



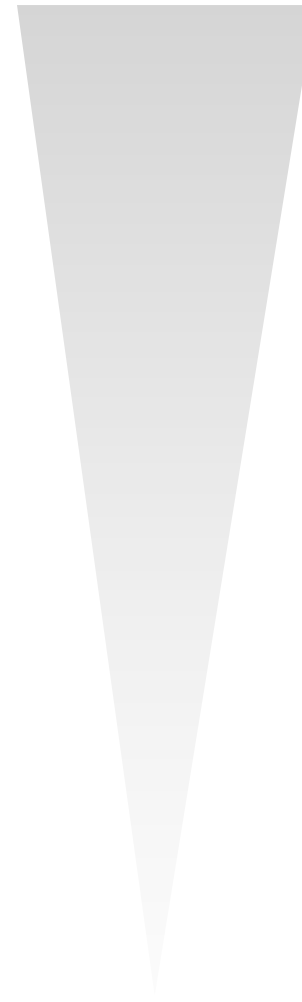
AUTOMATED INGREDIENT HANDLING AND FERMENTATION SYSTEMS

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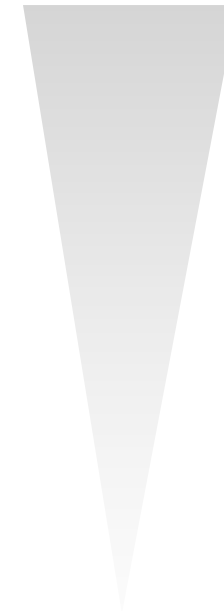
MARKETS

- **NORTH AMERICA**
- **EUROPE**
- MIDDLE EAST
- ASIA-PACIFIC
- SOUTH AMERICA
- AFRICA



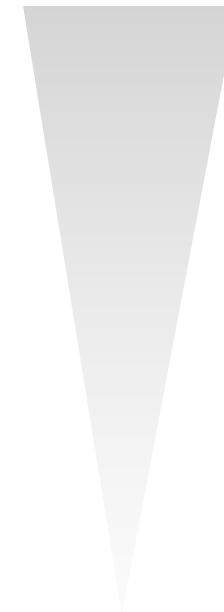
INDUSTRIES

- **BAKING INDUSTRY**
- **PREMIX INDUSTRY**
- **PET FOOD INDUSTRY**
- **PLASTIC PROCESSING INDUSTRY**



CUSTOMER TARGET GROUPS

- **INDUSTIAL**
- **SEMI-INDUSTRIAL**
- **LARGE ARTISAN**
- **SMALL ARTISAN**



PRODUCTS AND SOLUTIONS

- **MACRO** / BULK ingredient handling systems
- **MINOR** ingredient handling systems
- **MICRO** ingredient handling systems
- **LIQUID** ingredient handling systems
- **FERMENTATION** systems



APPLICATIONS

- INGREDIENT HANDLING SYSTEMS FOR BAKERIES
- INGREDIENT HANDLING SYSTEMS FOR PIZZA FACTORIES
- FERMENTATION SYSTEMS FOR BREAD AND PIZZA FACTORIES
 - SOURDOUGH - WHEAT, RYE, SPELT, RICE
 - PREDOUGH – WHEAT (POOLISH, BIGA, LEVAIN)
 - SOAKS
 - COLD SOAKS (SWELLING)
 - HOT SOAKS (SCALDING)
 - COOKING SOAKS
- INGREDIENT HANDLING AND BLENDING SYSTEMS FOR PREMIX APPLICATIONS
 - MUESLI
 - BAKERY PREMIXES
 - SPICES AND SEASONINGS
 - NUTRITION

