



SPECIALIZED

by *Eberhardt*



TT BASTARD 160

COMPETENCE SINCE 1970

Eberhardt is one of the best known names for food press systems. Our passion for the industry and the continuous review of processes by global experiences has innovated a new deviation of mechanical engineering in house. Eberhardt machines and production solutions have established worldwide. Quality and service is the heart of Eberhardt and our promise to the costumers.

AWARDED

We proudly look back on a selection of outstanding awards for our innovative strength and top performance. As a newly crowned TOP 100 Innovator 2024, we are one of the pacesetters in the German SME sector, awarded by compamedia. In 2020, the Free State of Bavaria honored us with an award and a top 50 ranking among Bavarian companies. In 2019, we received the Ansbach District Innovation Award for pioneering achievements. Our Eberhardt ham and bacon products, produced with our innovative FOOD PRESS SYSTEMS®, have won several gold awards, underlining our quality and our pursuit of perfection. With the knowledge and skills we have acquired, we support our customers in the production of first-class products and write success stories together.

**TOP 100 award from
compamedia 2024**



**BAYERNS BEST 50 Award of the
Free State of Bavaria 2020**

**Innovation award of the
district of Ansbach 2019**

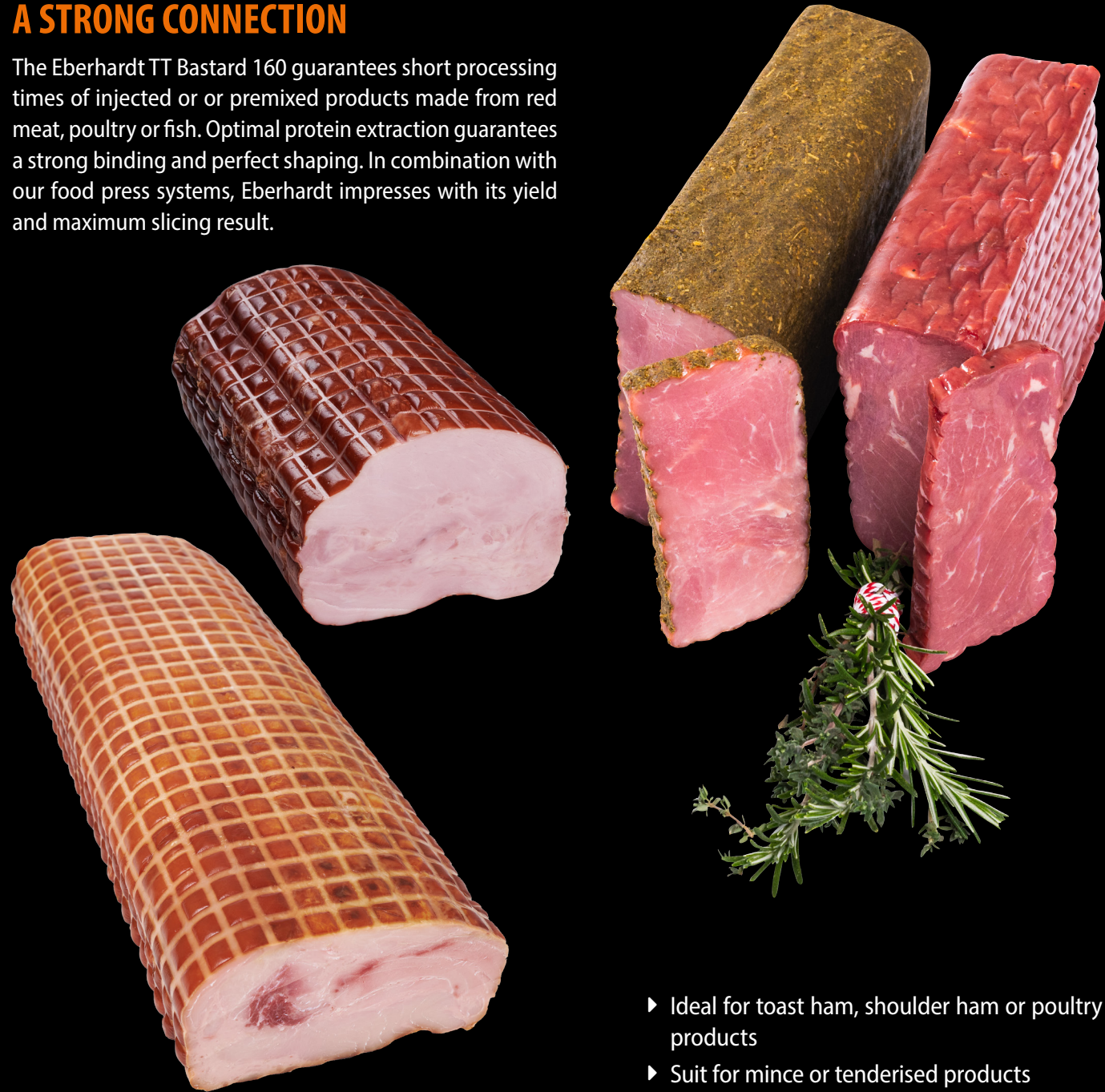


**Eberhardt food products
awarded with multiple
gold medals**



A STRONG CONNECTION

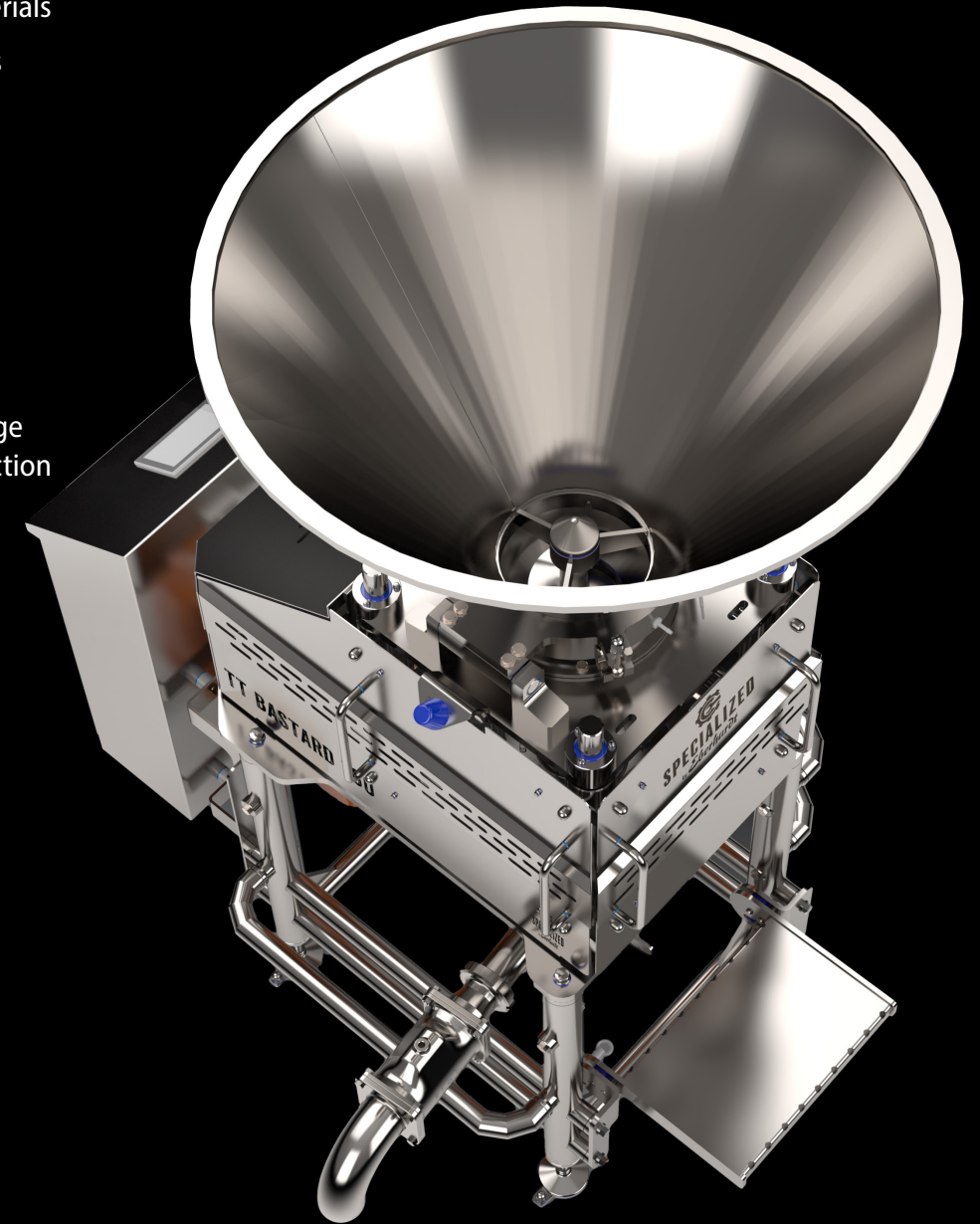
The Eberhardt TT Bastard 160 guarantees short processing times of injected or premixed products made from red meat, poultry or fish. Optimal protein extraction guarantees a strong binding and perfect shaping. In combination with our food press systems, Eberhardt impresses with its yield and maximum slicing result.



