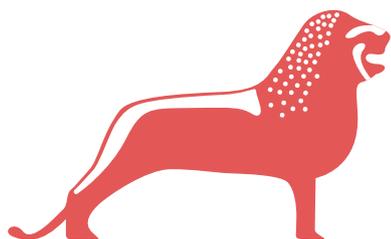




ROOT VEGETABLES



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 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.

HOPPER



Possible applications include conveying, dosing and storage of bulk goods. The filling and emptying process can be automated depending on the product with redlers, screws, conveyors and pumps.

DIRT REMOVER



This machine is used to rid root vegetables of dirt using rollers. The product is gently but thoroughly cleaned.

The machine is available with 8 or 12 rolls.

CLEANER



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.

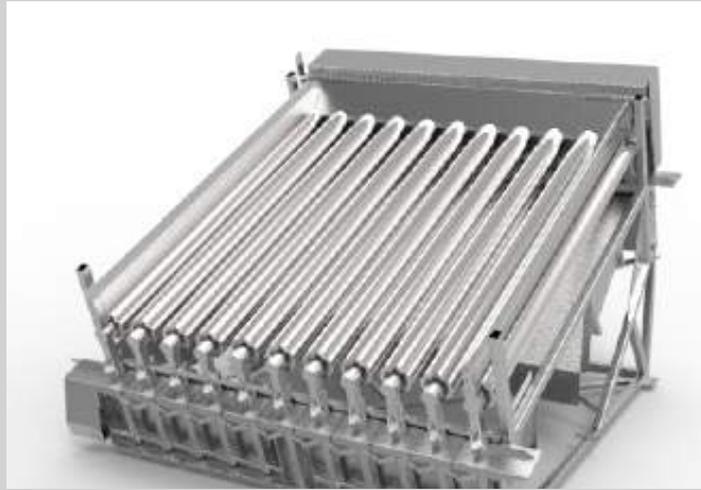
By coating the contact surface with rubber damage can be avoided.

CALIBRATION DRUM



These machines are ideal for the separation and purification of vegetables. If necessary, the machine can be fitted with a stickdrum or a perforated plate.

BLOCK SORTER



These machines are ideal for sorting root crops. According to the customer needs the rollers are available with various diameters and lengths.

ROLLER SORTER



This roller grader is suitable for precise thickness grading with cucumbers, Brussels sprouts, beetroots, 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

STONE REMOVER



This machine with vertical screw separates stones and similar foreign materials through a simultaneous washing effect. The diameter can range from 1000mm to 3000mm.

WASHER



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.

PEELER



Machine (model 810) for washing and peeling horseradish. This machine has 8 peel brushes and has a capacity of 300kg.

BRUSH WASHER



Machine (model 815) for washing and peeling fruit and washing after peeling vegetables like potatoes, carrots, turnips, beetroot, celery is used. Within the trough an adjustable screw is placed to regulate the capacity or throughput

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.

PENTICUT



With this machine, various elongated products such as carrots, cucumber, leek, celery, rhubarb, beetroot (oblong varieties), headless asparagus, etc. are cut.

The capacity with carrots of 40 mm diameter is 3000 kg / h and with potatoes of 40mm 6000 kg / h.

CUTTING MACHINE



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.

SLICER



This design (model 26H) is characterized by its _ perfectly smooth and accurate cut, and can therefore cut elongated products such as carrots, cucumbers, leeks, celery, rhubarb, beetroot (oblong varieties), headless asparagus, etc.

QUARTER MACHINE



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.

BREAKER



The machine 012A is suitable for cross cutting of whole green beans, wax beans and carrots with a diameter up to 20mm.

In a particular design the installation also processes salsify and if needed headless, peeled asparagus.

The machine has a maximum capacity of 2500 kg / h.

CRUSHER



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



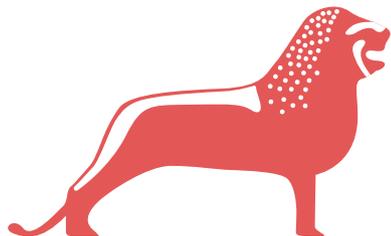
This model 500A creates a soft and intensive mixing of frozen foods. Due to the rotation of the mixing drum with the slanted welded plates, the product is optimally mixed without shear forces.

Contact us

Hohlweg 3
39291 Schermen
Germany

Tel.: +49(0)3921 729 90 80
Fax: +49(0)3921 729 90 83

info@herbort-gmbh.de



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