

# FOOD

## PROCESSING SOLUTIONS





# Food FEEDING



## WE UNDERSTAND YOUR NEEDS

Feeding ingredients into your food process can be challenging. Often ingredients are fragile or require precise control, for example:

- traceability,
- sanitary requirements,
- accurate and reliable feeding,
- strict recipe compliance.

Our specialized sanitary equipment is optimized to safely and reliably process challenging dry, wet and liquid ingredients.



Cereals



Candies



Fruits



Flour



Spices



Chocolate



Granola bars

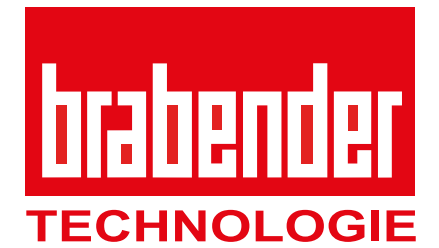


Honey

- Food Feeding
- For every type of Food
- Hygienic Design is our standard
- Our food equipment portfolio
- Practically relevant solutions
- Smart controls
- Worldwide Service
- Client Plus delivers enhancements
- Contact



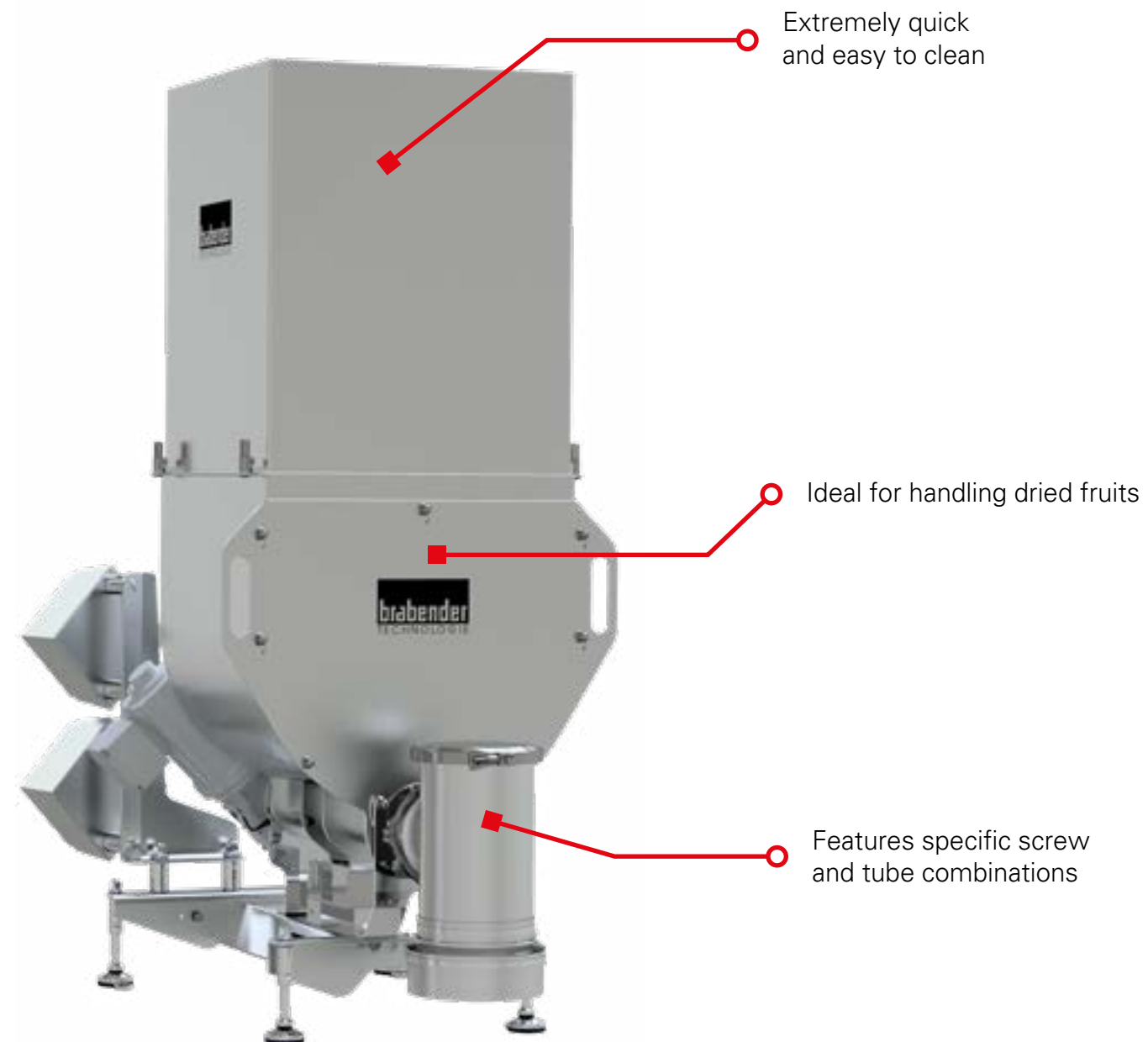
# For Every Type OF FOOD



## > RAISINS ARE NOT THE ONLY INGREDIENTS WITH SPECIFIC REQUIREMENTS.

Raw ingredients are very different in size and shape, each having its own characteristics. When combined, these characteristics can often change. For example, combining sticky fruits with nuts produces a chewy granola bar.

Our fruit feeder is designed to ensure that nuts do not get crushed and raisins do not stick. This is a great example of optimizing equipment to the ingredient.



