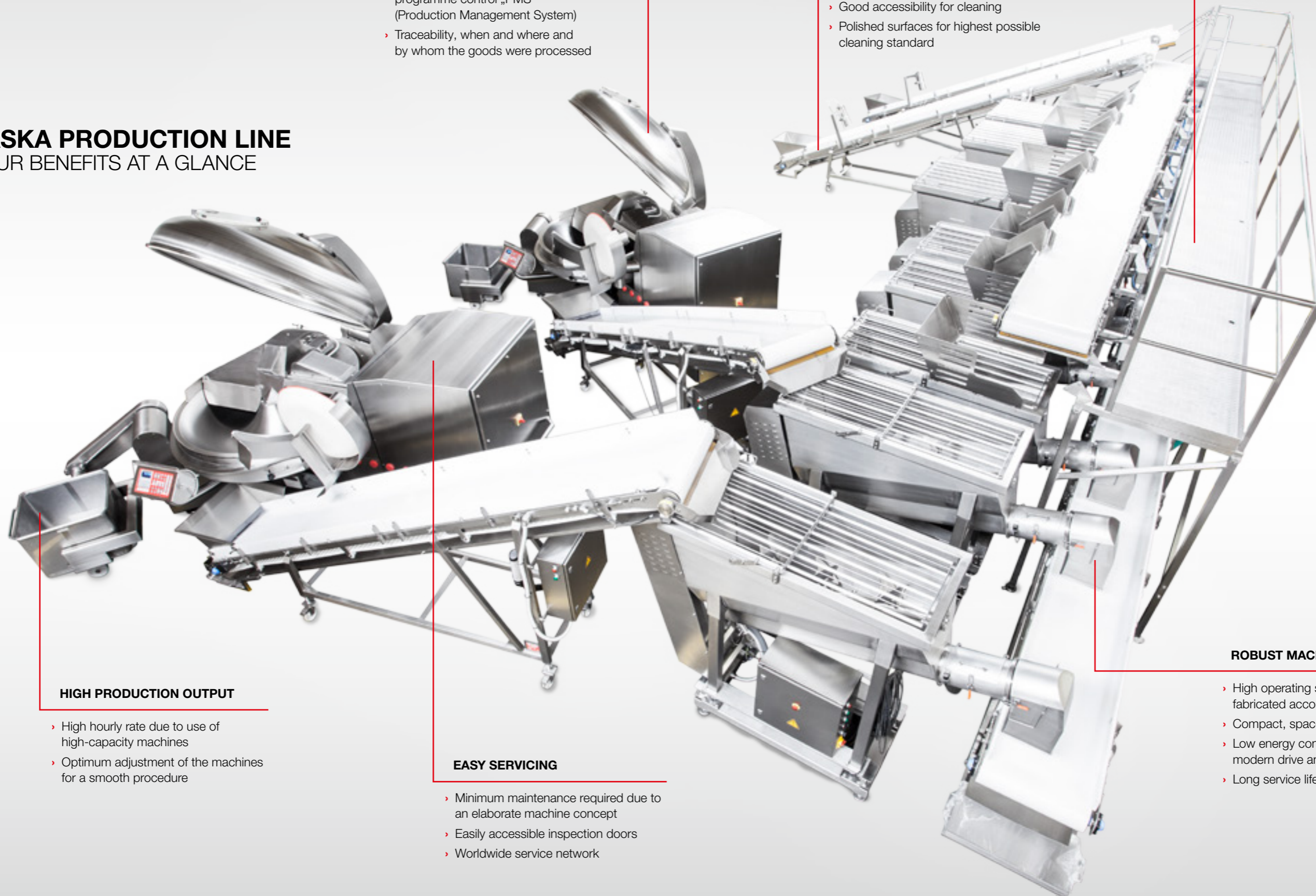
- › Good accessibility for cleaning
- › Polished surfaces for highest possible cleaning standard

HIGH SAFETY

- › Practice-oriented safety installations for optimum working safety
- › User-friendly control elements

