

Fine emulsion for high-quality sausage products

EmulsiMax 140



- Higher quality final product
- No metal-to-metal contact—safe and low maintenance
- Lower running costs compared to other emulsifiers
- Less operator dependent
- Part of full range of meat preparation equipment

More cuts per minute than any other emulsifier

The EmulsiMax 140 creates consistently stable, high-quality emulsions from all types of meat products. It can produce a wide variety of sausage emulsions as well as pork and chicken skin emulsions.

Designed to meet the highest industry standards, the EmulsiMax 140 is the ideal solution for producers of fine sausages who want to automate their production of emulsified sausage products. Its special design with fixed and rotating cutting plates gives more cuts per minute than other emulsifier while dramatically reducing operational costs.

No metal-to-metal contact lowers costs and increases safety
Unlike conventional pressurized hole plates/knife systems, the EmulsiMax 140 aspirates the pre-mixed product through a system of vertically sequential hole plates and cutting plates. These rotate without contact at a minimal distance to one another, ensuring high protein extraction with maximum precision for even the finest emulsions.

Eliminating metal-to-metal contact in this way means that knives do not need to be replaced, thereby significantly reducing downtime and expensive maintenance costs. Typical operating costs are significantly lower compared to competing emulsifiers.

This special no metal-to-metal design also has crucial advantages for food safety, dramatically reducing the risk of contamination due to metal particles in the final emulsion.

EmulsiMax benefits

- Easy to access to the knife system without heavy lifting
- No operator adjustments required during production time
- Hygienic design with easy access to all cleaning areas

Greater automation and ergonomic design



Level sensor

The level sensor controls the level of the product. The sensor can be used to give a signal so the infeed chute is never over filled, especially when the machine is standing in an inline operation. It also ensures that the machine stops before the hopper is empty, which allows the line to call for more product.

Temperature sensors are also placed in the outlet pipe. The machine can run without product without burning or destroying the cutting plates.

Outstanding flexibility

The EmulsiMax 140 has an exceptionally flexible cutting tools setup that can achieve everything from coarse to extremely fine emulsions.

Cutting tools are built up so particle size reduces gradually as the emulsion passes through them. It is quick and easy to change the knife set as needed, and the system's unique third cutting set ensures that no large particles can pass the knife-set without being cut. The knife house can contain from two to six cutting tools, depending on setup.

One stop shopping for your full meat preparation line

As a leader in food processing, Marel offers the full range of meat preparation equipment to create a full-line sausage production solution, from grinding, through fat analysis, to emulsifying and linking.

We can provide a one-stop shopping experience with services tailored to your specific business needs. Our global network of service experts can customize our solutions to fit any operation, ensuring that the project will run smoothly and deliver the best possible results.

TECHNICAL SPECIFICATIONS

Power	90 kW
Frequency converter	82 to 85 DB depending on products
Noise level:	
Plate diameter	140 mm
Capacity	2,5 to 5 tons/hour depending on product configuration
Weight	1,250 kg
Footprint	2000 x 1000 cm including electrical cabinet

TRANSFORMING FOOD PROCESSING

