



manufacturing and
delivery program

niko

passion for food tech

Dear customers,

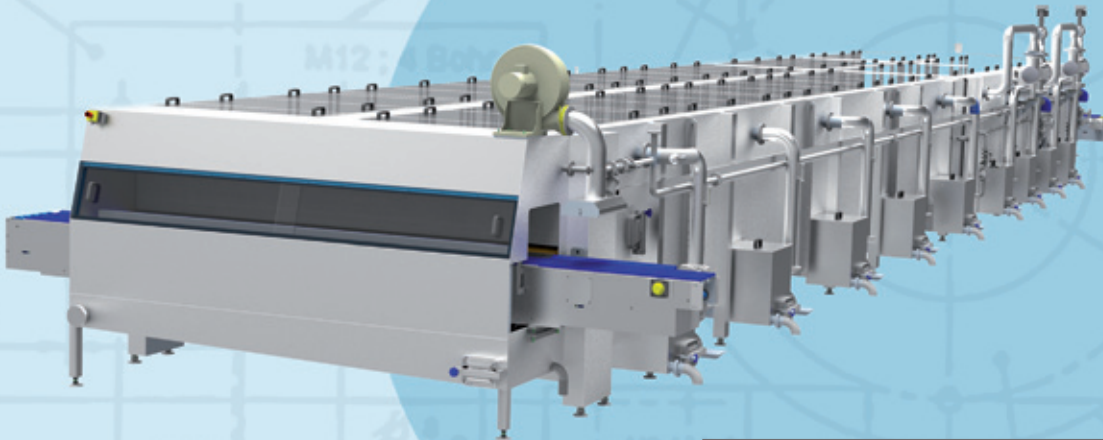
With tradition and innovation, Niko has been developing and supplying machines and systems for the food and beverage industry as a reliable specialist since 1976. Team spirit and loyalty to our customers all over the world have enabled Niko to successfully exist on the market and to take on the challenges of the future.

Continuous, technically innovative further developments and sustainability are important to our motivated team. By taking over the companies SMB and Göbel, as well as the machine program of company Frings, our delivery program has constantly expanded. Our quality management system responds to the increased demands of the industry with new test concepts and test equipment, thus ensuring that you receive the best products at the current „state of technology“. We have been working closely and in partnership with our customers for many years, as they value our expertise combined with professional and individual support - and above all the high-quality result: Made in Germany.

Tunnel pasteurisers / coolers / warmers

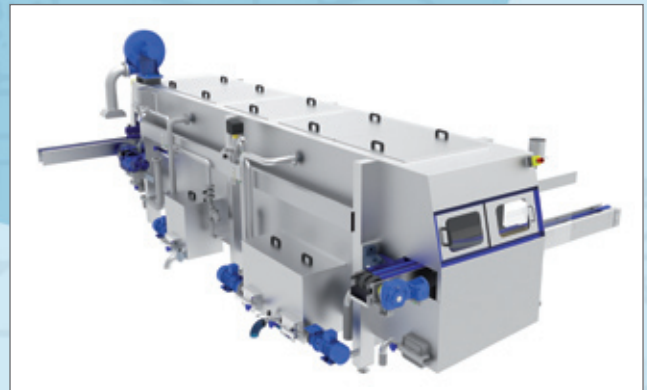
Tunnel pasteuriser

For heating, pasteurising and cooling liquid, paste-like or solid products in all types of packaging. Whether tinned fruit and vegetables, sauces, jams or various drinks.