LASKA PRODUCTION LINE

YOUR BENEFITS AT A GLANCE

**HIGH PRODUCTION OUTPUT**

- › High hourly rate due to use of high-capacity machines
- › Optimum adjustment of the machines for a smooth procedure

EASY SERVICING

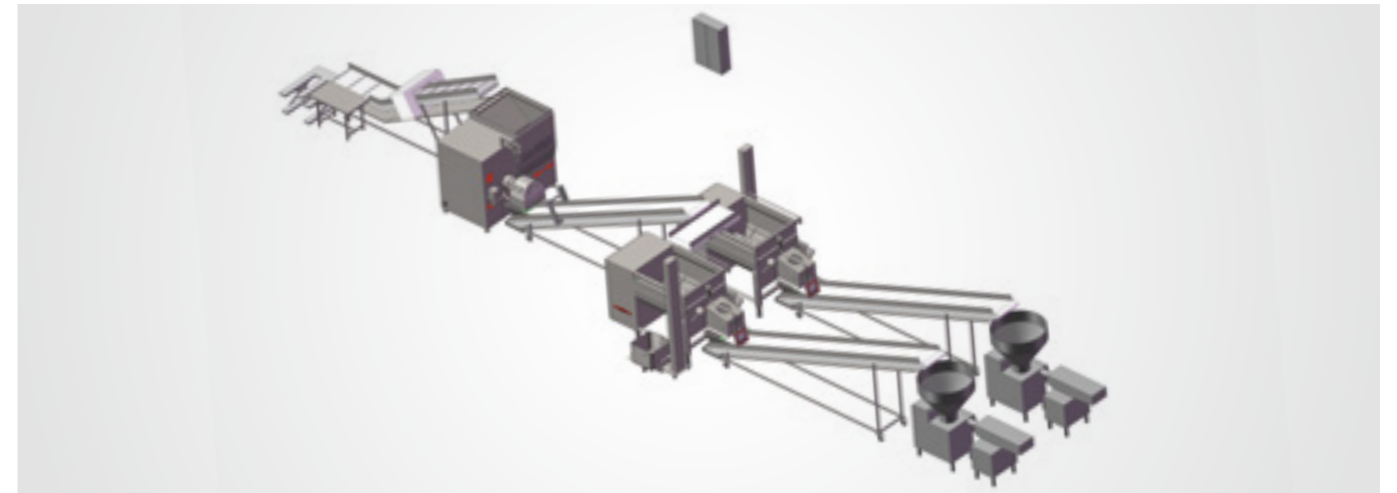
- › Minimum maintenance required due to an elaborate machine concept
- › Easily accessible inspection doors
- › Worldwide service network

ROBUST MACHINES

- › High operating safety due to robust machines fabricated according to high standards
- › Compact, space-saving design
- › Low energy consumption due to a modern drive and control concept
- › Long service life of the machines



