



HERBORT
FOOD PRODUCTION MACHINERY

Homogenisers



HERBORT
FOOD PRODUCTION MACHINERY

These machines are highly suited for the production of homogeneous and dispersion products. The new mixing unit with the designation 159 M permits the production, in one work process, of a homogeneous basic substance, into which lumpy products can be subsequently stirred.

A powered adjustment unit makes it possible to switch off the homogenising station; the product is gently circulated, and lumpy product parts can be added and stirred without the use of additional paddle mix containers.

The machines are thus suitable for the mixing, stirring, dispersing and homogenising of liquid, viscous and, even, strongly viscous products.



Consequently, mayonnaises of all quality grades, ketchups, spicy sauces, dressings, emulsions, dips, remouladen, soups and other products can be manufactured. For the processing of homogeneous products the machines are supplied without an adjustment unit. The individual ingredients are added either directly into the mixing container or by means of a side funnel.

Connections, which make a direct filling of the machine possible, are available. Until it reaches the desired consistency, the product circulates between the mixing container and the mixing unit and then the final product is pumped out of the machine.



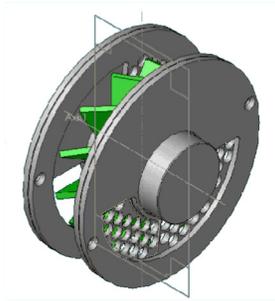
Vacuum mechanisms are available for the series 159 C and 159 G machines. In this case, the homogenising process takes place under vacuum conditions; the product is thereby continuously vented and thus has a longer durability and is protected against oxidation and discoloration.

For cleaning purposes, the mixing container can be separated from the mixing unit, so that all parts which come into contact with the product can be reached quickly and easily. A bearing plate completely separates the drive from the mixing area.

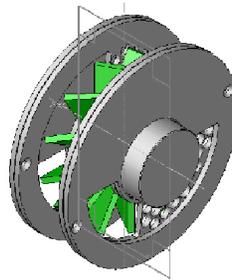


The new 159 M additional unit allows homogenisation and mixing in a single production step by adjusting the perforated discs!

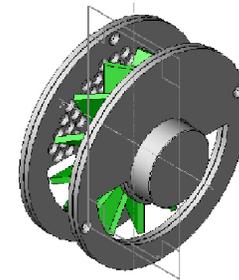
Homogenising



Adjusting



Mixing



Special features

- Machine is made of rust and acid resistant steel and non-rusting materials
- Machine can be fitted with an additional paddle mixer
- Mixing container can be pulled out and tilted for cleaning
- Mixing container with product scraper
- Interchangeable toolkits and mixing units for different requirements are available
- Automatic lid lift
- Different container sizes are available
- Polarity of the motor is switchable. Frequency control is available
- Centralized operation from an operating table
- Easy cleaning and maintenance

Technical info

Machine	159 D	159 C/M	159 CV/M
Volume container	200 L	300 L	300 L
Batch-size	150 L	200 L	200 L
Transfer speed (water)	400 L/min	500 L/min	500 L/min
Power mixing unit	11 kW	9/11 kW	11 kW
Power adjuster perforated disk	0,25 kW	0,25 kW	0,25 kW
Power vacuum pump	---	---	0,75 kW
Power product scraper	---	0,37 kW	0,37 kW
Power of deck elevator	---	---	0,50 kW
Rounds per minute mixing unit	3000 rpm	1500/3000 rpm	3000 rpm
Sound level	70 dBA	70 dBA	70 dBA
Weight	150 kg	450 kg	650 kg