

SINCE 1919

HERBORT

FOOD PRODUCTION MACHINERY

ABOUT US



EXPERIENCE

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

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

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



INTEGRATION

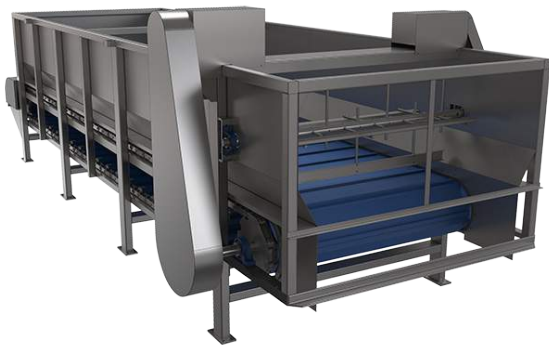
Toghether with our client we find the right solution for his specific needs.

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

PROCESSING LINE FOR PEAS



HOPPER 34G



This universal feeding hopper can be used for many different products. It is placed in front of a processing line to ensure a continuous product-flow. This hopper is available in different heights and lengths.



AIR SIFTER



These machines (models 031C, 032A, and 033A) are suitable for dry cleaning of products, such as peas, green beans, white beans, lima beans, flageolet beans, etc. where lighter components are separated, by means of a fan, according to their density.

If desired, the cleaning of leaf vegetables is also possible. This machine is available with a capacity of up to 7000, 10 000 or 15 000 kg/ h.

FLOTATION WASHER 37S



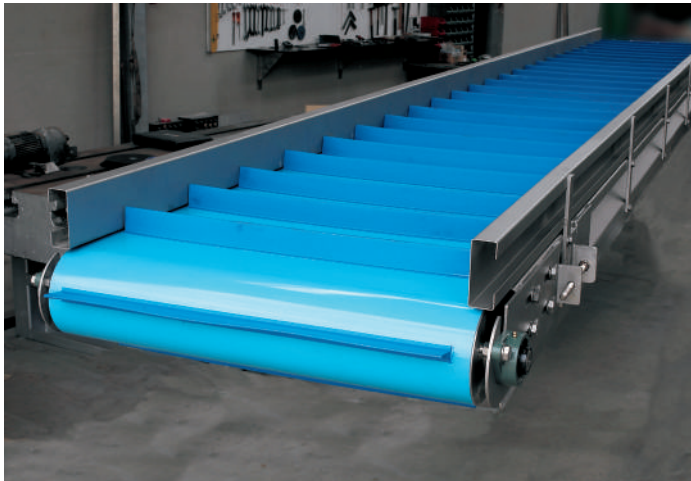
This flotation washer was developed to wash peas and other similar products. The product is washed extensively, thus stones, dirt, leaves, pods parts and whole pods are removed.

The flotation washer (37R) has a capacity of 10 000 kg/ h and a water consumption of 3 m³/ h.

EXTRA MACHINES

Depending on the customers wishes, this processingline can be further equipped with the following machines.

CONVEYOR BELTS



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

CLEANER



These machines screen small parts from plant products and are also suitable as removers of dry dirt.

If necessary, the machine can be equipped with a stick drum or a perforated drum. By coating the contact surface with rubber damage can be avoided.

WASHER



This machine is ideal for gentle and thorough washing of delicate fruit, tomatoes, salads or green vegetables.

VIBRATORS



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.

COOLER



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

CRUSHERS



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



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



FILLING MACHINE



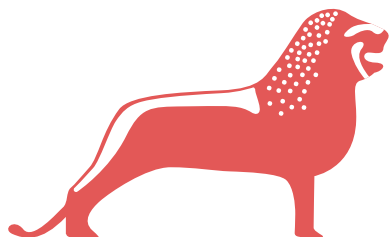
This filling machine (model 561B) is suitable for filling cans or jars with loose or elongated products, such as plums, cherries, gooseberries, blueberries, half peaches, peas, carrots, green beans, onions and similar products.

Contact us

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