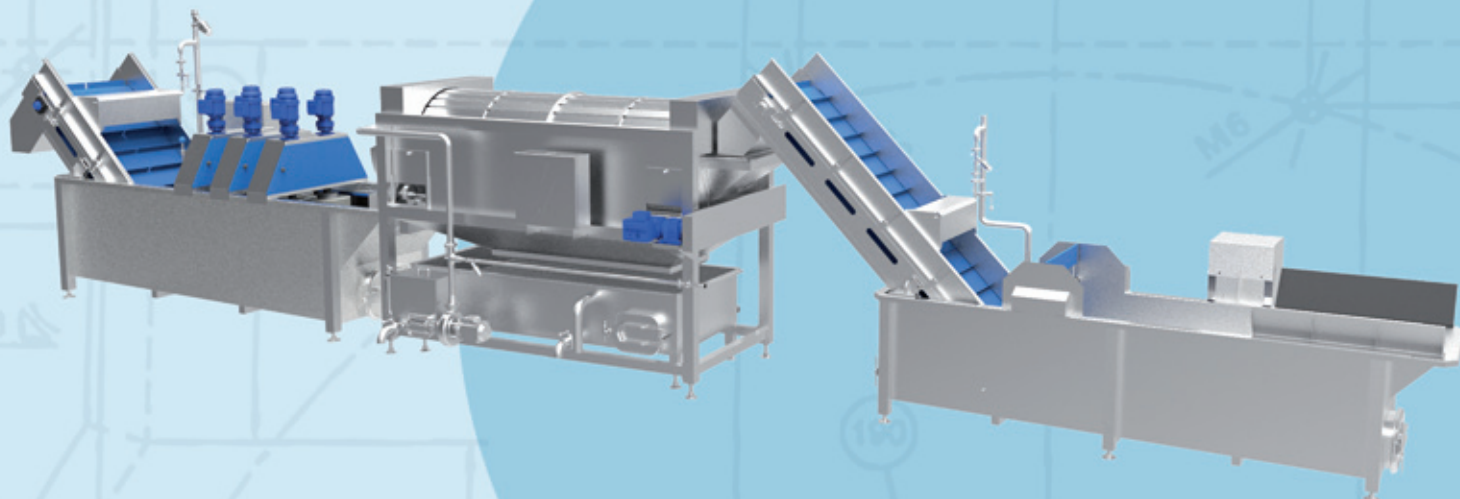
Tunnel warmer / cooler

For cooling or heating various packaged products.



Product washing machines

For capacity ranges of approx. 2000 - 4000 kg/h, depending on the product and degree of soiling. For cleaning of chunky products such as cucumbers, potatoes, celery and similar products. In combination or as individual components.



