

SINCE 1919

HERBORT

FOOD PRODUCTION MACHINERY

ABOUT US



EXPERIENCE

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

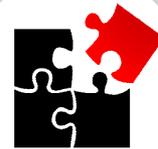
Thanks to years of experience Herbort has become an important player in the field of foodprocessing.



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.

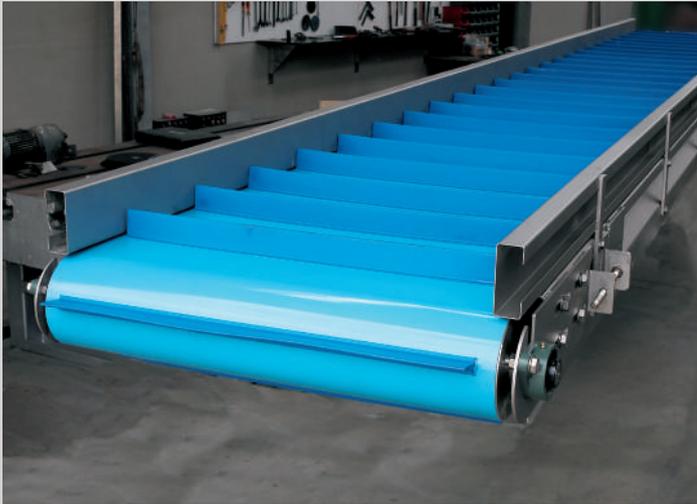


INTEGRATION

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

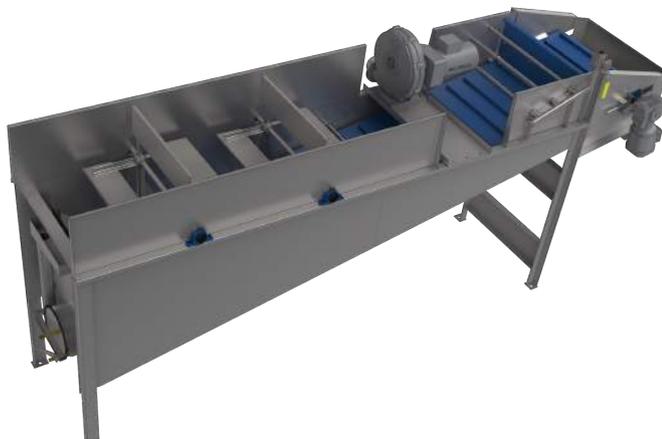
This ranges from standard machinery, custom-made machinery to complete production lines.

CONVEYOR BELTS



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

WASHER 048A



This washer 48A is used to wash almost all types of fruits and vegetables. It is especially good to wash products who need to be handled with care, like strawberries, cherries, grapes, mushrooms, and leafy vegetables.

This intensive but gentle way of washing is possible thanks to the pressurized flow of air that is blown into the washing container. If needed, this machine can be expanded with a sorting belt.

WASHER



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

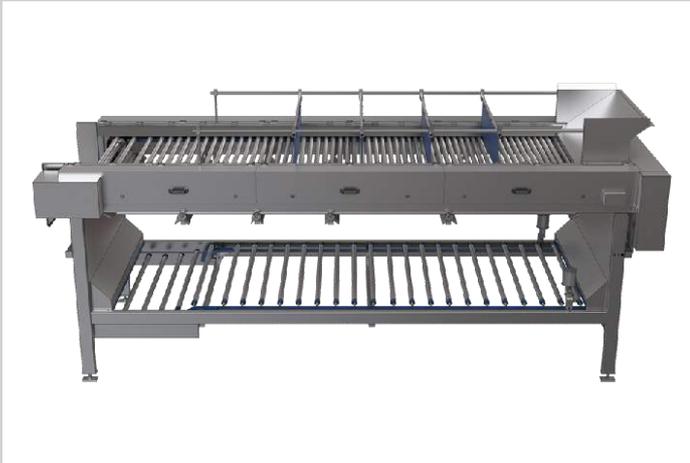
SORTING BELT



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.

SORTEERMACHINE 601E



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

ONTSTELER 28BS/C



This machine (model 28BS / C) is used for the removal of the stems and washing of sweet and sour cherries, plums, olives, raisins, and also for the subsequent cleaning of beans pickles and onions. The capacity of fresh sour cherries with a full stem can amount to 1500 kg / h.

SNIJMACHINE



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.



SCHIJVENSNIJDER



This cutting machine is ideal for slicing vegetable like tomatoes, cucumber, mushrooms, etc.

The product is pushed onto the blades and the slices fall directly into a tray.



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 ...

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.

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.

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.

HOMOGENIZER



These machines are best suited for the production of homogeneously dispersed products. Mayonnaise, ketchup, spicy sauces, dressings, emulsions, sauces, remoulade, soups and other products can be produced in each quality level.

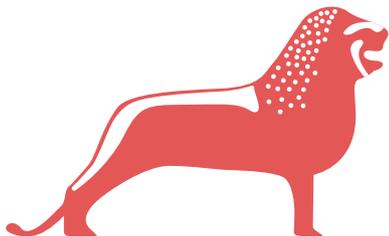
The machine has a capacity of 200 or 420 liters and a batch size of 150 or 300 liters.

Contact us

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