Extremely quick  
and easy to clean

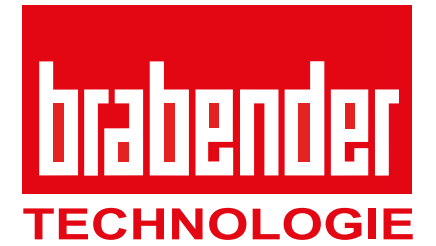
Ideal for handling dried fruits

Features specific screw  
and tube combinations

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# Hygienic Design IS OUR STANDARD



## > HYGIENIC BY DESIGN

Our equipment is designed to meet the stringent hygienic standards of the food industry. Brabender Technologie is a member of the European Hygienic Engineering & Design Group (EHEDG) and we also follow FDA **guidelines** in the manufacture and design of our sanitary product line.



Hygienic Design at Brabender Technologie includes:

- smooth stainless-steel surfaces
- no exposed threads in product contact areas
- ease of cleaning
- minimization of horizontal surfaces
- FDA and 1935/2004-compliant materials



Easy cleaning of components



Quick-release fasteners for screws and screw tubes



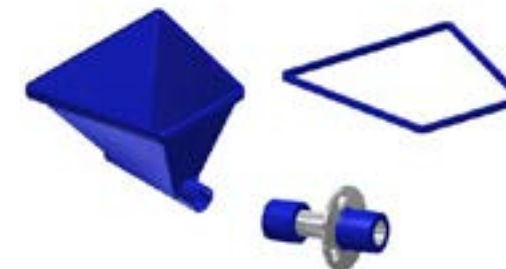
Rounded surface design for minimal particle deposition



Fanless smooth motors



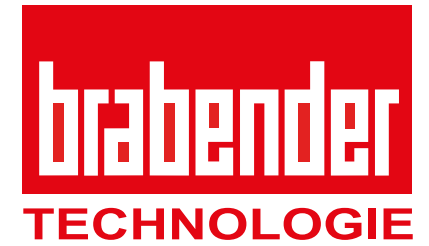
Junction boxes in Sanitary Design finish



Food-compatible components

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# Our Food EQUIPMENT PORTFOLIO



## > AT A GLANCE

We offer a broad portfolio of gravimetric and volumetric feeders and discharging equipment for food applications.



