

KS DIAPHRAGM KOEX



THE SOLUTION FOR FILLED PRODUCTS

The KS Diaphragm Koex is a multifunctional portioning device in the food sector for processing all pasty and dimensionally stable products with internal filling.

Equipped with a modern drive concept based on a highly dynamic servo motor, a wide variety of food products can be portioned. And this in many sizes and individually configurable ratios of outer shell and filling.

The spectrum ranges from mini meat or cheese balls and confectionery to large potato or bread dumplings. The type of filling as well as its consistency can vary - from low viscous sauces to highly viscous emulsions with chunky fillings - everything is possible.

Product injection - so-called coextrusion - thus allows a wide range of design possibilities, not only in terms of the specification and consistency of the two starting materials, but also their filling ratio to each other.



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Centrally controlled via KARL SCHNELL vacuum fillers of the P series, the filling machines, portioning device and output conveyor form a single unit. In addition, the motorized height adjustment of the complete diaphragm module offers simple and convenient positioning over a cooking bath.

The central servo concept for all drives ensures precise conveying and portioning with gram accuracy. All functions can be visualized and easily operated on the clearly arranged, swiveling operator terminal.

The specification and size of the product to be manufactured can be modified with just a few quick-change parts.

This guarantees easy cleanability and best hygiene.

The modular design and the flexible combination options of the individual modules ensure efficient, ergonomic work with optimum production capacity utilization.



For more information call **+49 7181 962 0**

www.karlschnell.com

KARL SCHNELL GmbH & Co. KG
Mühlstraße 30, 73650 Winterbach
info@karlschnell.de

KARL SCHNELL
PARTNER TO THE FOOD INDUSTRY

