



Applikations- und Verfahrenstechnik von Maschinenbau Kaltenbach GmbH



people for process

## Welcome at k-ma process

people for process

## Maschinenbau Kaltenbach Our delivery scope









We have been supplying machines, plants and factory lines around the world for over 50 years. Our expansion led in 2008 to the foundation of the division "k-ma process" whose activity is the sale of machinery for the food and cosmetics industries.



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## A strong partnership





## www.kaltenbach-maschinenbau.de

www.kma-process.de

## 110 employees at the disposal of our customers





## k-ma process Solutions for the food industry















## k-ma process Solutions for the cosmetic industry











## k-ma process Expert knowledge and competence





#### Our supply of services

We offer you, as a partner, engineering skills and process expertise. From proven solutions to cutting-edge innovations – we will find the right solutions for your needs! We accompany you through all phases of your project:

Project phase: Consultation, tests in research laboratory

Engineering and manufacturing: Design by means of 3D-drawing programs,

manufacturing, assembly, electrical control

manufacturing, automation

Commissioning: Mounting, tests, training of personal

> Service: Delivery of spare parts, maintenance, repairs, upgrades,

modifications, process optimisation

## k-ma process Our product range





- Can opening and emptying machines
- Vacuum homogenisers
- Wet mills
- Vacuum de-aerators









## Can opening machines TYPE CEM und HDO





#### **CEM-600-NT**

# CEM-1200-NT / CEM-2200-NT with washing tunnel

Automatic opening, emptying, rinsing and crushing of tin cans









#### **HDO-100-NT**

#### manual



- > Fruits, pulp
- Vegetables
- Pasty products like tomato concentrate
- > Tuna

#### Vacuum homogeniser TYPE K-DISHO





#### **Basic functions**

- Feed of raw materials
- Mixing
- Dispersing
- Homogenising
- Emulsifying
- Re-circulation
- De-aerating
- Discharge



- Mayonnaises & dressings
- Ketchup & emulsified sauces
- Creams, gels & ointments

# Wet mills TYPE K-MT











- Corundum stone mills
- Colloid mills
- Complete lines

- Mustard
- Sauces
- Fruits
- Nuts
- Almonds
- Sesame
- Soya beans
- > Chili



#### Vacuum deaerator TYPE K-VE





### Deaeration of liquid up to high-viscous products

- Enhancement of product stability
- Prevention of oxidative modifications
- Regular glossy surface
- Accuracy in dosing of downstream filling units
- Reduced packaging volume





- Ketchup, mustard, sauces
- Fruit juices
- > Shampoo, creams
- Domestic chemicals
- Paints, lacquers
- Lubricating grease

## Our references







Our machines and plants are used worldwide in international well-known groups and firms.