

FLOW PASTEURIZER “H&G”

Capacity from 800 till 50 000 l/hour;
Product: carbonated and non-carbonated drinks; beer, kvass, juice, wine;
Material: stainless steel AISI 304, AISI 316L, AISI 316Ti, AISI 321.

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



Pasteurizer is equipped with:

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

Pasteurizer “H&G” 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.

CIP STATION

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

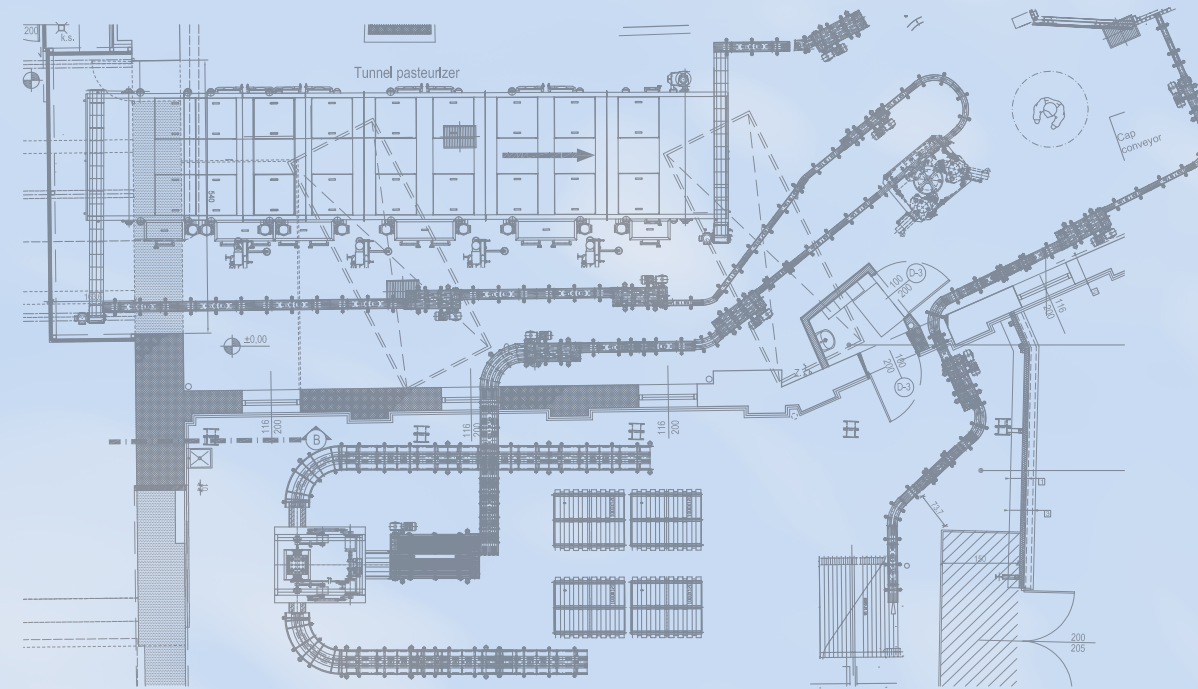


CIP station is equipped with:

- 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**.

- 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.

CONVEYOR SYSTEMS



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.



HERMIS

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HERMIS

- Tunnel pasteurizers
- Flow pasteurizers
- Chamber pasteurizers
- Tunnel heaters
- Tunnel coolers
- CIP stations
- Conveyors for all types of bottles and cans
- New and capitally repaired filling lines for beverages
- Engineering
- Warranty and service maintenance



The company **HERMIS** was established in 1988 year in Lithuania. Company is engaged in manufacturing of **TUNNEL PASTEURIZERS, TUNNEL HEATERS, TUNNEL COOLERS, FLOW PASTEURIZERS, CIP STATIONS, CONVEYORS** for BEVERAGES and CANNED FOOD INDUSTRIES. **HERMIS** also offers service and complete decisions for filling lines.

Already 30 years HERMIS successfully works at the market of technological equipment. Today, in **HERMIS** works more than 30 high qualified specialists. Many years of experience provide operative and well-coordinated high-quality work execution.

In manufacturing equipment **HERMIS** uses only highly efficient and reliable components of world-known manufacturers, such as: Siemens, Lowara, Burkert, Funke, Moeller, Kelvion, Gea, Grundfos, Rexnord, Movex, Sew, Endress+Hauser and etc.

Sales geography of **HERMIS** is expanded from Europe to Central Asia, Africa and America.

Hermis achievements:



Golden medals for the flow pasteurizer and tunnel pasteurizers as the best product of the 2013/2014/2016 year in the field of mechanical engineering, received from the Confederation of Lithuanian Industrialists.



HERMIS company 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.

HERMIS is a reliable manufacturer, who:

- ensures the quality and correct operation of equipment;
- offers reliable delivery and competitive prices of the equipment;
- supports customer feedback;
- appreciates customers.

REVERSIBLE TUNNEL PASTEURIZER "TP-HRW-R" for craft beer



A UNIQUE AND HAS NO ANALOGUES IN THE WORLD.



Capacity: 500-1500 bottles-cans/hour

Dimension 5.5 x 2.2 x 1.9 m.

Product: beer, kvass, juice, wine, carbonated and non-carbonated drinks;

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

- The entry of bottles - cans into the pasteurizer and their exit from the pasteurizer in 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

TUNNEL PASTEURIZER "TP-HRW" for beverages



Capacity from 1 000 till 60 000 bottles or cans/hour;

Product: beer, kvass, juice, wine, carbonated and non-carbonated drinks;

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

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

Pasteurizer is equipped with:

- 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**.

Pasteurizers is produced taking into consideration the Customer's production area.



TUNNEL HEATER "TH-H&H"



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

Capacity: from 1 000 to 60 000 bottles/hour.

Product: champagne and other beverages dispensed at low temperatures;

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"



Cooler is designed to cool poured into a container and capped beverages for further labeling and packaging.

Capacity: from 1 000 to 60 000 bottles/hour.

Product: juices, syrups, fruit drinks, and other foods dispensed at high temperatures.

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**.