



The global food production sector is being **redefined** by

# Innovation,

improved safety and a reduced environmental footprint.



## Changing the future of food production

HB Technik provides a unique high-tech range of ingredient handling systems and solutions customised for the food processing industry.

With superior accuracy, these state of the art technologies produce a consistent product of better quality.

### Features & Benefits include

- Enhanced safety
- Reduced ingredient waste
- Bulk ingredient handling
- Optimised storage
- Improved product quality & consistency
- Increase ingredient shelf life
- Reduced environmental footprint
- Extensive cost savings

**hb-technik**   
INGREDIENT HANDLING SYSTEMS



# CUSTOMISABLE INGREDIENT HANDLING SYSTEMS

## PRODUCT TECHNOLOGY

### Unique Systems

Hb-technik develops, tests and provides a comprehensive range of ingredient handling equipment.

As pioneers in the food production industry, we provide premium solutions for small and large clients. Our Services allow our clients to effectively produce high volumes of commercial food and beverage products with superior accuracy and efficiency.

### Ingredient Handling

Our unique systems and machinery are flexible and are easily adaptable to meet many complex requirements.

### Wet & Dry Goods Handling

Our ingredient handling systems allows large scale food production to run successfully.

### Bulk Handling

Efficiency and safety is at the core of our technology. We provide food manufacturers with consistency and confidence.

## SERVICES



### Equipment & Machinery

Our Ingredient Handling Solutions come with a manufacturers warranty ensuring durable long lasting equipment. We export to all global & Asia Pacific markets & have custom compliance packages to suit specific design standards.



### Expertise

Our global facility has an in-house team of exceptional engineers who run and test online and under real life conditions to ensure the individual customer factory conditions are replicated prior to shipping.



### Delivery & Installation

Our extensive Asia Pacific network is connected with technicians and logistics providers, HB-Techniks deliver and install World Class machinery throughout the Asia Pacific region.



### Service & Support

With our extensive Asia Pacific facilities and world wide expertise, HB-Techniks provide programmed and event based maintenance for all of our machine lines and equipment.



# OUR PRODUCT RANGE

## Silo Systems

Silos for the storage of bulk goods are available in many different design variants - Indoor and outdoor options available. Outdoor options can include thermal insulation.



## Predough Systems

Hb-technik offers both hand-made machines and stand-alone systems as well as modular, fully automated industrial plants for all of your predough processing requirements.



## Weighing Systems

Automatic weighing, storage and dosing of liquids, powdery, grainy or ground raw materials. We also provide floor and table top ingredient scales as well as a blending machine that can be used for weighing a blended mix of multiple powdery ingredients.



## Ingredient Systems

The product range of (micro) ingredient handling systems covers manual ingredient storage, weighing tables, bag dumping stations, big bag stations, standardised ingredient dispensers and fully automated ingredient dispensers.



## Conveying Systems

Pneumatic transport unit for powdery, crystalline or grainy bulk goods. Provides residue-free, hygienic raw material transport from silos, big bags, bag dumping stations and ingredient dispensers to weighing hoppers or other target points.



## Ingredient Handling Made Easy

Our unique, custom designed and computerised quality ingredient management systems, ensure your end product is produced with unrivalled accuracy or bulk handling conveying and dosing.

The automation of levels and line dimensions can be adapted to suit the characteristics of your Food or Beverage Manufacturing business.

## Liquids Systems

Our range includes yeast dissolvers, bread cream mixers, salt dissolvers, butter-fat dissolvers, liquid storage tanks, liquids dosing from containers, dosing line accessories and more.



## Dust Aspiration

Used for extraction, and prevention of flour and ingredient dust, which appears during container emptying into kneader bowls or during ingredient dosing.



## Control

Switchboard for electrical load control will handle complex units with PLC control modules. We design the specifications with flow diagrams.



## Dough Cooling Systems

We provide commercial and industrial ice dough cooling systems, water cooling devices, water cooling plants and heat exchangers.



