

# KASAG



Food technology  
Comprehensive  
services, machines,  
apparatuses

Experts for machinery and equipment for process optimisation

We stand by your side as local partner

# Swiss quality and precision – right on your doorstep.

**In a dynamic market environment, new buildings, renovations, the expansion of production and the never-ending potential for process optimisation in the foodstuff industry pose constant challenges.**

The experts at KASAG Swiss AG support and go with you throughout all of your food technology investment and maintenance projects, providing services ranging from design, engineering and manufacturing through to piping construction and assembly.

Our decades of experience in the construction of customer-specific production equipment and apparatuses for the foodstuff industry include the following product areas:

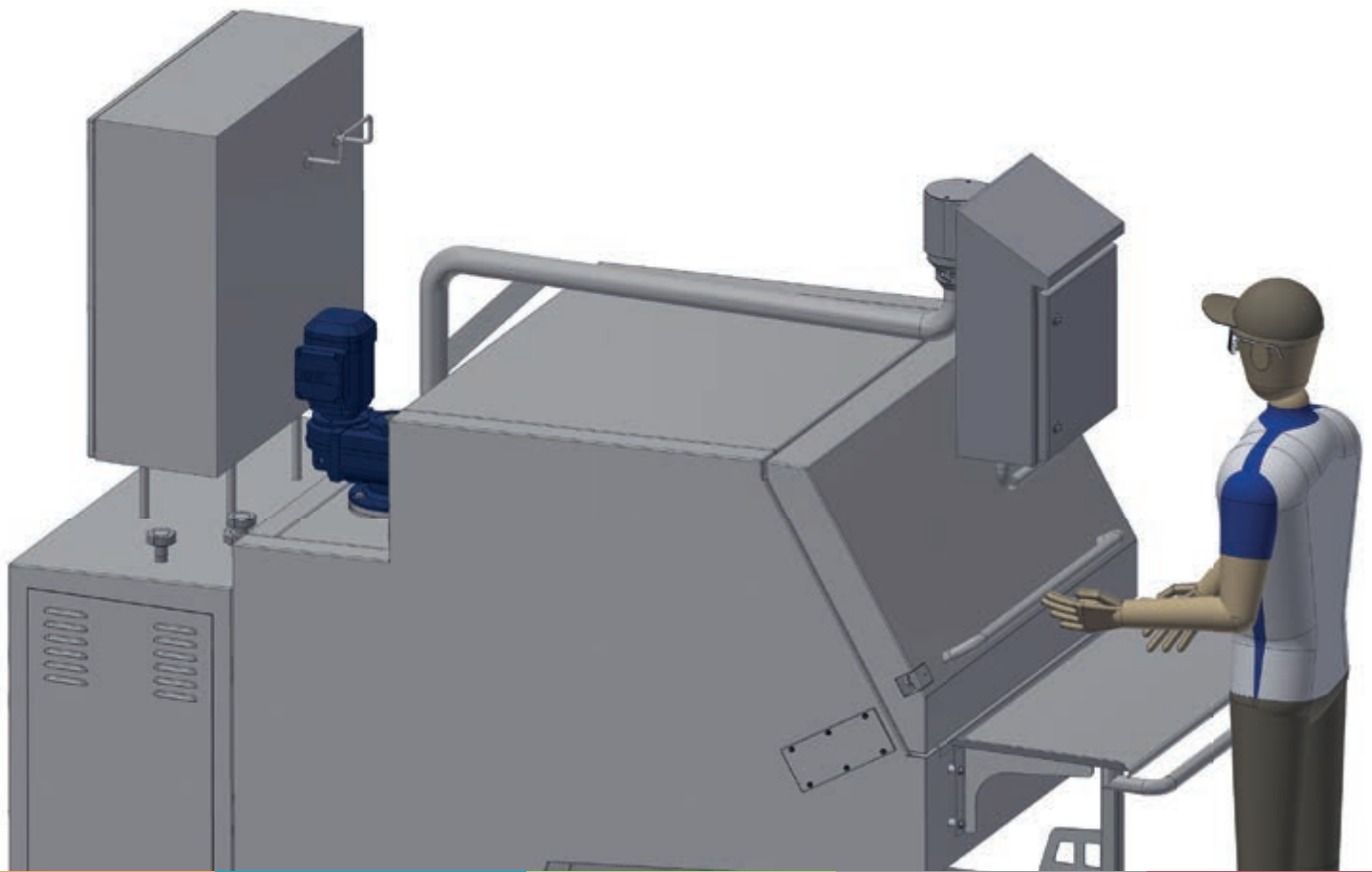
- Fat processing
- Milk processing
- Cheese production
- Bakery products and confectionery
- Handling and packing

