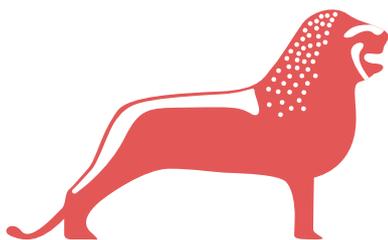




PEPPERS



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

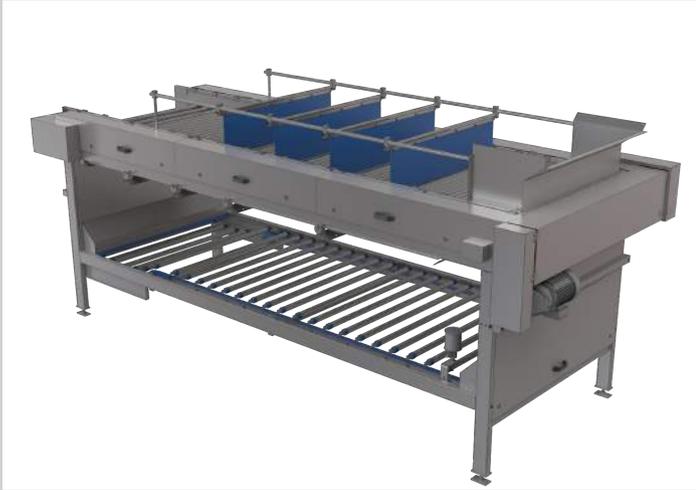
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Together with our clients we find the right solution for their specific needs.

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

## 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.

## CALIBRATION DRUM

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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.

## 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.

## CORE REMOVER

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This machine (model 210H) is used for sharing and coring pointed peppers.

This machine has a capacity of 1500kg / h.

## 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.

## 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 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.

## 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.

## 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.

## FILLING MACHINE

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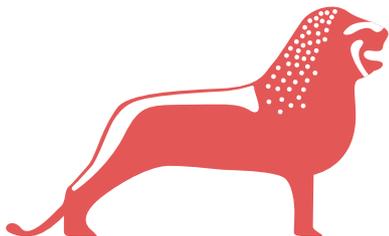
This filling machine (model 561B) is suitable for filling loose or elongated products such as plums, cherries, gooseberries, blueberries, half peaches, peas, carrots, green beans, onions and similar products in cans or jars.

## 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](mailto:info@herbort-gmbh.de)



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