MACRO / BULK SILO SYSTEMS

INDOOR SILOS



OUTDOOR SILOS



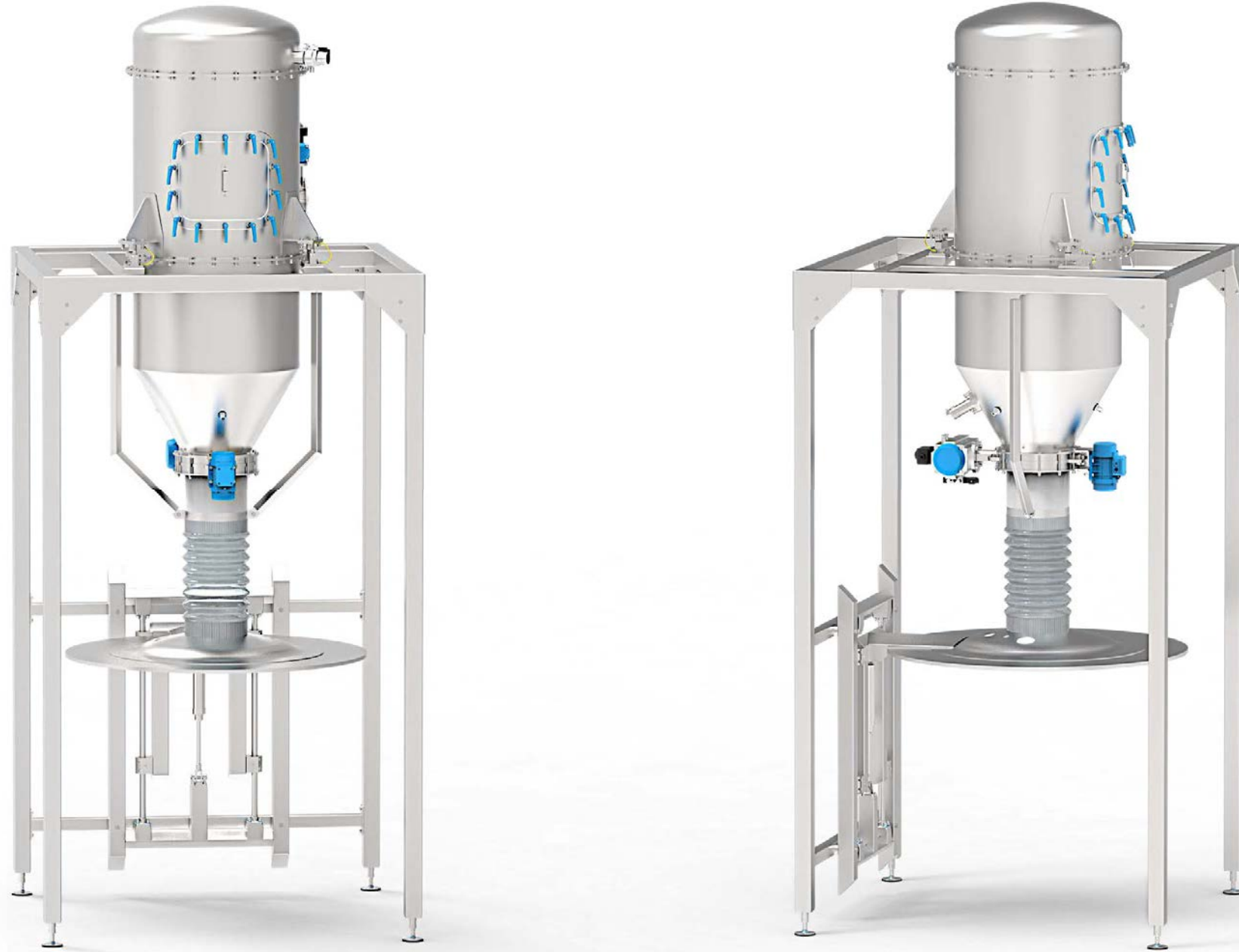
INGREDIENT HANDLING SYSTEMS



INGREDIENT HANDLING SYSTEMS



DOSING STATIONS – WEIGHING HOPPERS