Floating tank

Soaking bunker - Fan washing machine with discharge elevator



Drum washing machine

Bar - or brush drum washing machine



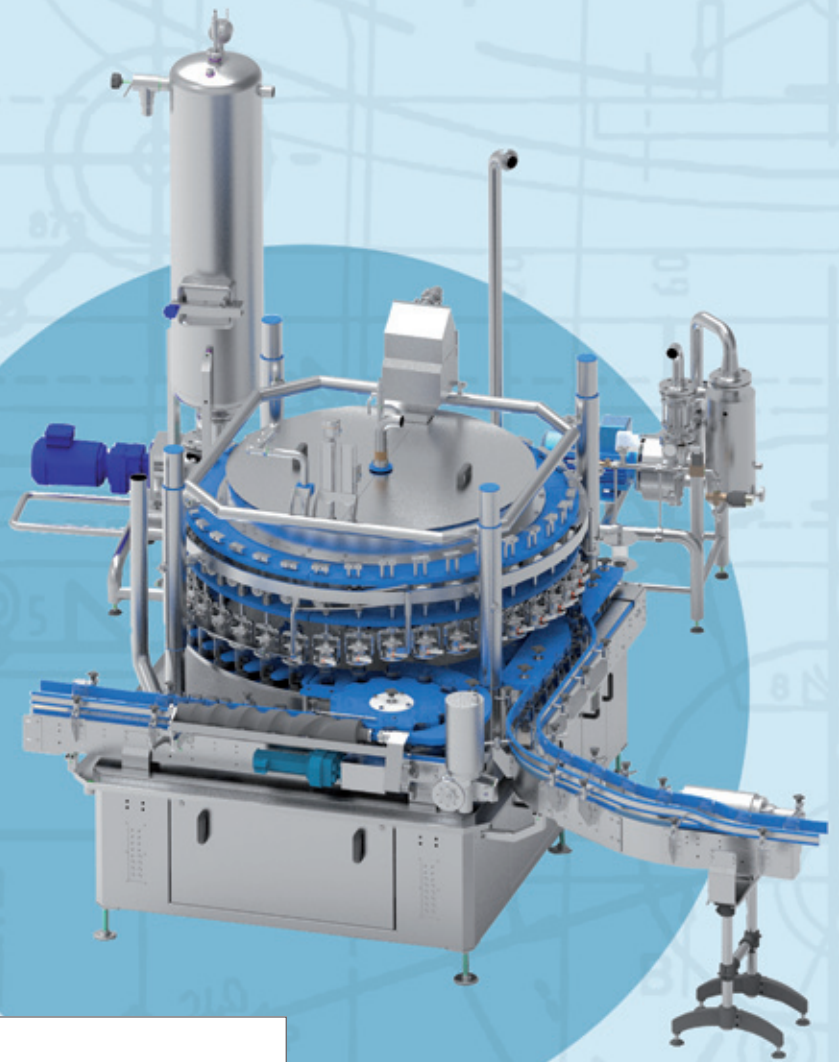
Vertical brush washing machine

Vertical brush washing machine with vertically arranged pairs of round brushes and lateral brush panels and with discharge elevator

Round filler

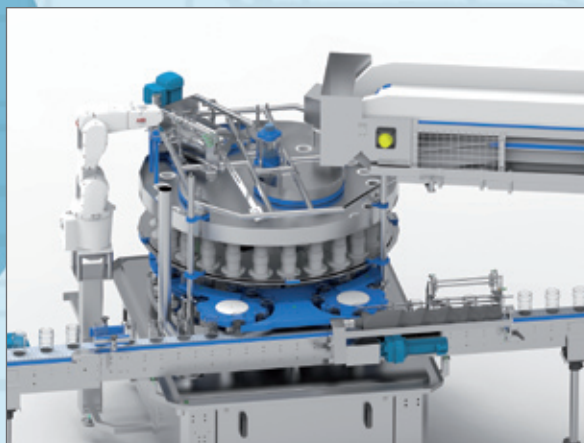
Vacuum filler

For overflow-free filling of containers with liquid to pasty products under vacuum.



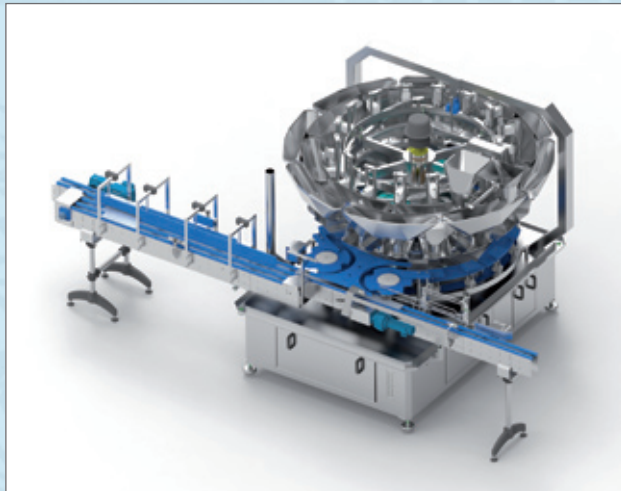
Headspace

For the automatic setting of a headspace and to avoid sealing problems by products projecting over the rim. Suitable for glass jars and cans.



Volume filler

For volumetric filling of chunky products via height-adjustable telescopic chambers.

