

FOOD



Hebold Systems is a manufacturer of tailor made vacuum, mixing and homogenizing equipment. With nearly a hundred years of experience, Hebold Systems combines expertise and innovation to provide the food industry with individual customized solutions. Hot and cold products such as spreads, emulsions, liquid seasonings, ketchup and mayonnaises, dressings, soups, and many other products can be produced with our mixing machines. All mixing systems can be equipped with lid-lift-systems, homogenizers, pre-phase tanks, vacuum systems, heating and cooling facilities, piping, process visualization and batch control.

HEBOLD MIXING UNIT

Our turnkey process plants are sized from 5 to 10,000 liters of useable volume. Each mixing system can also be altered to meet your individual requirements. Possible configuration features are e.g., full enclosures, lid-lift-systems, tandem homogenizers, short or long recirculation lines, double jackets for heating or cooling, automated raw material dosing, semi or fully automatic CIP systems, and integral vacuum units. Execution possibilities range from explosion proof (ATEX) to fully automated production (batch control). The implementation and installation are carried out with all necessary peripheral and supply units including platforms and piping.



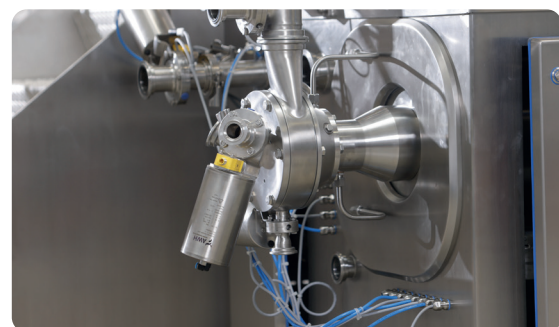
HEBOMIX LABORATORY

The HL5 laboratory homogenizing mixer is used to develop process parameters and to produce small quantities for testing and formula development. In this way, recipes can be tested (in advance) and then further developed. Subsequently, scale-up of recipes to a larger HEBOMIX system is painless, due to equivalent system designs.



HOMOGENIZER

To mix ingredients expediently, Hebold Systems offers various homogenizers: inline homogenizers, rotor-stator homogenizers as well as the patented tandem homogenizer. Thus, liquids, powders, and semi-solid products can be dispersed, homogenized, and emulsified. In addition, the tandem homogenizer allows the product to circulate or be pumped out of the tank without shear on the product.



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POWDERSTREAM

The Powderstream system is suitable for the direct suction of powders and mixing of powders into liquids without the need for a vacuum rated process vessel. The liquid passing through the Powderstream system is deflected in a narrowing cross-section so that a partial vacuum is formed. This negative pressure causes powder to be sucked in from a hopper or a lance. Consequently, powder is then finely dispersed in a liquid, eliminating clumping and fisheyes.



CONTILINE

The contiline system is available for continuous production in sizes from 5 l/h to 7,000 l/h and produces optimum results with minimal energy consumption. It represents a more favorable alternative to the batch process. The contiline system is suitable to produce e.g., mayonnaises. Here, too, the scale-up from a laboratory unit to a production plant can easily be implemented.



HEBOLD SYSTEMS

Hebold Systems was founded in Cuxhaven Germany in 1925. With almost 100 years of expertise and experience, Hebold Systems is the market leader in the field of homogenizing and mixing technology. Mixers, mixing plants, vessels, and tanks are designed and manufactured for the pharmaceutical, chemical, cosmetics, and food industries. Due to our vertically integrated range of manufacture, we can react quickly to changes, while also providing high quality at a reasonable price. Vacuum rated tanks to 10,000 litres are made in house. Our product portfolio ranges from 5 to 10,000 liter capacity for process plants, homogenizers, vessels & tanks, continuous plants, as well as individual components. We are well versed with and follow international standards and your highest quality requirements.