- > FlexWall®Plus
- > FlexWall®Classic
- > Single Screw Feeder (DSR)
- > Twin Screw Feeder (DDSR)
- > Vibrating Tray Feeder
- > Weight-Belt Feeder
- > Liquid Feeder (FDDW)
- > Discharging aids



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# Our Food EQUIPMENT PORTFOLIO



## > FLEXWALL®PLUS



FW 40/1



FW 40/2



FW 40/5



FW 40/6



FW 40/7



FW 80/1



FW 80/2



FW 80/5



FW 80/6



FW 80/7

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# Our Food EQUIPMENT PORTFOLIO



## > FLEXWALL® CLASSIC



FW 120/0 MS



FW 120/1 MS



FW 120/2 MS



FW 155/0 MS



FW 155/1 MS



FW 155/2 MS

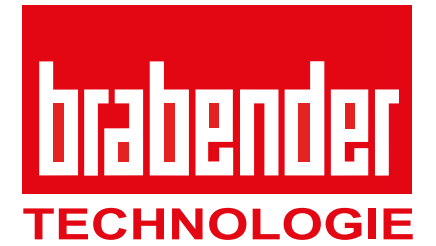


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# Our Food EQUIPMENT PORTFOLIO



## > SINGLE SCREW FEEDER (DSR)



DSR28 AC



DSR28 DC-Smart



DSR67



DSR67B



DSR103 MS



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# Our Food EQUIPMENT PORTFOLIO



## TWIN SCREW FEEDER (DDSR)



DDSR20 AC



DDSR20 DC-Smart



DDSR40



DDSR40B



DDSR60 H33



DDSR60 MS



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# Our Food EQUIPMENT PORTFOLIO



## > VIBRATING TRAY FEEDER



DVT45



DVT60



DVT120



DVT200

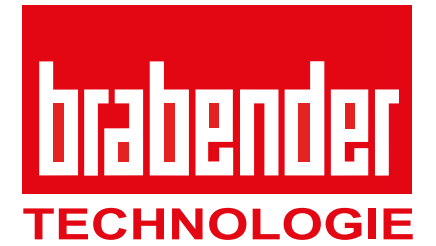


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# Our Food EQUIPMENT PORTFOLIO



## > WEIGHT-BELT FEEDER



DBW350



DBW600

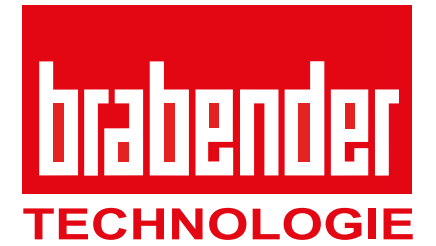


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# Our Food EQUIPMENT PORTFOLIO



## > LIQUID FEEDER (FDDW)



FDDW



FDDW S

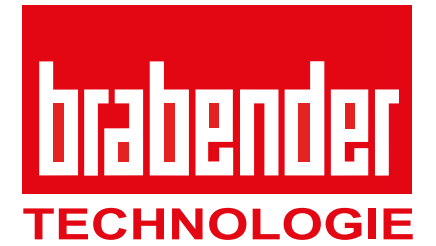


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# Our Food EQUIPMENT PORTFOLIO



## > DISCHARGING AIDS



BagMaster



BagDumper



BAV



SiloTray

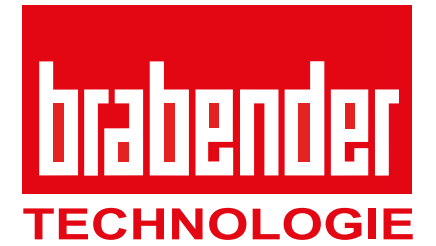


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# Practically Relevant SOLUTIONS



## > CUSTOM COMPONENTS FOR SPECIFIC TASKS

Drawing on decades' worth of expertise as a manufacturer of feeders and in collaboration with our customers, we create solutions for your specific requirements. We are your trusted partner for:

- regulation compliance and
- integration into new and existing production facilities.



