## KASAG

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The KASAG specialists are among the world leaders in process engineering, design, engineering and manufacturing of equipment and devices for industrial companies. In dialogue with you as demanding customers in the areas of food, pharmaceuticals, chemicals, biotech, cryogenics, nuclear technology and renewable energies, we realize individual and complex projects with great passion. Plant construction, apparatus construction, container construction They operate in an environment in which production reliability and flawless product quality enjoy absolute priority. You must be able to trust your partners with confidence and demand everything from you. With KASAG as your partner in the design, engineering and production of apparatus, vessels, pressure vessels, reactors, heat exchangers, modules and systems for worldwide use, you are on the safe side. Products- BATCH COOKING PLANTS- FOOD TECHNOLOGYPlants, apparatus. pressure vessels construction, filtration technologyRenewable energy- APPARATUS CONSTRUCTION, PRESSURE VESSEL CONSTRUCTIONPressure vesselsProcess-, storage tanksHigh-pressure apparatusesHeat exchangersCryogenic technologyNuclear technologyVacuum technologyColumnsTransportation containersWelding constructions- PHARMACEUTICAL, BIOTECHEngineeringApparatuses vesselsSkids Module- MODULE, SKIDSEngineeringAdditional servicesAssembly, repairs- FILTRATION

TECHNOLOGYPressure strainersMultilayer filterHorizontal plate filterSuction filterFilter dryers- ENERGY RECOVERYServices und

InformationenEngineeringThermal networks, systems, CEEconomic feasibility,

literature- HTG PROCESSApplicationsTechnology

Batch cooking systems and cooking appliances Their customers are sophisticated connoisseurs and experts in fruit preparations, vegetables, jams, marmalades, compote, jellies and sauces, which are convincing only in terms of color, aroma, taste and consistency. Criteria such as product variety, high standards of quality and reproducibility are central to you. With KASAG as your partner in the design, engineering and construction of batch cooking systems and cooking appliances, you sit at the table of your customers. Batch cooking plants for fruit preparation, vegetables and saucesBatch cooking facilities for jams, marmalade, compote and jellyAgitator technology for cookers and coolersPlant components, service /

maintenance, spare parts

Renewable energies for future generations

Waste of energy and global warming harm nature and the environment and put our future into question. You can do much about it. For example, with innovative concepts and heat exchanger solutions for energy recovery, by making water, wastewater, process liquids and vapors at the source in the building, in industry, in the sewage system on the way to the treatment plant and even in surface waters by heat transfer thermally usable. In addition to ecological aspects, investments in the field of renewable energies also make economic sense. With KASAG as a partner in concept, design, engineering and construction of heat exchanger systems for energy recovery from waste heat, you act sustainably. Energy use in buildings and industryEnergy use in the sewerEnergy use in sewage treatment plants and

from surface watersServices

Comprehensive services and equipment for the food industry

In a dynamic market environment, new builds, conversions, production expansions

and the never-ending potential of process optimization are also permanent challenges in the food industry. The experts from KASAG support and accompany you in all your investment and maintenance projects in food technology with design, engineering, manufacturing, piping construction and assembly. In addition, KASAG's know-how in the areas of energy recovery (renewable energy) and tank construction is available to you. With KASAG as your partner, you count on the local specialists. Expertise in containers, apparatuses Crèmeur for processed cheese Design, engineering Pipeline construction, installation Dough drum for the baking industry Glucose processing (glucose) Buffer container for processed cheese Temperature control unit for chocolate Sterile container, stirred tank Grease oil station, grease meltcheese mixer Jams Burner Sackbegasungs kammer Tilting station for containers Glovebox for product handling Quark mixer Visit website

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