- ▶ Ideal for toast ham, shoulder ham or poultry products
- ▶ Suit for mince or tenderised products

ADVANTAGES

- ▶ Processing time 4 seconds
- ▶ For injected or premixed materials
- ▶ Optimal extraction of proteins
- ▶ Short set up time
- ▶ Individual setting modes
- ▶ Easy accessibility
- ▶ Hygienic design
- ▶ Suits into each production, based on the small footprint
- ▶ Avoidance of unneeded storage of products during the production process



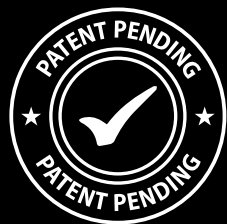
Eberhardt

TT BASTARD 160

The Eberhardt TT Bastard 160 represents the development of a new innovative system which tumbles or mixes products continuously. This system guarantees optimal protein extraction and an intensive massaging effect.

The machine is driven by frequency controlled motors and the throughput can be adjusted by an outlet valve. Short set up times and individual settings, guaranteeing quick product changes.

The adjustable feeding screw ensures continuous supply of product during processing.



The machine ensures a small footprint by a maximum of efficiency. It can be used as a stand alone system or be integrated into a line.

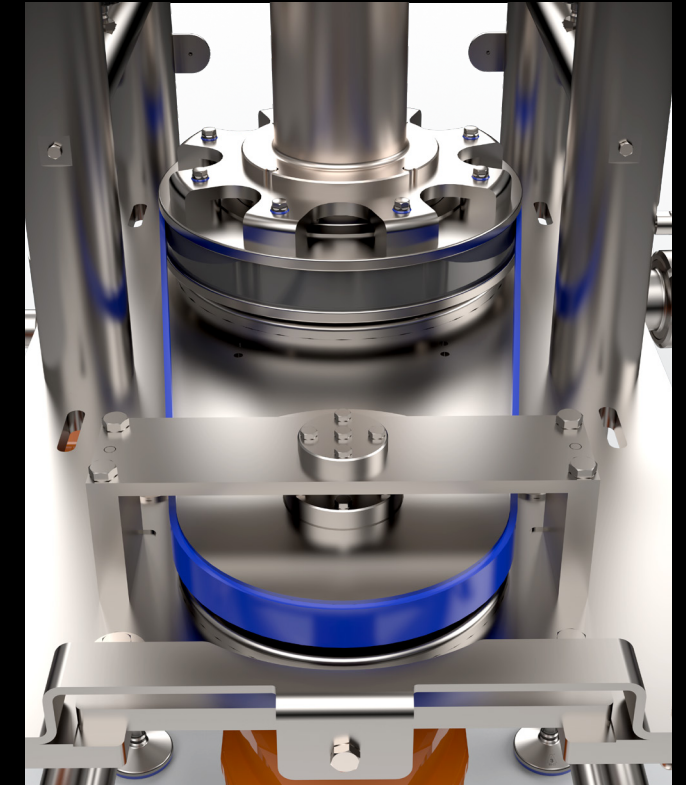
By handling big or small quantities the machine guarantees just-in-time production.



PRECISION MANUFACTURING

The machine body of the Eberhardt TT Bastards 160 is made of robust stainless steel. The internal production of all stainless steel components at Eberhardt ensures the highest precision.

The Eberhardt TT Bastard 160 can handle various product changes by changing the setting of the machine in the manual or automatic mode.