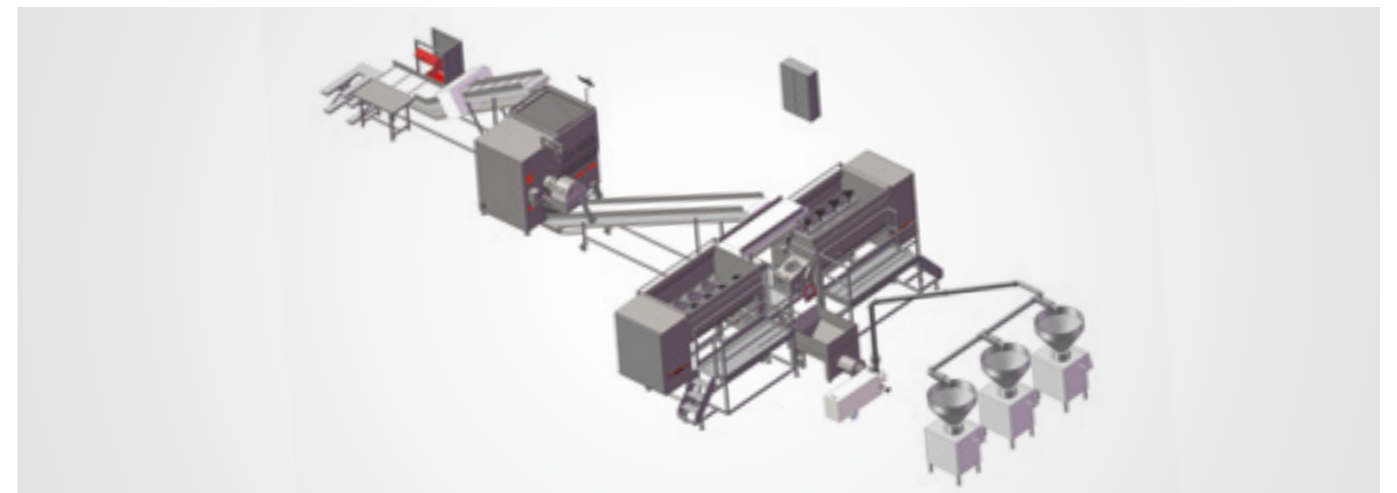
LASKA PRODUCTION LINES



MINCED MEAT, BURGER, OR RAW SAUSAGE LINE (EXAMPLE)

- › Raw material is put onto the unpacking table
- › Material is conveyed into the grinder via a conveyor belt provided with a metal detector
- › After mincing, the material is conveyed to the mixers / Angle mixer-grinders
- › Ingredients can be added via the loading unit
- › After the mixing cycle the product ready to portion is conveyed to the filling units

Please note that the above description is just an example. The line will be exactly adapted to your needs.



BOILED OR COOKING SAUSAGE LINE (EXAMPLE)

- › Raw material is put onto the unpacking table
- › Material is conveyed into the grinder via a conveyor belt provided with a metal detector
- › After mincing, the material is conveyed to the mixers
- › The mixers of the cooked sausage lines are equipped with a cooking device
- › Ingredients can be added via the loading unit
- › After the mixing cycle the product is gently crushed and emulsified in the emulsifier.
- › Subsequently, the product ready to portion is pumped to the filling units.

Please note that the above description is just an example. The line will be exactly adapted to your needs.

MACHINE TYPES

KEY TECHNOLOGY FOR YOUR PRODUCTION LINE



ANGLE GRINDERS AND ANGLE MIXER-GRINDERS

- › For processing fresh meat or several frozen meat blocks simultaneously, depending on the type
- › Version with two worms arranged at an angle for gentle processing, low heating, and high hourly rate
- › Cleaning ducts for perfectly hygienic cleaning



MIXERS

- › Hopper size: up to 4500 litres
- › Intermeshing paddle mixing shafts
- › Infinitely variable speed
- › Cleaning ducts for perfectly hygienic cleaning
- › Unloading flap with protective hood
- › Many options: vacuum facility, cooking/heating and cooling facility via closed circuit or direct injection, ...



EMULSIFIERS

- › Holeplate diameters: 175 and 225 mm
- › Highest hourly rate
- › Patented knife adjustment for highest possible and reliable product quality at low wear
- › Optimized design of cutting system
- › Excellent product flow and fluid flow behaviour in the cutting chamber



CUTTERS

- › Bowl size: up to 750 litres
- › Infinitely variable drives
- › Special bearing technology and sealings for highest speeds and high operating safety
- › Many options: vacuum, cooking facility, nitrogen cooling, forced ventilation, ...