MINOR INGREDIENT HANDLING SYSTEMS



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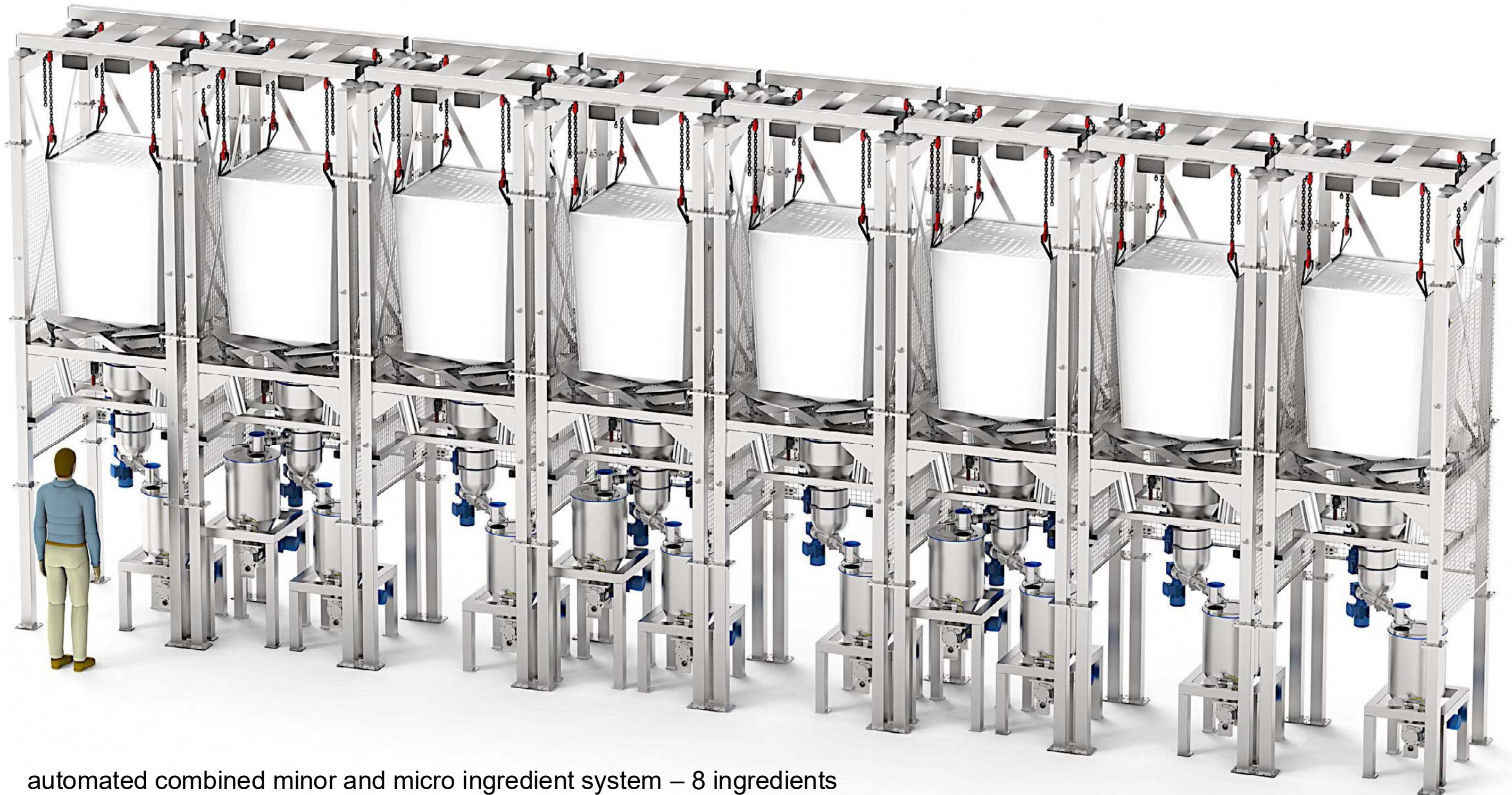
BIG-BAG / SUPER SACK / BULK BAG



