



# HERMIS

EQUIPMENT FOR FOOD INDUSTRY

- TUNNEL PASTEURIZER
- REVERSIBLE TUNNEL PASTEURIZER
- TUNNEL HEATER
- TUNNEL COOLER
- CHAMBER PASTEURIZER
- FLOW PASTEURIZER
- CIP STATION
- PICKLE STATION
- CONVEYOR SYSTEM



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## ABOUT US



**HERMIS produces the technological high-quality equipment for food industry.**

The main products are **TUNNEL PASTEURIZERS, TUNNEL HEATERS, TUNNEL COOLERS, CHAMBER PASTEURIZERS, FLOW PASTEURIZERS, CIP STATIONS, PICKLE STATION, CONVEYOR SYSTEMS**

JSC Hermis team of specialists implements the projects with the high requirements of energy and the control, which guarantee high quality of the final product.



**1988**

The company „Hermis“ was established in 1988 as a cooperative company that sells building materials.

In the early nineties there was formed a staff of professionals, who can modernize the tunnel pasteurizers according to customers individual requirements. The first customers became breweries in Russia, Latvia, Belarus.



JSC „Hermis“ began producing the tunnel pasteurizers

**1995**



**1997**

JSC „Hermis“ began producing the flow pasteurizers for beer.

At the same time, Hermis began to provide repair services of following machines: labeling, filling and capping machines manufactured by Krones, KHS and packaging equipment. The company started supply bottling lines in glass, cans, PET, KEG, renovated at the „Hermis“ workshop.



JSC „Hermis“ bought a workshop of 2500 m2 and it was refurbished by the needs of production.

**2005**



**NOW**

The company „Hermis“ produces tunnel pasteurizers of capacity from 1000 bottles per hour (for small breweries) to 60 000 bottles per hour (for large breweries), and flow pasteurizers of capacity 10 hl/h – 300 hl/h.

Having the great experience, company started the serial production of chamber pasteurizers and autoclaves-sterilizer for vegetable industry.

JSC Hermis team of specialists implements the projects with the high requirements of energy and the control, which guarantee high quality of the final product.

Sales geography of JSC Hermis is expanded from Europe to Central Asia, Africa and America.



HERMIS is certified to **ISO 9001:2015**. We ensure that our equipment and services consistently meet customer's requirements and the equipment quality is consistently improved.

## TUNNEL PASTEURIZER "TP-HRW"



The pasteurizers of large capacity can be manufactured in a double-deck version to reduce the production area.



Designed for thermal treatment of the product in the packaging (glass bottles or cans), in order to increase its biological stability.

**Capacity** from 1 000 till 50 000 bottles or cans/hour;

**Product:** beer, kvass, juice, wine, carbonated and non-carbonated drinks, vegetables and canned foods;

**Heating source:** steam; electricity; hot water;

**Material:** stainless steel AISI 304, AISI 316L, AISI 316Ti, AISI 321.



### Why "Hermis" pasteurizers?

- Whole process of pasteurization is fully automatic;
- Registration of pasteurization parameters (temperature and time);
- Water exchange system between heating and cooling zones;
- Effective and an independent spraying system in each zone;
- Active container feeding system;
- Overload protection system;
- System of collection and return of condensate;
- Automatic monitoring and adjustment of PU;
- System of opening and fixing of the upper lids allows easier access and simplifies the cleaning;
- Alarm system;
- Creation of "recipes";
- Remote access via modern and the data transfer;



JSC «HERMIS» uses only high-quality materials and components manufactured in the European Union and meet all quality requirements:

- Gear reducers **LENZE**;
- Pumps **LOWARA, GRUNDFOS, KSB**;
- Steam valves **BURKERT, SAMSON**;
- The temperature register **ENDRESS+HAUSER**;
- Heat exchangers **FUNKE, KELVION**;
- Electrical control system **LENZE, MOELLER**;
- Automatic control system **LUMEL, SIEMENS, BURKERT**;
- Plastic modular belt **REXNORD, MOVEX** or stainless steel conveyor belt **TWENTEBELT**;
- Air supply system **SMC, FESTO**;
- Spray nozzles **LECHLER**.



The gold medal for the tunnel pasteurizer "TP-HRW" as the best product of the 2014/2016 year in the field of mechanical engineering, received from the Confederation of Lithuanian Industrialists.



## REVERSIBLE TUNNEL PASTEURIZER “TP-HRW-R”

- The entry of bottles or cans into pasteurizer and their exit from pasteurizer are at the same side;
- **LOW** water and energy consumption;
- Automatic or manual regulation of pasteurization process;
- Adjustment of pasteurization temperature;
- Easy operation;
- Automatic shutdown in emergency situation;
- Saves space.