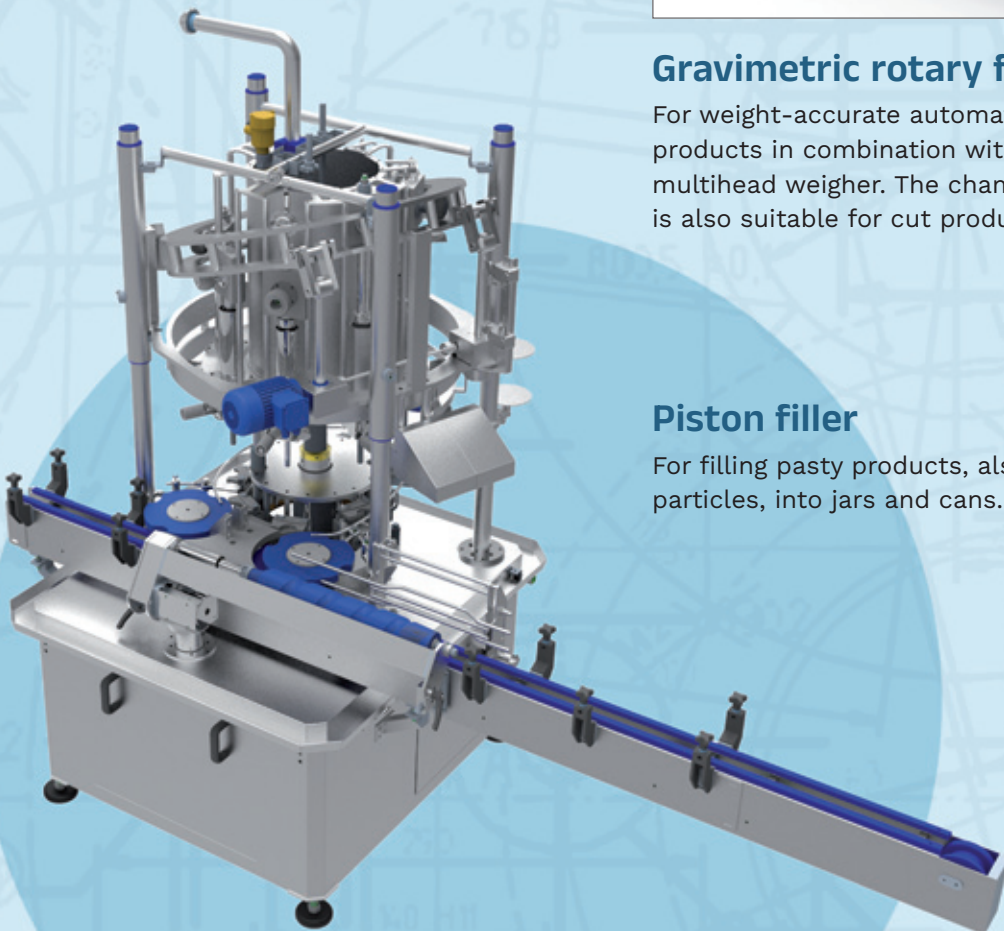


Gravimetric rotary filler

For weight-accurate automatic filling of chunky products in combination with an over-mounted multihead weigher. The chamber filler version is also suitable for cut products.

Piston filler

For filling pasty products, also with solid particles, into jars and cans.