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# Smart CONTROLS

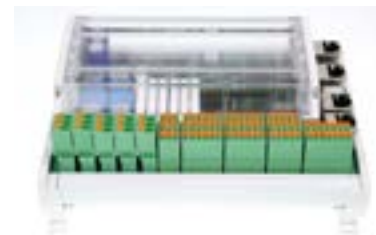


## ONE OPERATOR INTERFACE FOR UPTO 16 FEEDERS

Be they single or multiple feeder control systems, feeder mounted or control panel installed: our smart systems enable, if required, up to 16 feeders in one production line to be controlled, and they communicate directly with most host/PLC systems.

### CONTROLS

Our state-of-the-art control systems feature intelligent software and flexible interfaces which are both essential for precise feeding solutions.



CB-E



CM-E

### OPERATOR INTERFACES

Our user friendly touch screen interfaces feature intuitive menu structures that focus on essential parameters.



OP1-S



OP6-E



OP16-E

### REMOTE SERVICE OPTIONS

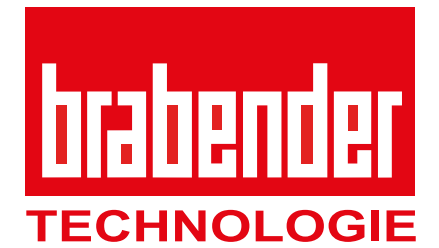
Our service technicians can provide 24/7 remote-maintenance support through a range of options such as TeamViewer, phone, and internet to help with diagnostics and troubleshooting.



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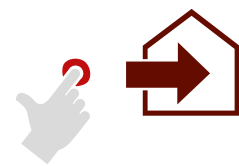


# Worldwide SERVICE



## > YOU CAN RELY ON US

We provide after sales support for all our products throughout their entire lifecycle remotely or at your facility. Be it commissioning, maintenance or repairs: you can rely on us!



On-site Service



Maintenance



Refurbish/exchange



Modernization



Spare Parts



Service hotline



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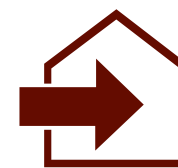
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### On-site Service

- Commissioning
- Training
- Inspections and maintenance
- Repairs and spare parts
- Modernizations



#### You can reach us at:

- [Hotline@brabender-technologie.com](mailto:Hotline@brabender-technologie.com)
- +49 203 9984-299

You can find other service hotlines on our **website!**

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### Maintenance

- Verification of all settings
- Installation of software updates
- Test reports and documentation for internal audits



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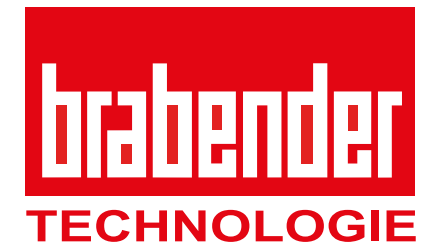
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### Refurbish/exchange

- Emergency demand service
- Expedited replacement parts

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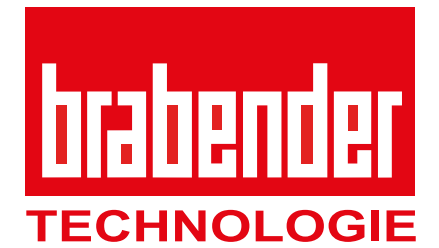
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### Modernization

- to upgrade control devices and components
- for process changes



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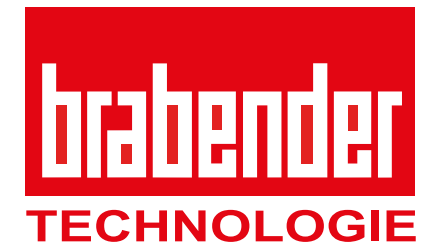
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### Spare Parts

We supply spare and wear parts

- that match your equipment
- at short notice

ALWAYS USE FACTORY SPARE PARTS!