BAG DUMPING STATIONS



MINOR INGREDIENT HANDLING SYSTEMS

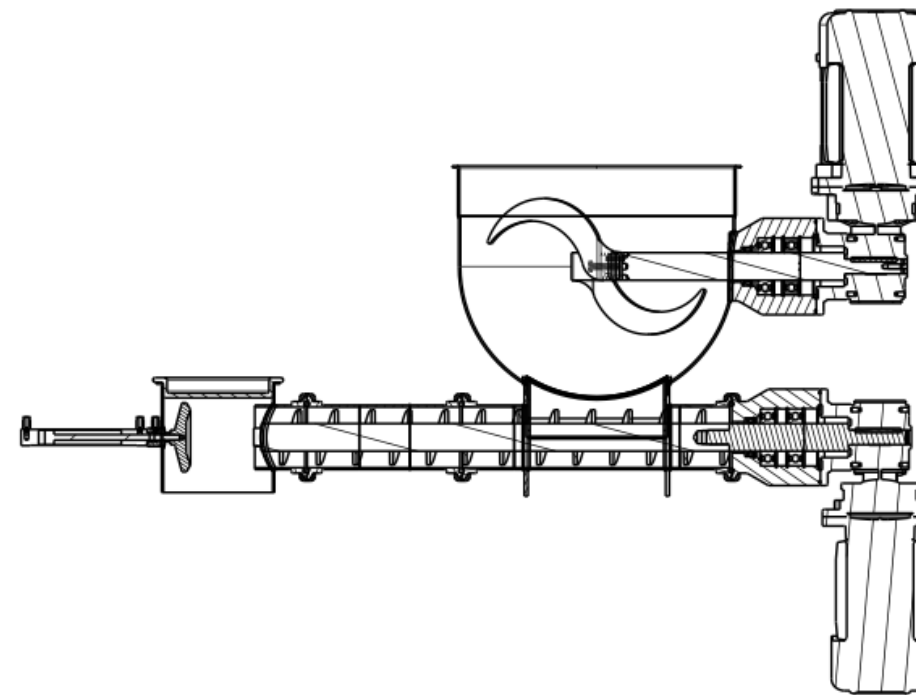


automated combined minor and micro ingredient system – 8 ingredients

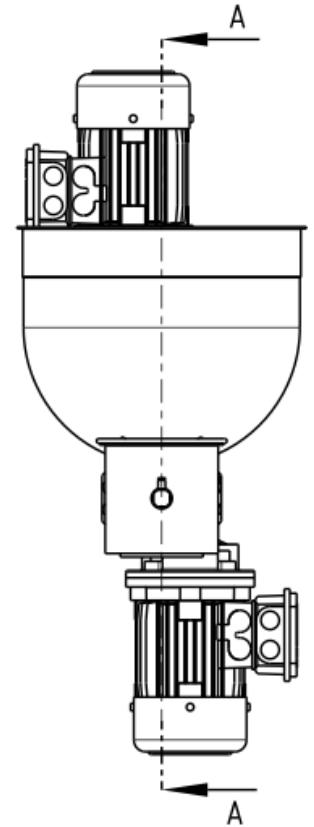
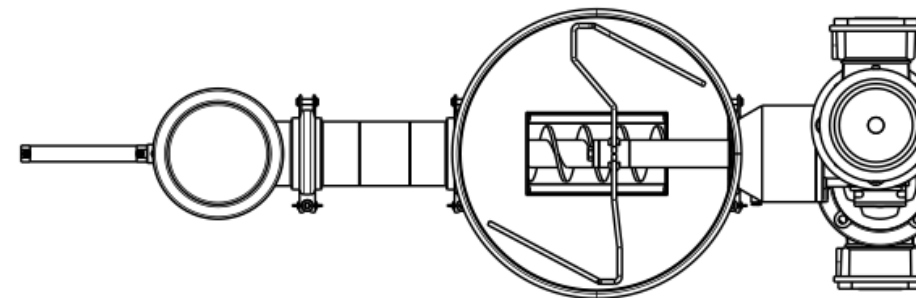
MICRO INGREDIENT HANDLING SYSTEMS



HYGIENIC DESIGN MICRO INGREDIENT DOSING UNIT



A-A



MICRO INGREDIENT HANDLING SYSTEMS



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automated micro ingredient dispenser COMPO-REVO – 16 ingredients

MICRO INGREDIENT HANDLING SYSTEMS



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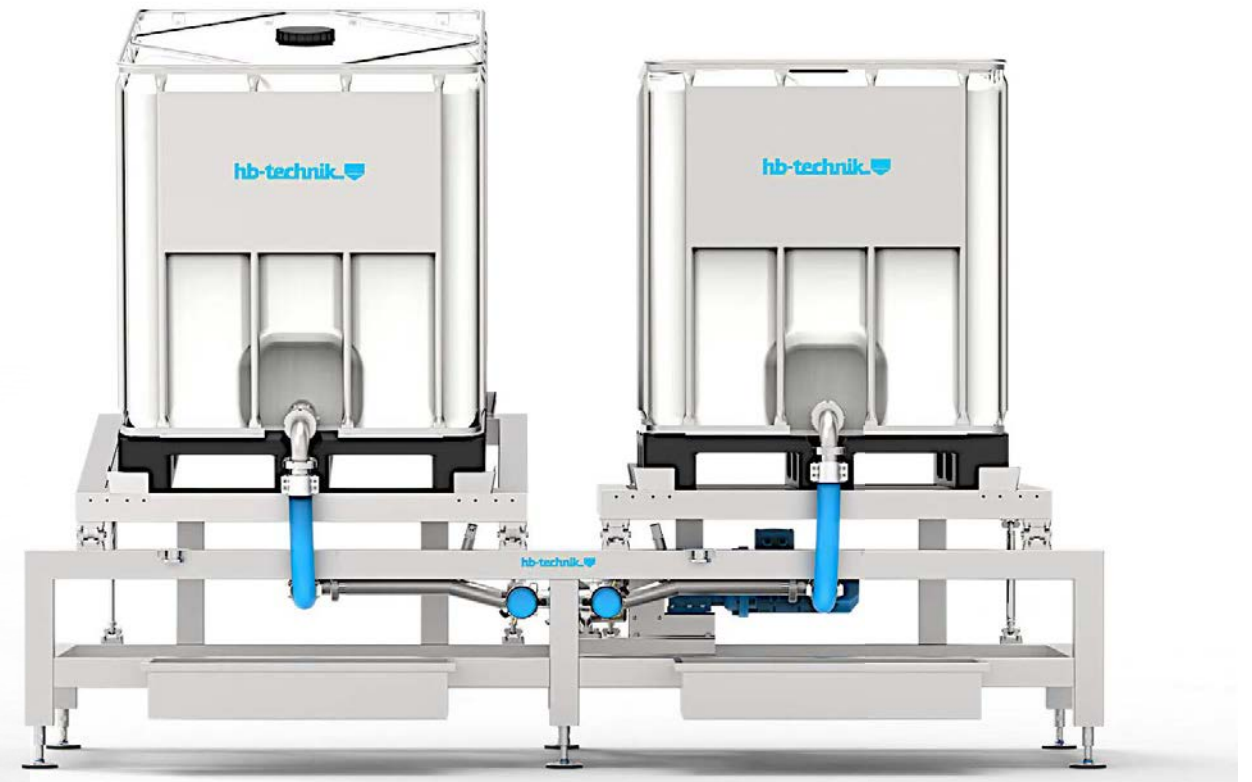


combined automated micro/minor ingredient dosing system COMPO-REVO – 3 ingredients

