

HERBORT

FOOD PRODUCTION MACHINERY

ABOUT US



EXPERIENCE

Herbert has been producing machinery and production lines for the foodprocessing industry since 1919.

Thanks to years of experience Herbert has become an important player in the field of foodprocessing.



QUALITY

The design and construction of our machines is performed by experienced specialists.

The production of our stainless steel machinery requires a high degree of expertise and is carried out in our modern facilities.



INTEGRATION

Together with our clients we find the right solution for their specific needs.

This ranges from standard machinery, custom-made machinery to complete production lines.

SILOS



This construction precedes a processing line to provide a uniform and continuous flow of goods. Available in different shapes and sizes.

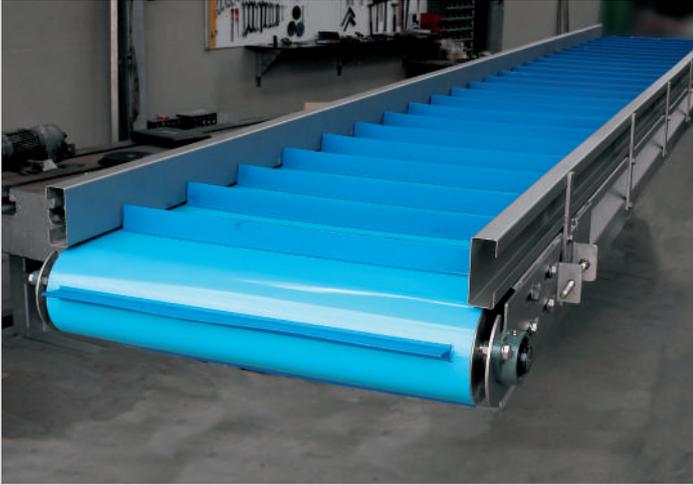
SORTING BELT



A sorting belt is a conveyor where workers can intercept lesser products and discard them in waste chutes. The conveyers are available in different lengths and widths depending on the task and customer needs.

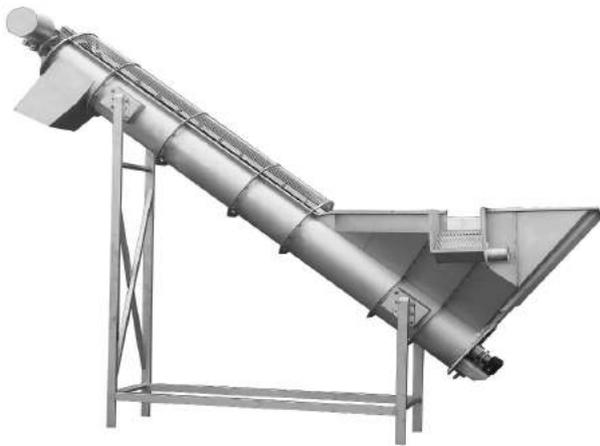
Roller conveyers are also available to have a better view of the underside of the product.

CONVEYOR BELTS



Conveyor belts and elevators are available in different lengths and widths depending on the task and customer needs.

SCREWS



Screws are available in different lengths and diameters depending on the task and customer needs. We have pipe- or troughscrew models.

CRATE TURNERS



Crate turners are used to lift and empty crates, pallets and containers.

HOMOGENIZER



These machines are best suited for the production of homogeneously dispersed products. Mayonnaise, ketchup, spicy sauces, dressings, emulsions, sauces, remoulade, soups and other products can be produced in each quality level.

The machine has a capacity of 200 or 420 liters and a batch size of 150 or 300 liters.

HOMOGENIZER WITH MIXING ASSEMBLY



The mixer arrangement M is an additional component for all homogenizers. The mixing product is gently spread out and lumpy product components can be added and stirred. The use of an additional agitator may optionally be omitted. The machines are thus suitable for the mixing, stirring, homogenizing, and dispersing of liquid, viscous and highly viscous products.

HOMOGENIZER WITH VACUUM



These machines are best suited for the production of homogeneous and dispersed products. This series has a vacuum device, homogenizing process is done in a vacuum. The product is continuously vented and therefore has a longer shelf life and is protected against oxidation and discoloration.

The machine has a capacity of 420 or 600 liters and a batch size of 300 or 500 liters.

HOMOGENIZER WITH COOLING AND HEATING SYSTEM



To complement our range of specialist products, the machine 159 CVT is available. This model is equipped with a double layered wall. The product can be alternately heated with steam or cooled with ice water.

The cooling water and steam supply are equipped with an automatic control, _ switching is done manually by a built-in selector. The flaps are electrically and pneumatically operated.

HOMOGENIZER WITH PLC CONTROL



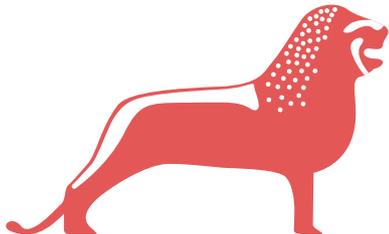
The system is equipped with a PLC. The homogenization automatically follows. The parameters are entered via a graphical control panel with visualization, the input parameters can be combined into recipes and then stored. The addition of liquids is carried out by a liquid flow meter.

Contact us

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SINCE 1919

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