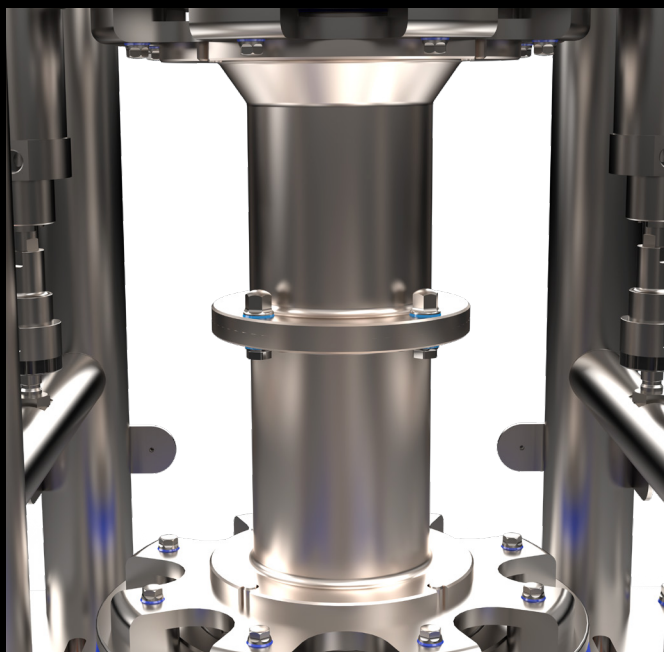
INNOVATIVE DESIGN

Special bearings and a detail planned machine body preventing for remaining product or deposits of water.



DUAL DRIVE FOR HIGH PERFORMANCE

The main motor is powerfully driven by using a ribbed belt to ensure optimal results. The directly driven motor on the inside is regulating the speed of the product and the throughput of the whole machine.



FLEXIBLE POWER CONTROL

The frequency-controlled geared motors allow independent control of speed and direction of rotation, depending on the incoming materials. The outlet is regulated by a pneumatic valve that can flexibly adapt to different viscosities. Various setting options are possible, such as continuous, pulsating or time controlled.



INTUITIVE CONTROLS

The Eberhardt TT Bastard 160 impresses with an user-friendly touch control, which ensures easy setting and operation.



EFFICIENT AUTOMATION

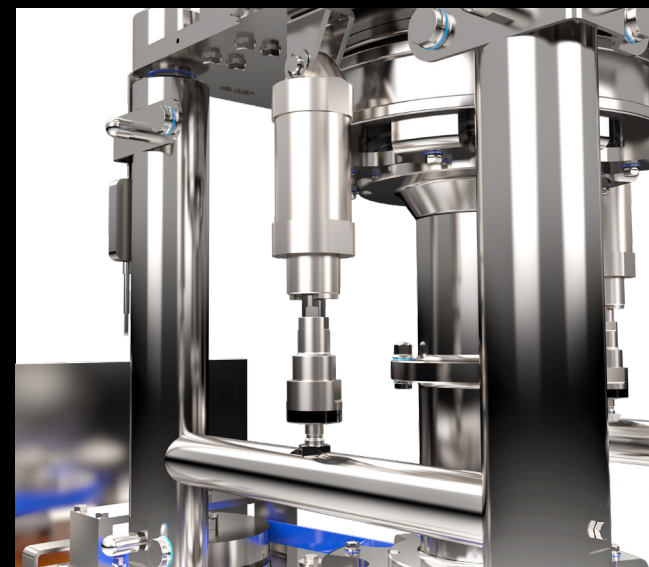
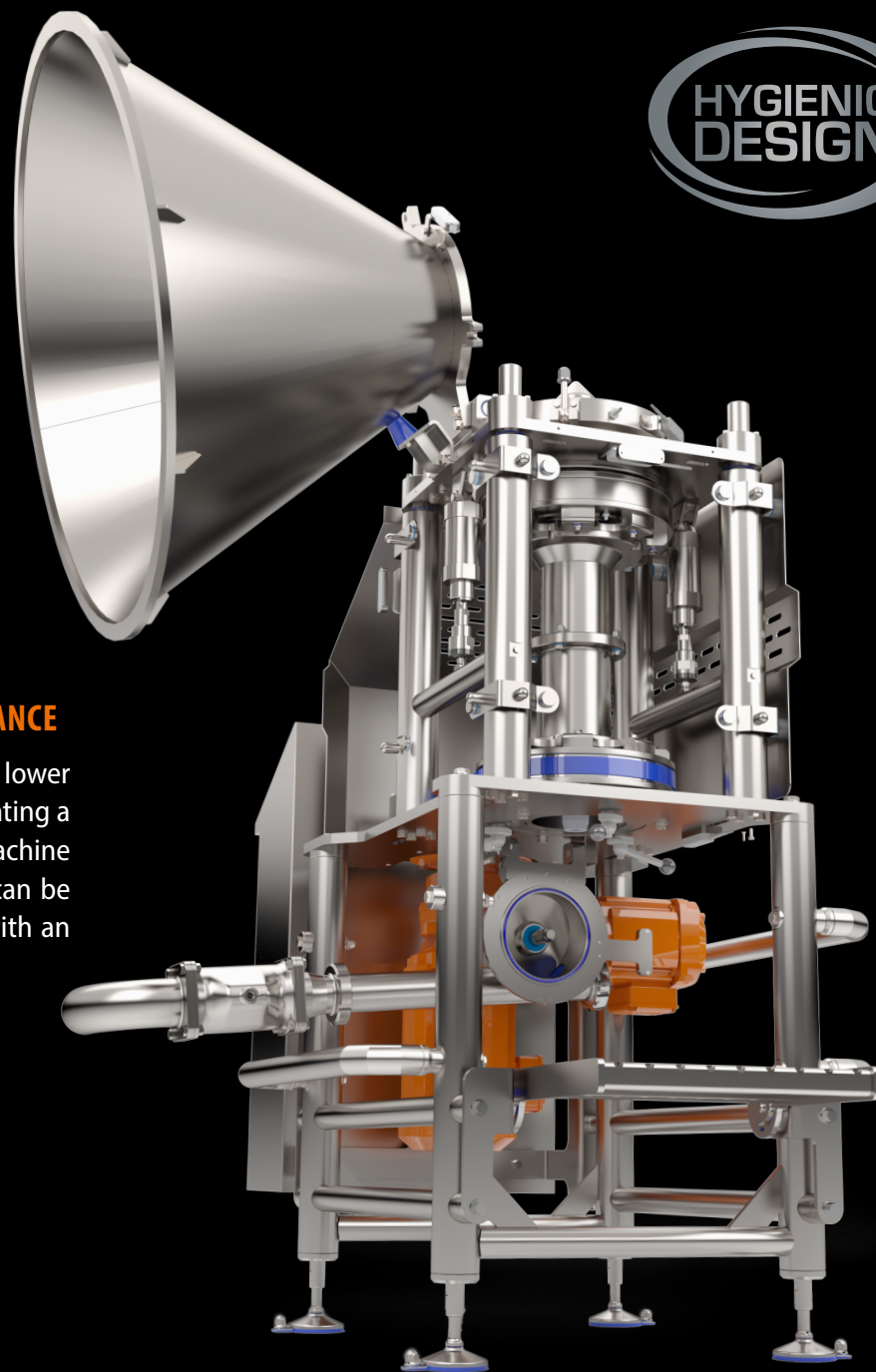
In automatic mode the user can choose between 20 different programs which are setted previously. Optional is a start-stop automation available.