LIQUID INGREDIENT HANDLING SYSTEMS



IBC / TOTE DOSING SOLUTION



FERMENTATION SYSTEMS

BIG RANGE OF SUPPORTED PROCESS TYPES

SOURDOUGH – WITH STARTER

- WHEAT, RYE, SPELT, RICE

PREDOUGH

- POOLISH, BIGA

SWELLING / SCALDING / COOKING

- COLD SOAKS (SWELLING)
- HOT SOAKS (SCALDING)
- COOKING SOAKS

FERMENTATION SYSTEMS

SCALEABLE SYSTEM DESIGN

from single tank system for craft/artisan bakeries

to automated multi-tank systems for industrial bakeries

INFEED VARIANTS

- direct feed of ingredient to the tanks
- separate continuous predough mixing unit



HYGIENIC DESIGN AND CIP

- hygienically designed tanks, fittings and systems
- Integrated or external CIP options

FERMENTATION SYSTEMS

TEMPERATURE CONTROLLED

The tanks are equipped with pillow-plate double jackets for heating/cooling plus insulation with outer jacket

pH MONITORING

glass-free pH-Sensors can be installed in the tanks and integrated in the control system

AUTOMATIC AND RECIPE CONTROLLED OPERATION

no user interaction is required for production (choose recipe, set time, set amount → GO)