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ANALOGUES IN THE WORLD

Designed for thermal treatment of the product in the packaging (glass bottles or cans), in order to increase its biological stability.

**Capacity** from 500 till 1500 bottles or cans/hour;  
**Product:** beer, kvass, juice, wine, carbonated and non-carbonated drinks, vegetables and canned foods;  
**Heating source:** steam; electricity; hot water;  
**Material:** stainless steel AISI 304, AISI 316L, AISI 316Ti, AISI 321.



## TUNNEL HEATER “TH-H&H”

Tunnel heater is designed for heating sealed beverages to the ambient temperature (+20°C; + 25°C) for subsequent successful labelling.

**Capacity:** from 1 000 to 60 000 bottles/hour;

**Product:** champagne and other beverages dispensed at low temperatures;

**Material:** stainless steel AISI 304, AISI 316L, AISI 316Ti, AISI 321.



Tunnel heater is equipped with:

- Heat exchanger **FUNKE**;
- Pumps **LOWARA, GRUNDFOS, KSB**;
- Air supply system **SMC, FESTO**;
- Steam valves **BURKERT, SAMSON**;
- The temperature register **ENDRESS+HAUSER**;
- Sensors **ENDRESS+HAUSER, NEGELE**;
- Electrical control system **LENZE, SIEMENS, MOELEER**;
- Automatic control system **LUMEL, SIEMENS, BURKERT**;
- Spray nozzles **LECHLER**.

## TUNNEL COOLER “TC-H&H”

Tunnel cooler is designed to cool poured into a container and capped beverages for future labelling and packaging.

**Capacity:** from 1 000 to 60 000 bottles/hour;

**Product:** juice, syrup, fruit drinks and other drinks/foods dispensed at high temperature;

**Material:** stainless steel AISI 304, AISI 316L, AISI 316Ti, AISI 321.

Cooler is equipped with:

- Active transfer **REXNORD**;
- Pumps **LOWARA, GRUNDFOS, KSB**;
- Air supply system **SMC, FESTO**;
- Sensors **ENDRESS+HAUSER, NEGELE**;
- Electrical control system **OMRON, SIEMENS**;
- Spray nozzles **LECHLER**.



## FLOW PASTEURIZER "H&G"

### Pasteurizers can be equipped with:

- Buffer tank
- Pump for cleaning solutions return from the buffer tank
- Pump for the coolant line (optional)



**Flow pasteurizer** is designed for pasteurizing beverages by their rapid heating to a predetermined temperature, holding for a predetermined time and then cooling. Thermal process reduces the number of microorganisms and as a result increases the shelf life.

**Capacity from 1 000 till 30 000 l./hour;**

**Product:** beer, brew, wine, juices, milk, sugar syrup, carbonated and juice containing drinks;

**Temperature modes:** depending on the product;

**Heat source:** steam; electricity; hot water;

**Cooling source:** water; propylene glycol, alcohol solution, saline solution.

**Material:** stainless steel AISI 304, AISI 316L, AISI 316Ti, AISI 321.

- Automatic temperature control;
- Temperature recorder;
- Automatic shutdown in emergency situation;
- Ability to store and configure the previously defined parameters;
- Ability to transmit data and remote access via modem.



The gold medal for the flow pasteurizer "H&G" as best product of the 2013 year in the field of mechanical engineering, received from the Confederation of Lithuanian Industrialists.

Flow pasteurizer is equipped with:

- Heat exchangers **KELVION, GEA, ALFA LAVAL;**
- Controlling devices **BURKERT, SAMSON;**
- Pump **PACKO, LOWARA, HILGE, GRUNDFOS;**
- PLC control system **SIEMENS;**
- Air supply system **SMC, FESTO.**



## CIP STATION



- Ability to set technological parameters and modes of the cleaning process.
- Preparation of detergents with predetermined concentration and temperature parameters in automatic mode;
- Maintaining temperature and concentration of detergents in the cleaning process;
- Maintaining time of technological operations;
- Change of sequence of detergents supply, duration of operations, temperature conditions and concentration of detergents.

CIP station is designed for sanitary cleaning of pipelines, buffer tanks, bottling lines, pasteurization plants to remove contaminants without the need of equipment disassembly.