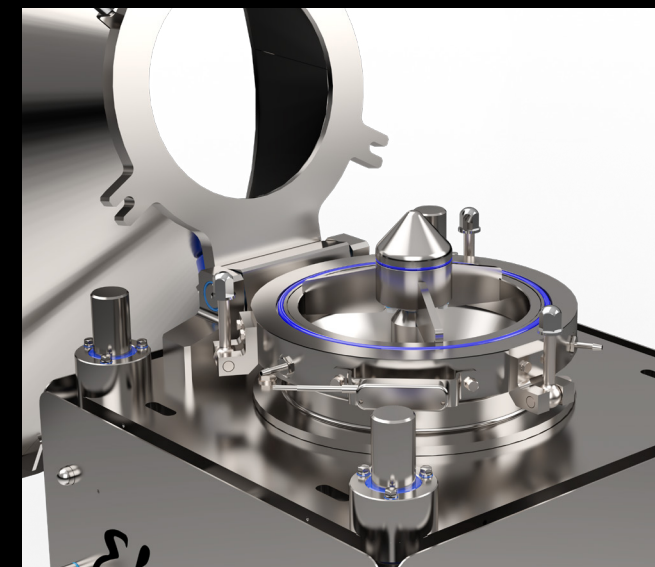


EASY CLEANING AND MAINTENANCE

The folding mechanism of the lower motor and the main hopper is creating a accessibility to all areas in the machine for cleaning. The different rotors can be removed without any tools and with an easy access.



Pneumatic opening of the entire machine for removing and changing the rotors.



Tool-free opening of the folding hopper.



Opening of the production outlet.



Side panel with magnets.

ADDITIONAL OPTIONS

Eberhardt provides various additional options for the Eberhardt TT Bastard 160, such as pre-mixing of products, the use of vacuum and column loading, to further optimize the production process.

VACUUM USE

The use of vacuum offers technological advantages to improve the product. The product is vented to avoid later air inclusions. In addition, the vacuum in the Eberhardt TT Bastard 160 allows less warming of the product and improves brine absorption. Loading by vacuum is also possible as an option.





