

SINCE 1919

**HERBORT**

FOOD PRODUCTION MACHINERY

# ABOUT US

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## EXPERIENCE

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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.

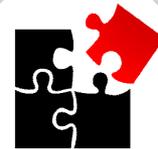


## QUALITY

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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.

## AIR SIFTER

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

## SPINACH PRE-CLEANER

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These machines (model 134) are ideal for pre-cleaning spinach and other leafy vegetables. During cleaning small pieces and insects can be discarded.

Depending on the desired capacity and the task, suitable drum sizes and materials are available.

# WASHER

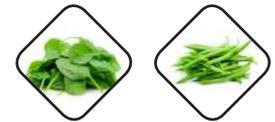
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This machine is ideal for gentle and thorough washing of delicate fruit, tomatoes, salads or green vegetables.

# BEAN WASHER

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These machines are used for thoroughly washing beans, leafy vegetables and similar products. This machine has a length 6200mm and a width of 2590mm.

## PADDLING WASHER

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These machines are ideal for gentle and thoroughly washing salads and other leafy vegetables such as spinach, kale, etc.

According to the desired power, multiple machines can be put together.

## 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.

## 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.

# FILLING MACHINE

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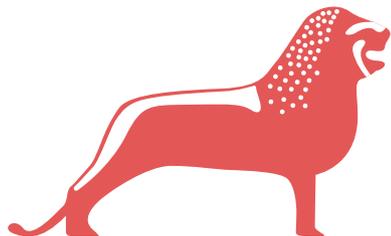
This filling machine (model 561B) is suitable for filling loose or elongated products such as plums, cherries, gooseberries, blueberries, half peaches, peas, carrots, green beans, onions and similar products in cans or jars.

## Contact us

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