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### Service hotline

Access our experience and the support we provide from one of

- 15 Brabender branches and our extensive network of service partners



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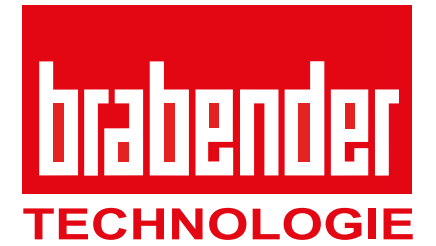
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# Client Plus Delivers BENEFITS



## USE OUR EXPERTISE FOR YOUR SUCCESS

Consulting, engineering, training, and maintenance contracts: our experts around the world ensure that our technology perfectly matches your processes.



Consultation



Engineering



Training



Maintenance Contracts



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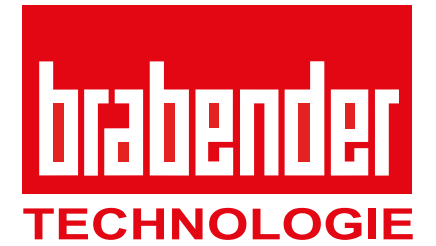
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### Consultation

Advice on

- the right equipment selection,
- material properties like bulk density, particle size and flow behavior and
- equipment layout



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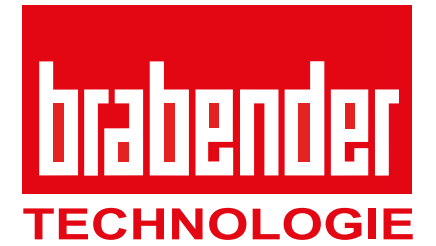
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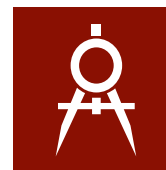


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### Engineering

- the entire process from incoming raw materials to packaging
- process engineering
- automation
- custom engineering to meet your specific process requirements



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### Training

Meeting your needs is our objective:

- experienced instructors
- tailored training
- small or large groups
- at your facility or at Brabender Technologie's Training Center

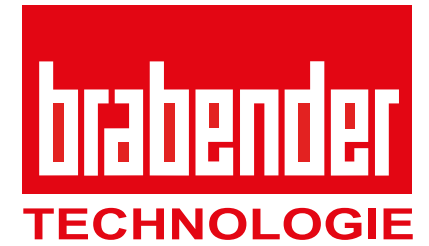


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### Maintenance Contracts

- Regular maintenance visits preventing unnecessary downtime
- Verification of all settings
- Installation of software updates
- Test reports and documentation for internal audits



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# Additional links and WORLDWIDE CONTACTS



## > YOU CAN FIND US ONLINE HERE:



Products, industries, service and test lab: our website provides answers to many of your questions. And if not, you can find the right contact here- worldwide!



Our MEDIA CHANNEL – current and informative. Discover the world of Brabender Technologie. Offering practical tips and assistance.



We showcase our new and proven equipment, take a look behind the scenes at Brabender Technologie and let our employees do the talking: there is always something happening on our video channel!

## > WORLDWIDE CONTACTS

### International

Brabender Technologie GmbH & Co. KG  
Kulturstrasse 49  
47055 Duisburg, Germany

### Russia

ООО „Service Vostok“  
1-st Tshipkovsky per. H20  
Office 16  
115093 Moscow, Russia

### North America

Brabender Technologie Inc.  
6500 Kestrel Road, Mississauga  
Ontario L5T 1Z6, Canada

### India

Brabender Technologie GmbH & Co. KG  
(India Branch Office)  
BE-86, Sector-I (2nd & Gr. Floor)  
Salt Lake City, Kolkata - 700064, India

### United Arab Emirates

Brabender Technologie Middle East  
P.O. Box 18139  
Dubai, United Arab Emirates

### PR China

Brabender Technology (Beijing) Co., Ltd.  
3rd F, B Section, No. 3 Workshop, 2nd Project  
of Guanglian Industrial Park, No. 2 Kechuang  
East 5th Rd., Opto-Mechatronics Industrial Park  
Tongzhou, Beijing 101111, China

> You can find other points of contact [here](#).

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