



Flexible processing plant for delicatessen products

The delicatessen manufacturer Homann invests in new future orientated technology

■ **Processing plant** – an expression which is often used today for flexible and universal applications. In 2002 and 2007, in order to improve the quality of a part of their extensive product range, the company Homann in Dissen invested in new processing plants from Berief.

With these new plants, fruit products, dressings and salad sauces are produced.

The main part of the machine is a horizontal container with agitator in which the horizontal agitating system is located, a continuous agitation technology which Berief has used for many years with great success. The processing container is both vacuum and pressure proven. The products can be heated with direct steam and cooled indirectly.

A powder-wetting device, which

is integrated in the complete plant, allows powders to be introduced into the process and to wet them directly in the dispersion head with the available liquid. Therefore the creation of lumps in the system is eliminated so that the components are better used and the quality is improved. At the same time, homogenising processes can be carried out in the machine.

The complete system is based on

weighing cells, which allow to check the batch sizes and to carry out the respective dosing.

Liquids are fed by means of different flow meters, which are adapted to the respective media.

The universal construction of the plant allows the production of a large variety of products in the field of thermal food processing: sauces, soups, dressings, fruit products, creams, dips, stews.

The high-quality processing stan-

dard of the machine also allows a "cold" production. By means of an integrated CIP pump and CIP nozzles integrated in the kettle, the machine can be automatically cleaned in a controlled way. The connection to an external CIP system is no longer necessary. ■