FERMENTATION SYSTEMS



predough system - 30 000 kg/24 h

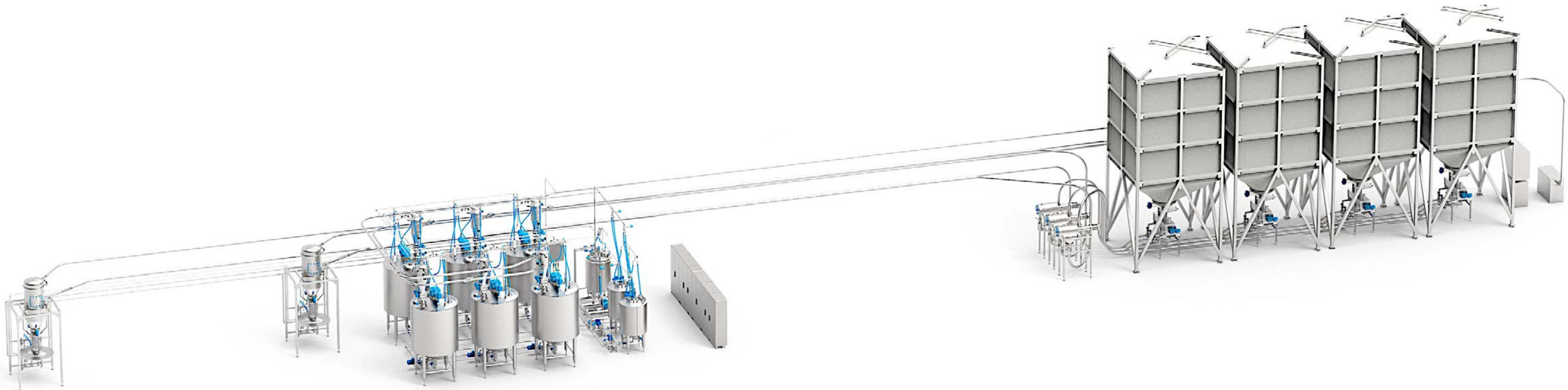
FERMENTATION SYSTEMS



FERMENTATION SYSTEMS



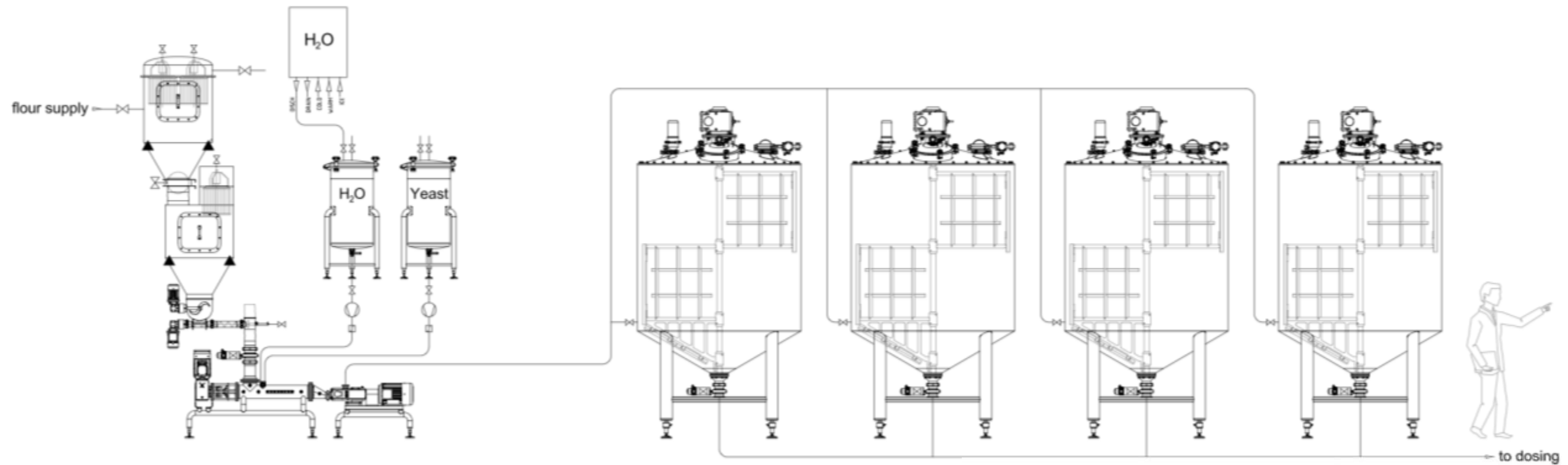
INGREDIENT HANDLING SYSTEMS



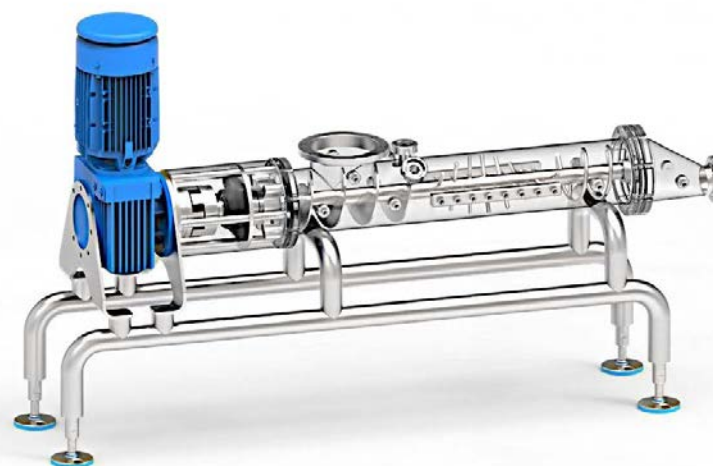
FERMENTATION SYSTEMS



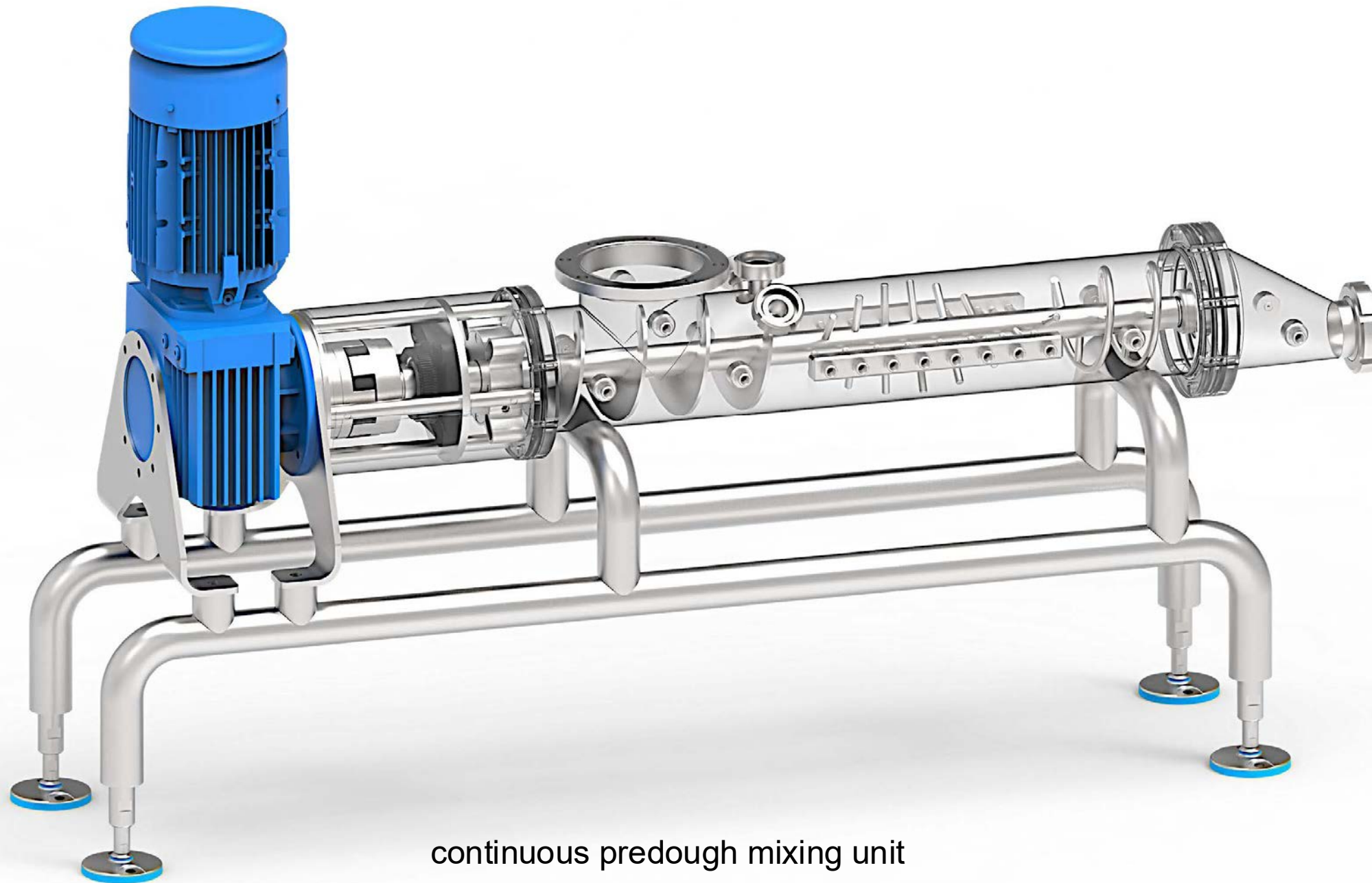
