

# scanEmul 175

## - Part of scansteel foodtech® Emulsifier Series

The scansteel foodtech® scanEmul 175 - Hopper fed emulsifier combines efficient and simple operation with high continuous performance, long durability, and low running and maintenance costs. The scanEmul 175 knife cassette system ensures the same uniform final particle size/emulsion quality for every production run, improve the level of fineness, optimize the protein extraction and increase production capacity. It therefore meets all the requirements for quality-oriented uniform production.

*Final emulsified product .*



*Approx. capacity (depending on product)  
from 1500 - 8000 kg/hour*





scanEmul 175 knife cassette shown assembled.



View of easy mounting of the knife cassette.



Motor size from 55 - 90 kW.



Control cabinet can be integrated or separated.



Safety switch for hopper lid.

Rear view of scanEmul 175 – Hopper Fed



Top view of hopper infeed of scanEmul 175 – Hopper Fed.



scanEmul 175  
Assembly / cleaning trolley



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