



FOOD INDUSTRY

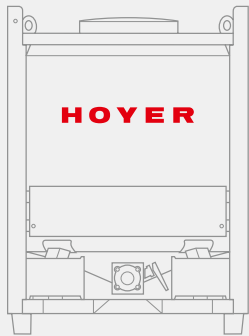
IBC logistics from HOYER takes you further

IBCs are the ideal alternative to drums and road tankers when transporting liquid products. Thanks to our worldwide network, sophisticated communication systems, excellent infrastructure and the know-how of our experts, we are able to combine all our services associated with IBC logistics. Sensitive goods require qualified and comprehensive services. You can benefit by the experience we have gathered in numerous different industries, by choosing our single-source or full-service logistical package. We offer you:

- Rental
- Transport logistics
- Fleet management
- Maintenance and repair
- Cleaning
- Depot service
- Filling and storage

Whether you are using your own IBCs or ours – HOYER will put together your own individual package of services. Please feel free to contact us and get the advice of our experts, without further obligation.

for the food industry



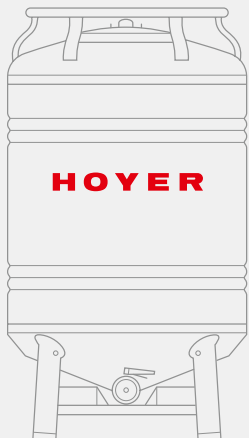
Type 410 – Standard IBC

1,000 litre tank made from high-quality stainless steel with a screw lid. Bottom outlet with various hose couplings as connection options. Suitable for the optimum transport and storage of edible oils, egg products, potable alcohols and food ingredients.



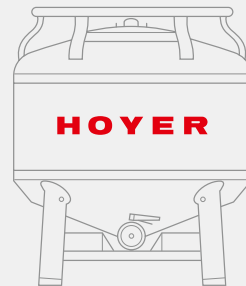
Type 434 – Electrically heatable IBC

1,000 litre IBC with screw lid. Electric heater and insulation for temperature-controlled foodstuffs such as chocolate, edible fats and glucose. The attachment of various hose couplings at the bottom outlet is possible. 2,000-Watt E-heating. Temperatures up to 120°C. Euro/Schuko plug or CEE plug.



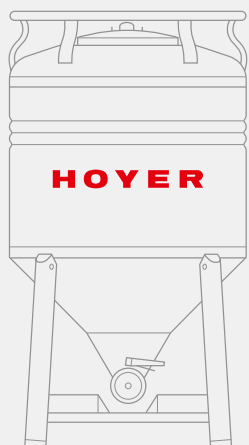
Type 460 / 490 – Aseptic IBC

1,000 litre tank designed for the aseptic transport and storage of foodstuffs. Ideal for dairy products, sauces, marinades and fruit preparations. Screw-on manlid on the manhole and DN 50 milk thread at the bottom outlet. Available with bayonet coupling (Type 461) and dangerous goods approval (Type 490) on request.



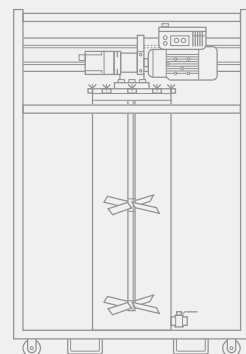
Type 465 / 495 – Aseptic IBC

For smaller amounts with volumes up to 500 litres. Offering savings in connection with nitrogen blankets and space requirements due to reduced volume. A more economical alternative in a number of cases. Available with dangerous goods approval (Type 495) on request.



Type 468 – Aseptic IBC for high-viscosity products

Used to transport high-viscosity products such as curd or yoghurt. The 45° cone angle and DN 80 outlet allow residue-free emptying.



Type 471 / 472 – Agitator for IBC

Available as additional equipment for Types 410 and 434. Twin blades prevent product sedimentation and ensure a stable temperature in the IBC. Attachment to the IBC's manhole collar. Delivered in secured, closed, protective transport frame.