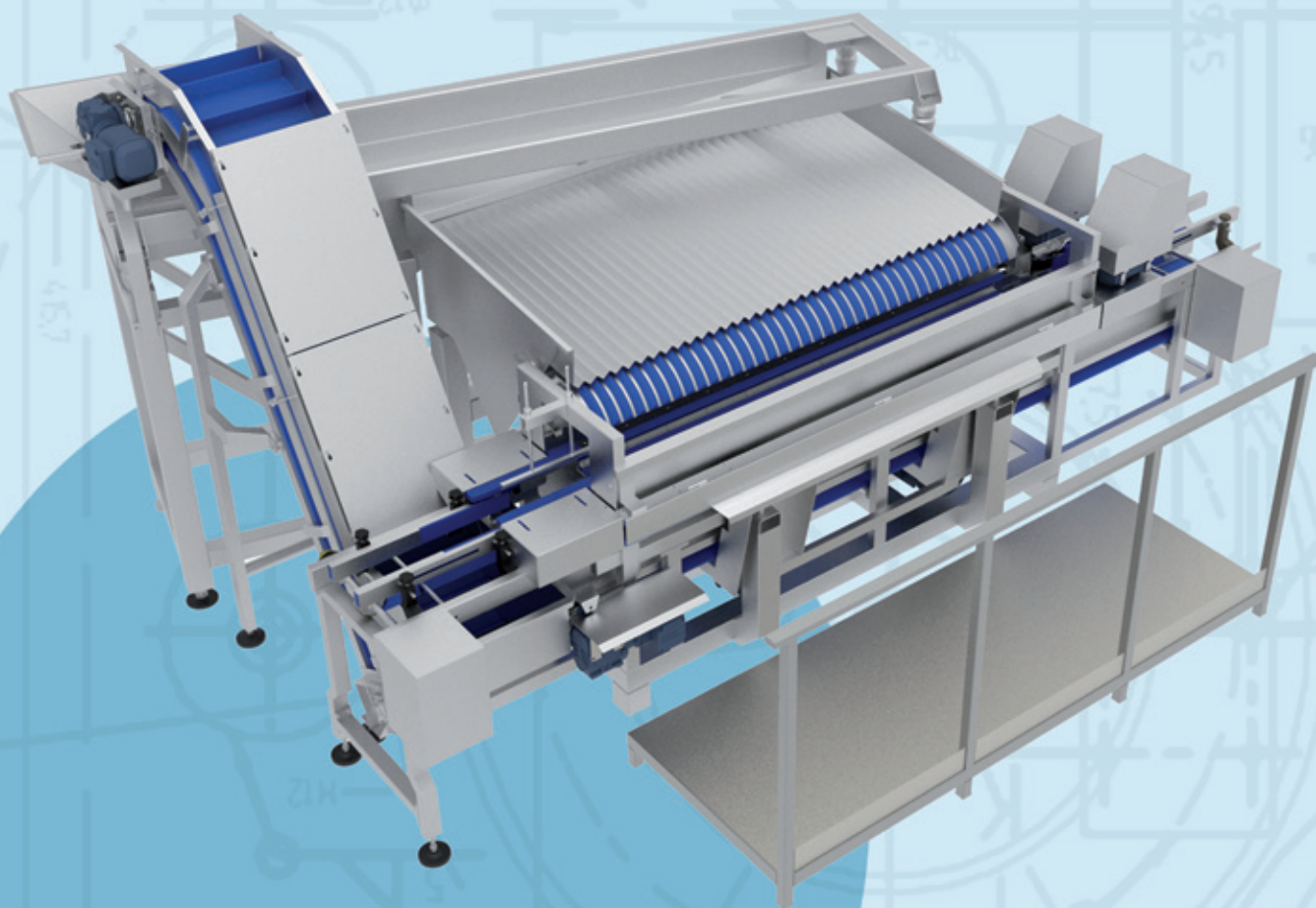


Vibratory rotary filling table

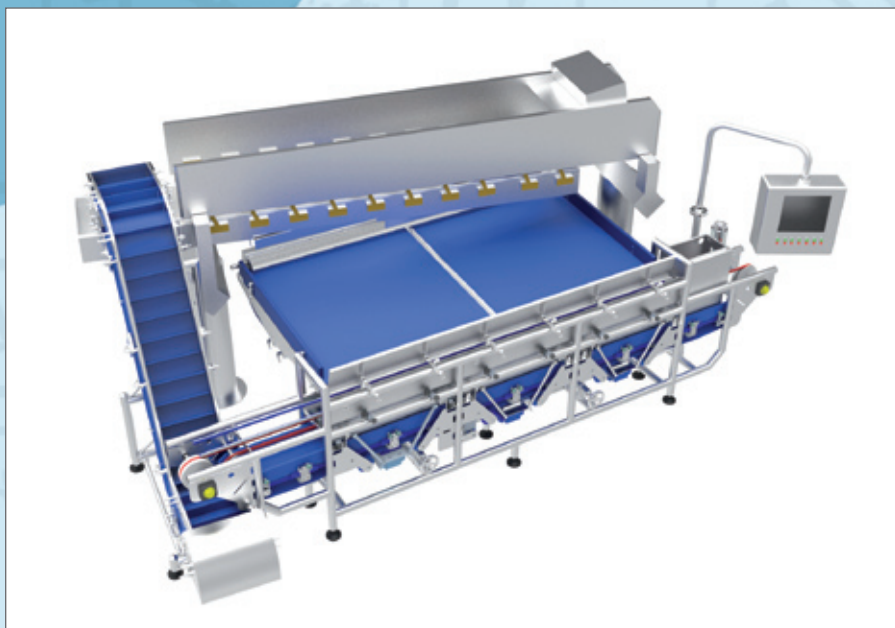
For filling chunky products into jars and cans. Also suitable for sliced products.



