



## ZK Sondermaschinen

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## Designing innovation – A future with ZK Sondermaschinen Ultrasound in food and beverage processing

With our solutions your company will take off.

Because the pull of new technologies, trends and needs is so strong that no industry can escape it. What promises success today, is history tomorrow. In order to ensure their success, companies must therefore continuously reinvent themselves in ever shorter periods of time  
- this cannot be left to chance.



Ultrasound in the food preparation and beverage industry, **environmentally friendly, advanced** and **extremely effective**. **High quality**, nutritional value and **shelf life**. The application of ultrasound **increases the availability of provitamin A, B3, B5, C and E in the juice**, ultrasound treatment can do much more.

"In the gourmet kitchen of the Hotel Settecento I prepare my dishes with ultrasound, an effective way of working with productivity and creativity."

Gourmet chef Daniele Fabris  
Hotel Settecento, Italy

"Ultrasonic technology, an innovative method in my kitchen to prepare culinary specialities ."

Michelin star chef Sang Hoon Degeimbre  
Hotel L'Air du Temps , Belgium

Ultrasonic food processing offers a wide range of applications and is a safe, reliable and cost-effective technology for the production of high-quality food and beverages. The installation and operation of industrial ultrasonic processors is simple, requires little space and allows the processing of large quantities for commercial production.

Ultrasonic food processors can easily be combined with other techniques such as heat or pressure treatments to improve the performance of existing equipment by using synergistic effects.

„The secret of success is to be prepared for all challenges.“

(Benjamin Disraeli)

In addition to mixing, homogenizing and extracting, ultrasonic processors are used to improve emulsification, crystallization, freezing, meat tenderization, filtering, degassing, drying, pasteurization, sterilization, etc. High-power ultrasound is used to process meat, fish, vegetables, fruit, cereals, oils, milk and dairy products, honey, sugar and confectionery, purees, juices, smoothies, cocktails, soda, beer, wine and spirits.