In addition, KASAG know-how is available to you, covering the following areas:

- Engineering services
- Expertise in equipment and vessel construction in accordance with a wide range of regulations and on the basis of our extensive understanding of the Pressure Equipment and EU Machinery Directives
- A broad spectrum of non-destructive testing for the inspection of equipment and pressure vessels
- Energy recovery (renewable energies) from water, waste water, process heat and vapour (exhaust air)
- Piping construction, assembly

With KASAG as your partner, you will join our other well-known customers in the region who rely on our on-site expertise.





## Comprehensive services and apparatuses for the foodstuff industry

### Fat processing

KASAG designs equipment for the processing of fats.

These include:

- Fat melters for the provision of medium to large amounts of neutral liquid fat. These units are designed according to customer requirements and the size of the fat blocks.
- Fat-oil station for melting fat blocks and mixing in ingredients.
- Mobile fat tanks with agitator for a specific holding temperature and further processing.

### Milk processing

A range of different equipment is required in order to process milk from its raw material state. KASAG helps you do this by optimising the steps involved in milk processing with the latest technologies. Our products also include a curd (quark) mixer.

### Cheese production

Cheesemaking requires machinery for the further processing of the cheese mass to produce the different kinds of cheese.

KASAG products guarantee outstanding mixing results:

- Cheese mixer
- Crèmeur for processed cheese
- Melting container

“Regional co-operation creates identity and jobs, boosts the economy and also makes sense in ecological terms thanks to the shorter transport routes. In terms of quality, we are all also speaking the same language.”



### **Bakery products and confectionery**

The baked goods and confectionery industry uses raw materials which must be tempered for processing on baking lines or which place stringent demands on agitator technology. In response, we provide compact equipment as ready-for-connection ancillary production equipment with all of the required valves, measuring sensors and optimal control systems already installed. Examples include:

- Jams and marmalades heater
- Tempering unit for chocolate
- Glucose containers
- Dough drum with shredder

### **Handling and packing**

The handling of raw materials, intermediate products and the final product in the manufacture of foodstuffs can be optimised using specialised equipment. The hygiene requirements governing the sealing of packaging are

also becoming increasingly stringent. KASAG offers the following solutions, or develops customer-specific variants:

- Multifunction conveyor belt to customer-specific requirements
- Glovebox for use in sterile and dust-free processes
- Dual tilting station for containers
- Bag gassing chamber for the sterile filling and sealing of bags

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## **?** Do you have any questions?

Should you have any general questions regarding our foodstuffs technologies, our experts will be glad to assist you:

Phone +41 34 408 58 58  
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 [www.kasag.com/en/food-technology](http://www.kasag.com/en/food-technology)

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“The KASAG experts are among the global and regional leaders in the fields of process engineering, design, engineering, and the construction of vessels, apparatuses, and plants for the foodstuff industry.”

#### **Pipeline construction, assembly, repairs**

KASAG offers a wide range of pipeline construction, assembly and repair services to the regional food industry. We can be rapidly on-site thanks to our geographic proximity.

#### **Engineering**

Strength calculation according to regulations FEM (finite element analysis) calculations  
Earthquake, wind loads and nozzle loads  
Constructive design, implementation, optimisation, choice of material, surfaces  
Coordination with regulatory authorities  
CAD systems: Autodesk (AutoCAD 2D, Inventor 3D)

#### **Non-destructive testing**

A wide range of non-destructive methods, such as RT, PT, VT, LT, PMI and pressure, are available for testing.

#### **Certifications, manufacturer approvals**

ISO 9001 / ISO 3834-2  
PED (EN13445 / AD-2000)  
ASME (U-Stamp, Code Section VIII Div. 1)  
China Stamp (A1), China License  
TP TC 032/2013 (EAC), Customs Union  
In addition to our existing manufacturing approvals, we are able to perform the respective approval procedures for almost every country around the world (e.g. Singapore, Japan, Malaysia, Canada, etc.)



For technical exclusivity worldwide

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