MATERIALS HANDLING EQUIPMENT

OPTIMUM ADJUSTMENT FOR YOUR PRODUCTION LINE



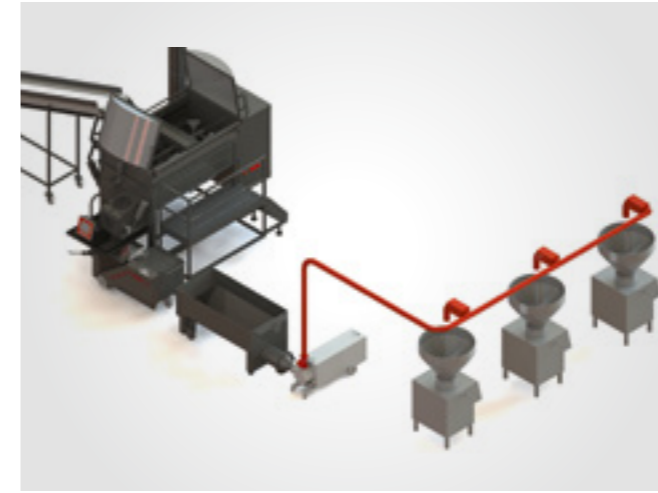
CONVEYOR BELTS

- › Inclined/horizontal/angled conveyor belt
- › PE link conveyors for frozen meat block transport
- › PU positive drive conveyor for minced material and/or sausage meat
- › Frame can be cleaned quickly and properly, stainless
- › Option: infinitely variable speed, filling level sensor control, pneumatic swivel chute, can be lowered for cleaning



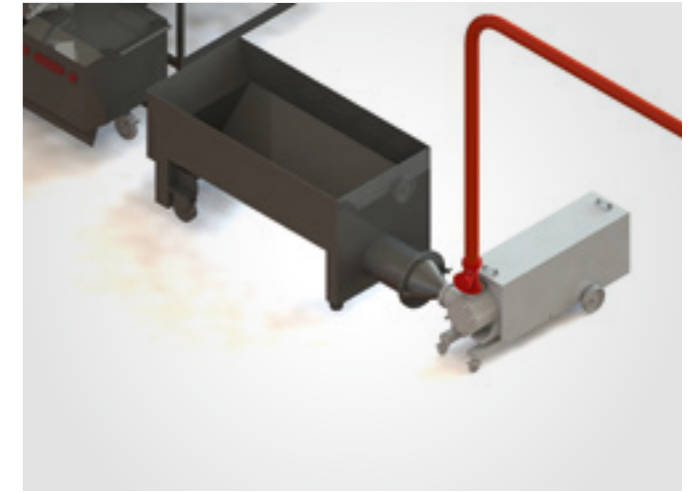
METAL DETECTOR

- › Installed at the conveyor belt
- › Detects traces of metals in the base material



PUMPS AND PIPELINES

- › Special pump for gentle pumping of sausage meat
- › Pipelines with valves for distributing the product (e.g. to several filling machines)
- › Option: infinitely variable speed of pump, pig transmission and receiving stations for cleaning and emptying of pipeline



SAUSAGE MEAT HOPPER WITH PUMP

- › Hopper with emptying worm filling the connected sausage meat pump
- › Can be cleaned quickly and properly, stainless
- › Option: infinitely variable speed



WORM CONVEYOR

- › Large diameter of conveyor worm
- › Can be cleaned quickly and properly, stainless
- › Option: infinitely variable speed, filling level sensor control, hydraulic swivel chute, can be lowered for cleaning



HOPPER WORM CONVEYOR

- › Large diameter of conveyor worm
- › Can be cleaned quickly and properly, stainless
- › Option: weighing cells, mixer arm (to prevent bridging), infinitely variable speed, filling level sensor control, hydraulic swivel chute



BOXES FILLING STATION

- › Filling terms of volume
- › Can be used for pre broken material
- › Highest standard of hygiene (no manual contact)
- › Full automatic filling process
- › Robust, low-maintenance and energy-saving design