EFFICIENT PRODUCT LOADING

Eberhardt column loading allows quick loading of preinjected or premixed product.

TECHNICAL DATA

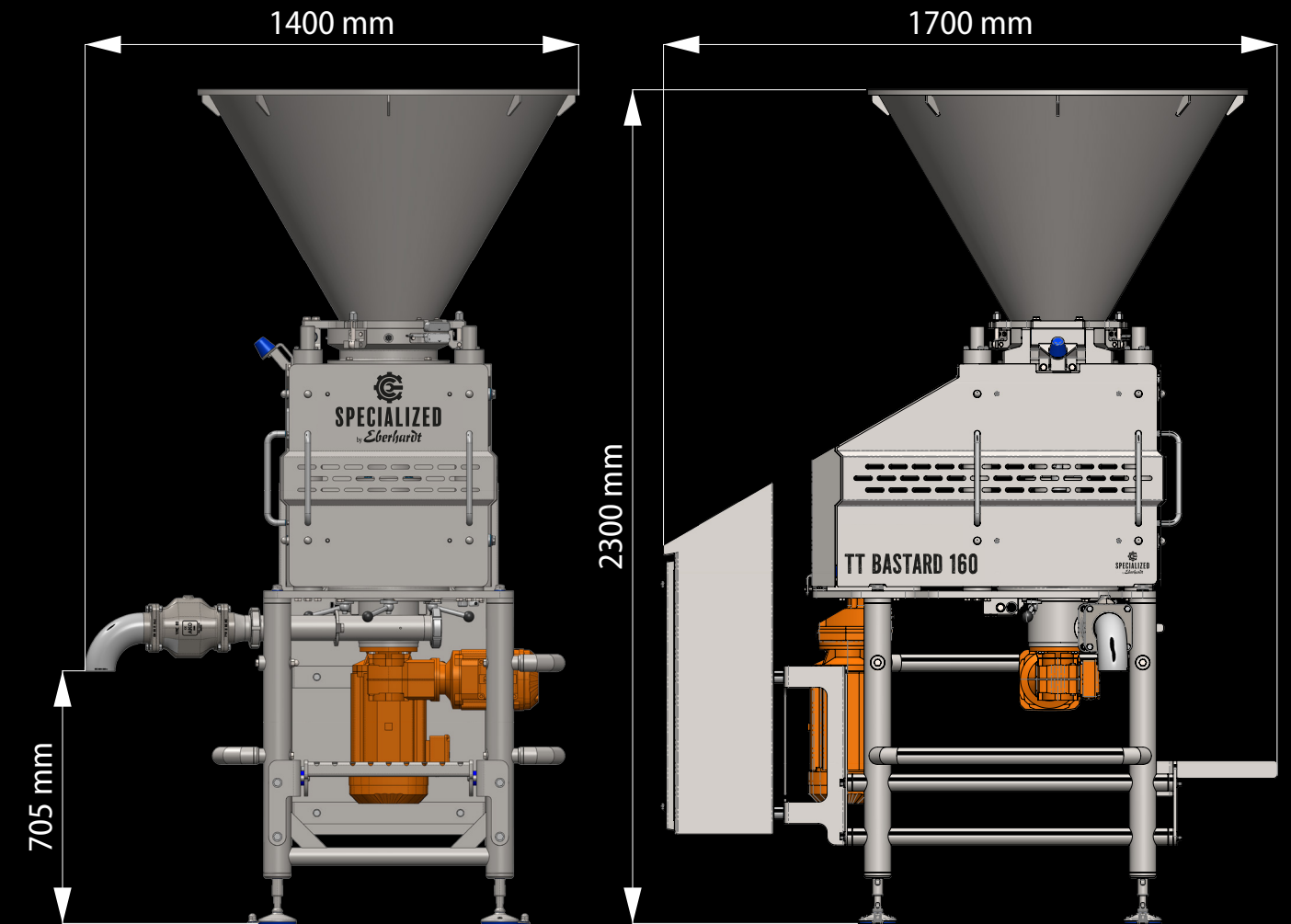
Width x depth x height: 1700 x 1400 x 2300 mm

Total weight without options: approx. 830 kg

Outlet height: 705 mm

Electrical supply: 400V – 50Hz – 32A

Pneumatic supply: ¼" – 6 bar – 150 l/h



Eberhardt
Equipment

Eberhardt
Food Press Systems®

Eberhardt
AKADEMIE

Eberhardt
GROUP


Zum Eberhardt


SPECIALIZED
by *Eberhardt*

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