

SINCE 1919

**HERBORT**

FOOD PRODUCTION MACHINERY

# ABOUT US

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## EXPERIENCE

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

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



## QUALITY

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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

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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.

## CRATE TURNER

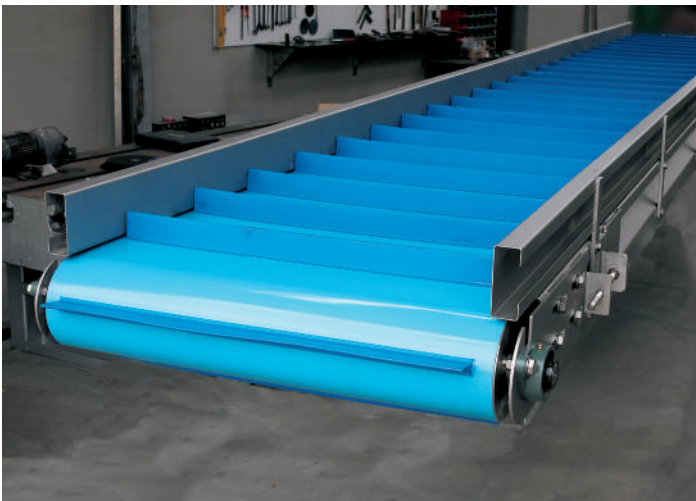
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Crate turners are used to lift and empty crates, pallets and containers.

## CONVEYOR BELTS

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

## SORTING BELT

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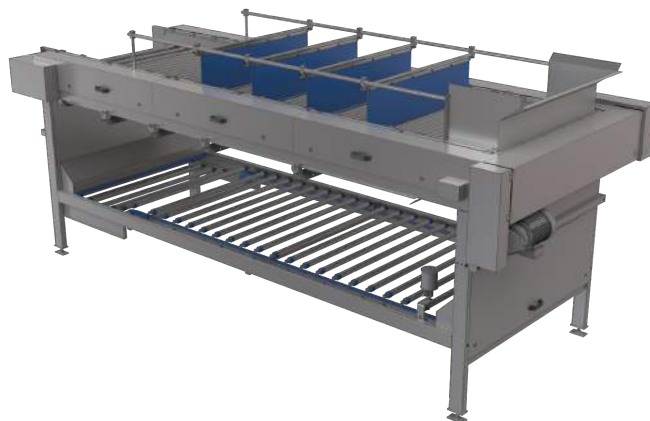


A sorting belt is a conveyor where workers can intercept lesser products and discard them in waste chutes. The conveyers are available in different lengths and widths depending on the task and customer needs.

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

## ROLLER SORTER

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This roller grader is suitable for precise thickness grading with cucumbers, Brussels sprouts, beetroot, carrots crops, olives, gooseberries, plums, cherries and similar products. The machine is mainly made of stainless steel. The chassis is made of stainless, hollow profiles.

The increasing slope of the jacks in the roller grader, creates different sorting slots where the product is graded through, into gutters or onto conveyor belts



## CLEANER

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These machines screen small parts from plant products and are also suitable as remover of dry dirt. If necessary, the machine can be equipped with a stickdrum or a perforated drum.

By coating the contact surface with rubber damage can be avoided.

## WASHER

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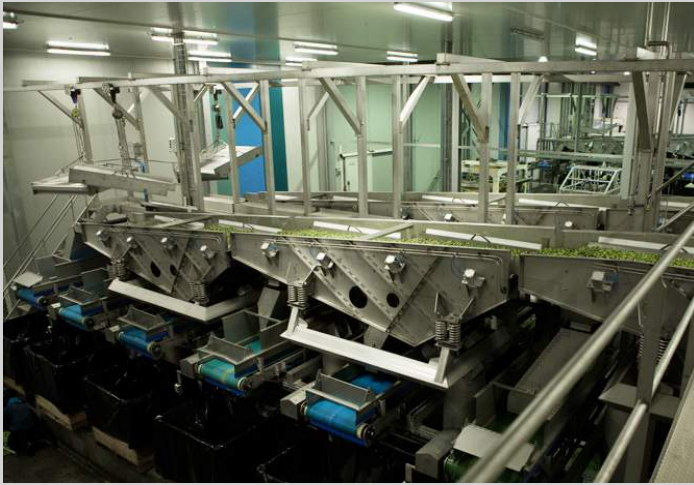


These machines (model 390) are ideal for pre-cleaning and washing of all root vegetables and tubers. For special applications, the drum can be divided into a wet and a dry area.

The drum may have a length of 2500, 3000 or 3500mm.

## VIBRATORS

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The model 207 transport system, distributes, sorts, dehydrates, etc.. using vibrations.

The decks are manufactured in various lengths and widths according to the requirements and performance.

## CABBAGE DRILL

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The machine is used to drill, the hearts of cabbages, and to separate and split the products.

## QUARTER MACHINE

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This model 121 is used to divide tubers and similar products into four equal pieces.

There are types available for products with a size of 200.250 or 350mm. The blades may have a diameter of 300, 350 or 800mm.

## CUTTING MACHINE

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The 122 W machine is suitable for cutting all root vegetables such as potatoes, carrots, beets, celery, cucumbers, apples, onions, cabbage and other products into slices, strips or cubes.

Capacity when cutting cubes (10x10x10 mm) per cutting station to 9000 kg / h and thus has a total output of up to 18,000 kg / h.

## CUTTING MACHINE

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The machines 130 and 130s are ideal for cutting spinach, kale, washed and sliced leeks, tomatoes, peppers, chives, etc.

When cutting slices of 10 x 10 mm, the machine achieves a capacity of 2500kg to 3500kg.

## DIVIDING TABLE

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This model 213A is used for manual loading of up to four cauliflower splitters of type 211.



## CAULIFLOWER SPLITTER

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Machines of this series (211) are suitable for segmenting cauliflower and thus ideal for the production of cauliflower florets. This machine can process 32 cauliflower per minute.

## COOLER

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For cooling, heating or dipping of whole or chopped vegetables such as peas, beans, cabbages, Brussels sprouts, potatoes, carrots etc ...

## CRUSHERS

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This model 510A breaks lumps of frozen goods. It consists of adjustable crushing rollers, a storage silo and a vibrating chute for the separation of small parts.

## MIXERS

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This model 500A creates a soft and intensive mixing of frozen foods. Due to the rotation of the mixing drum with the slanted welded plates, the product is optimally mixed without shear forces.

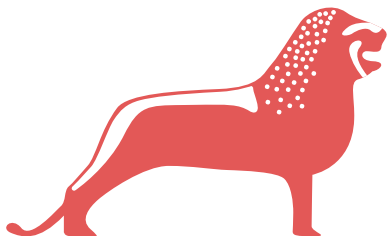


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