CONTROL AND FEEDBACK CONTROL SYSTEMS

OVERVIEW AND SAFETY FOR YOUR PRODUCTION LINE



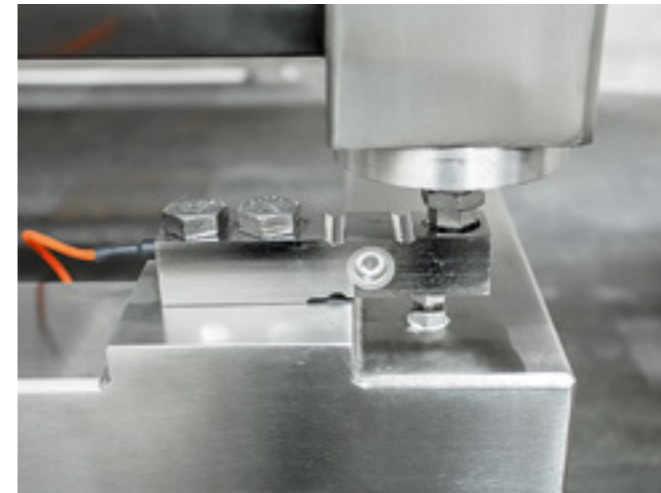
LINE CONTROL STATION

- › Control station for plant visualization, operation, and central error display
- › Integral touch screen 12"
- › Operation of the machines in manual or automatic mode
- › Filling level indicator and monitoring of the hoppers
- › Weight indicators, Display of analysis values



PMS MIXING PROCESS CONTROL SYSTEMS

- › Freely programmable automatic work sequence
- › Creation, storage, and automation of recipes and production lists
- › Programming of machine options
- › Up to 999 programmes depending on customer requirement



WEIGHING EQUIPMENT

- › Various versions depending on application and requirement
- › Display of the weights of mixed quantities, added quantities, removed quantities
- › Automatic starting and stopping of loading and unloading processes possible



SPICE DOSING (DRY MATERIALS)

- › Spice dosing via big bag stations and pneumatic conveyance via pipeline
- › Spice dosing with silos and pneumatic conveyance via pipeline



NIR ANALYSIS SYSTEMS

- › Fat analysis integrated in the mixer (optional display of water, meat protein, connective tissue protein)
- › Fat analysis installed at the conveyor belt



WATER DOSING

- › Automatic addition of freely selectable amount of water
- › Can be preselected and called during production at the push of a button
- › Other liquids than water up to +90 °C can be added



Boiled sausage line



THAT'S WHAT OUR CUSTOMERS SAY ABOUT THEIR LASKA PRODUCTION LINE



**COOPERCENTRAL AURORA
ALIMENTOS**
BRAZIL

„We are using the equipment brand LASKA in the industrialization of hamburger since 2011. This is a very good technology with robust equipment that meets the needs of the industrial process, providing good productivity, easy cleaning and operational safety.

The equipments work in sequential line on step of the preparation of raw materials optimizing the physical space. The mixer provides reversibility and the speed variation resulting in a very uniform product. Good equipment.“

MR. CAETANO DE OLIVEIRA JUNIOR
MANAGING DIRECTOR



DEKAMARKT
NETHERLANDS

„When we were faced with the challenge to double our production within half a year, we opted for machines by LASKA. What was important to us, was both the quality and the reputation of the supplier, and that we could depend on the delivery date to be met.

LASKA improved our existing minced meat line with breakers, mixers, grinders, vacuum filling units, and free-flow units, thus designing a new state-of-the-art hamburger production line. We are also very satisfied with after-sales and customer service.“

MR. WESSELING
PRODUCTION MANAGER



**JOSEF WERNKE
VERSANDSCHLACHTEREI GMBH**
GERMANY

„We opted for LASKA because space problems forced us to look for customized solutions. LASKA was very flexible implementing our individual wishes and was the obvious choice with the proven and robust quality of their machines.

The NIR analysis made us sure to produce absolutely reliable quality, confirmed by our customers. Due to the reliable measurements, we don't have any complaints - just as it was in times of visual standardization. Moreover, the control panel makes reloading extremely easy.“

MR. PILLE
PRODUCTION MANAGER

TRADITION & INNOVATION

MORE THAN 130 YEARS OF EXPERIENCE



We have more than 130 years experience of supporting our customers in the production of first-class food.

LASKA develops and manufactures high-quality specialist machinery that has always enjoyed a reputation for durability and reliability. Our experts work with our customers to develop innovative solutions for the finest meat-processing systems. Our robust and capable machines have proven their worth in a range of other application areas as well.

LASKA is a family company with a global reach; our customers are using our machines successfully in more than 140 countries on every continent in the world.

OUR PRODUCT RANGE:

- Cutters
- Grinders
- Frozen meat cutters
- Emulsifiers
- Mixers
- Production lines



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