

Eberhardt GmbH

AIR MAX FOOD PRESS



Better pressing, better processing!



Eberhardt's worldwide patented **AIR MAX FOOD PRESS** systems are equipped with pneumatic cylinders with a pressure level of up to 500 mm to ensure consistent product quality.

With an **Eberhardt AIR MAX FOOD PRESS**, you can rely on smooth, efficient production processes. Designed to meet even the most demanding requirements, our presses ensure efficient and reliable processing of your products.



Eberhardt's AIR MAX FOOD PRESS systems deliver maximum efficiency. Precise weight equalization and accurate forming reduce trimming losses, lower raw material usage by approximately 20%, and minimize slicing loss to below 1%, while cutting process time and energy consumption by up to 50%.

All **FOOD PRESS SYSTEMS®** are *Made in Germany* and stand for highest quality, maximum yield, and gentle handling of valuable protein.

ADVANTAGES

- ▶ Product lengths of up to 960 mm
- ▶ Moulding in Eberhardt special paper and foil, spice foil, net or artificial casing possible
- ▶ Maintenance-free
- ▶ Simple operation by individuals
- ▶ Reduction of cutting loss to less than 1 %
- ▶ Significant savings in process time and energy of up to 50 %
- ▶ Use in industry and trade
- ▶ Special sizes and custom-made products available



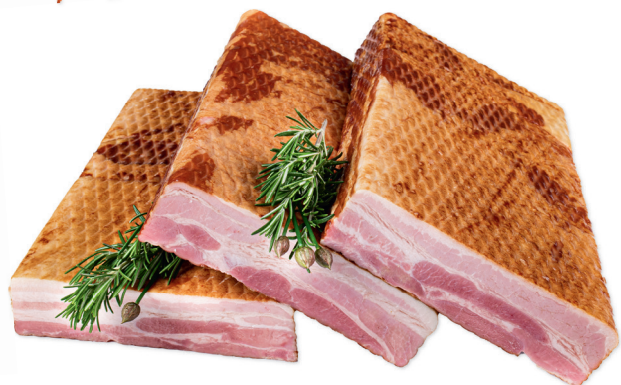
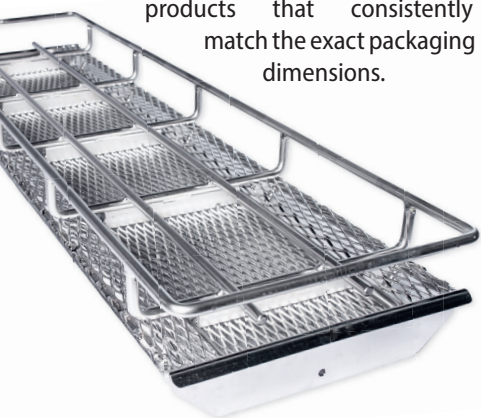


EBERHARDT MOULDS

At **Eberhardt**, we believe that product shape makes the difference. Our extensive range of moulds offers a wide variety of shapes and geometries, allowing you to create products that perfectly match your requirements and strengthen your brand identity.

From heart-shaped salami and hand-tied ham to fully customised sausage shapes, our moulds help you create distinctive products that stand out in the market.

Another key advantage of **Eberhardt moulds** is their ability to produce perfectly shaped, uniformly levelled products that consistently match the exact packaging dimensions.



ADVANTAGES

- ▶ Product lengths up to 960 mm
- ▶ Moulding in Eberhardt special paper and foil, spice foil, net or artificial casing possible
- ▶ Electropolished surface for easy cleaning and maximum hygiene

ENDLESS POSSIBILITIES

Eberhardt FOOD PRESS SYSTEMS® are suitable for processing a wide range of meat, fish and cheese products. Combined with our customised moulds, they enable the production of virtually any product shape to meet individual customer requirements.



TYPICAL APPLICATIONS

- ▶ Ham (cooked, smoked & raw)
- ▶ Bacon
- ▶ Salami
- ▶ Cheese products
- ▶ Fish products



SPECIAL PAPER

Our patented, high-performance special paper ensures optimal drying and smoking of your products. Thanks to its improved formulation, it provides efficient moisture control and contributes to higher yields. **Attention: Water before use!**



PATENTED

ADVANTAGES

- ▶ Reduces the leakage of liquid
- ▶ Smoke permeable
- ▶ Heat resistant up to 220 °C/ 428 °F
- ▶ Easily detachable from the product
- ▶ Protects against contamination
- ▶ Reduces losses during boiling and cooling