**Tanks:** from 1 to 4. For storage of detergents and water;

**Type:** one or multiple loop;

**Heat source:** steam, electricity, hot water.

### MAIN MODES OF CIP STATION OPERATION

- Filling the tanks with water;
- Preparation of hot water;
- Preparation of detergents;
- Equipment cleaning;
- Drainage of the used solutions.

CIP station is equipped with:

- Heat exchanger **JAD**;
- Pump **LOWARA, GRUNDFOS**;
- Steam valve **BURKERT, SAMSON**;
- Condense armature and valve **MIYAWAKI, SPIRAX SARCO**;
- Air supply system **SMC**;
- Electrical control **OMRON, MOELLER, SIEMENS**;
- Dosing system **VERDEN**.



## PICKLE STATION

The pickle station is designed for making pickles with the addition of vegetable products from vinegar, the maximum temperature is +90°C

The station consists of two cylindrical tanks installed one above the other and connected through rigidly fixed pipelines with a funnel with a “Vacuum” system for dissolving bulk substances, a pump and heat.

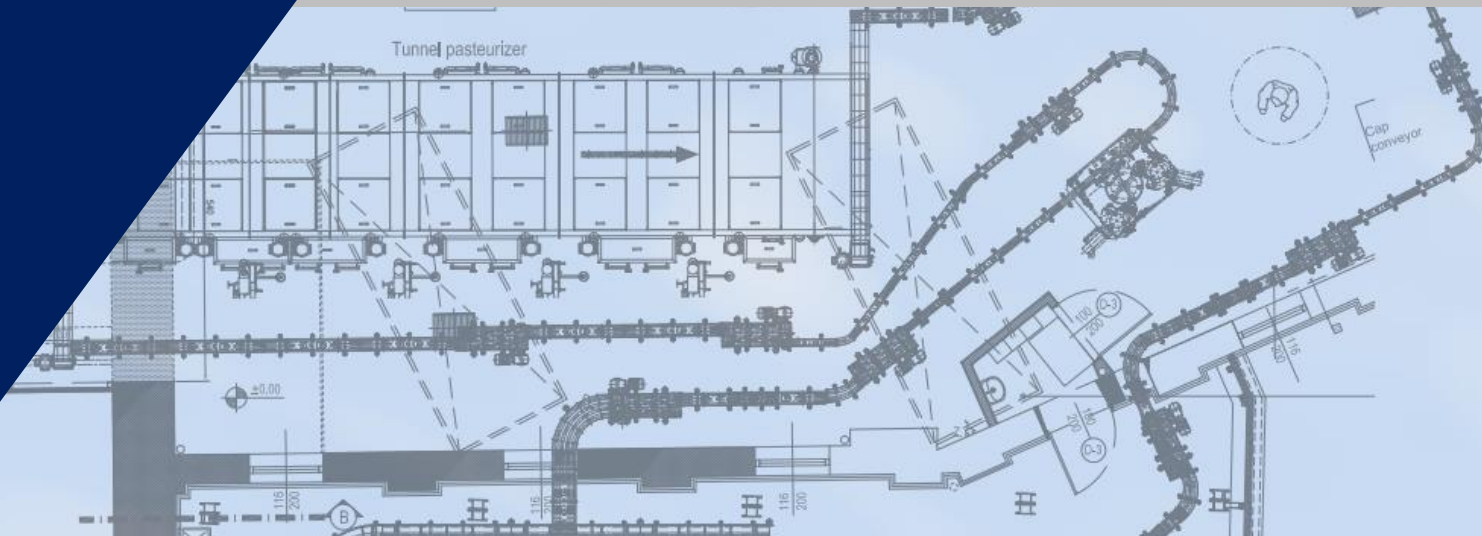
Pickle station is equipped with:

- Heat exchanger **JAD**;
- Steam valve **BURKERT**;
- Condense armature and valve **MIYAWAKI, SPIRAX, SARCO**;
- Vacuum system **INOXPA**;
- Material **AISI 316L**.

## CONVEYOR SYSTEM

- **Air conveyors** for empty PET bottles, which provide movement of empty bottles from the blowing equipment to the bottling line. The bottles are suspended for the neck flange and moved by air flow, both laterally and vertically. The conveyor is made of stainless steel.
- **Plate conveyors** are used for PET, glass bottles and cans. Depending on the containers used by a customer, metal or plastic tapes can be used.
- **Roller conveyors** consisting of a group of rollers whose axes are secured in the fixed frame and are mounted on racks.

The conveyor system is designed taking into account the type and volume of customer's production. Our company can offer, both the whole conveyor systems designed by our experts, and individual components for conveyors





# SALES GEOGRAPHY



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