FERMENTATION SYSTEMS



continuous predough mixing unit – with multiple fermentation tanks

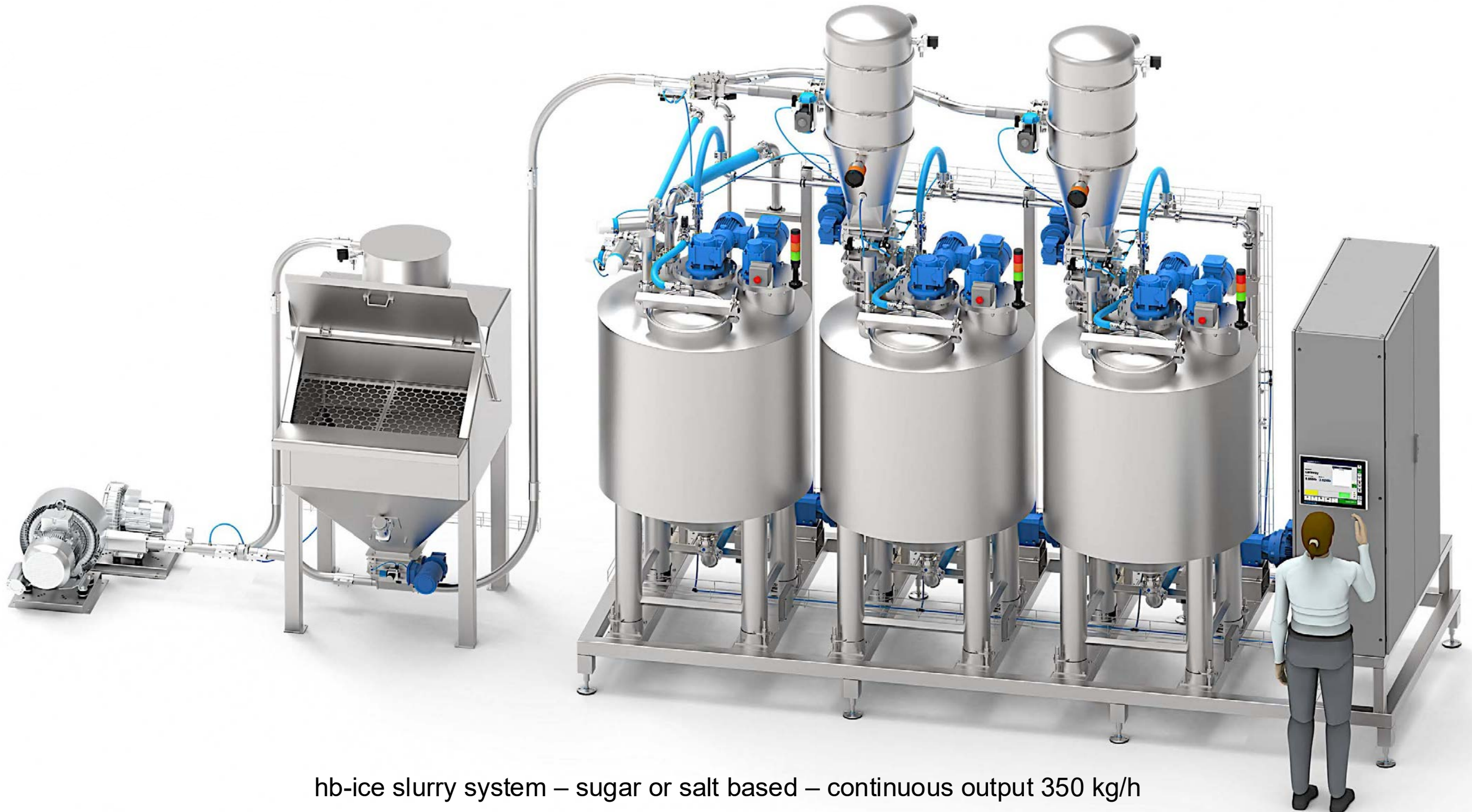


FERMENTATION SYSTEMS



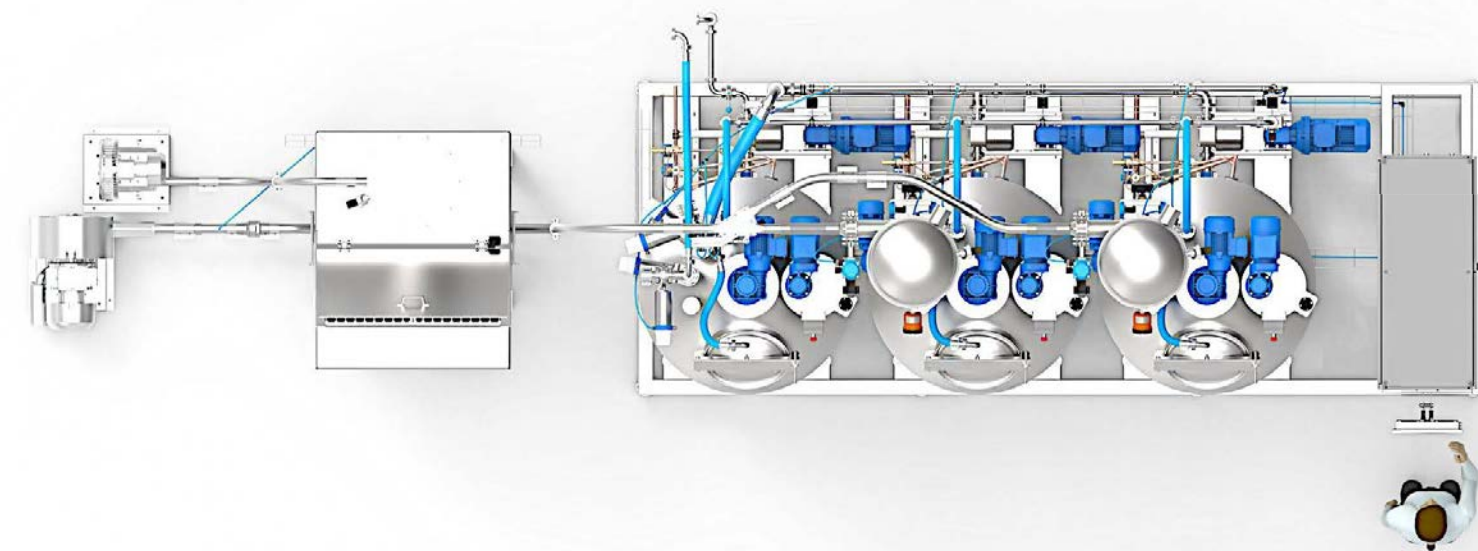
continuous predough mixing unit

hb-ICE® SLURRY SYSTEMS



hb-ice slurry system – sugar or salt based – continuous output 350 kg/h

hb-ICE® SLURRY SYSTEMS



- SALT OR SUGAR BASED
- OUTPUT 350 kg/h @ -2,5°C

SPECIAL APPLICATIONS (EXTRACT ONLY)

- BREAD / SCRAP DOUGH RECYCLING SYSTEMS
- TOMATO SAUCE PREPARATION AND HANDLING (eg for Pizza lines)
- SUPPLY SYSTEMS FOR SEEDING OR DUSTING UNITS



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