High-performance length filler

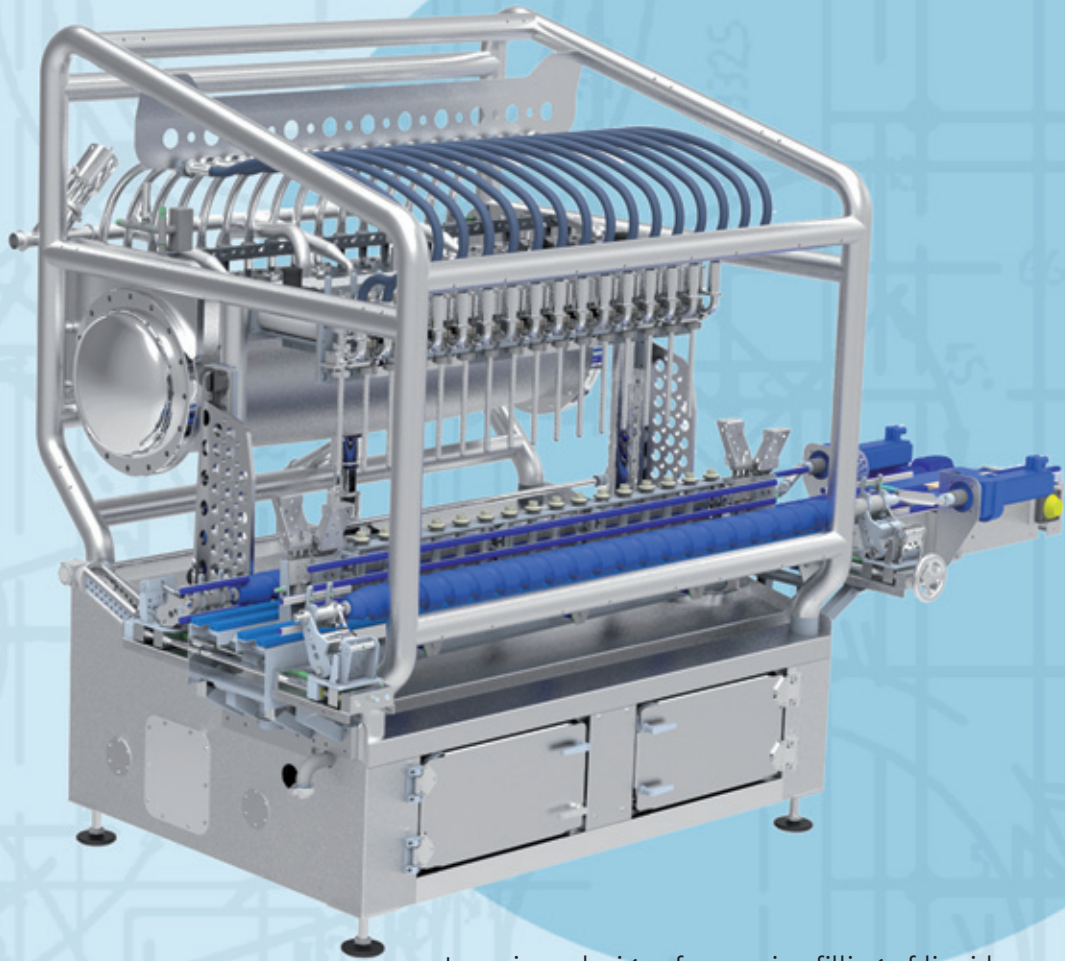


For effective filling of almost all chunky products in the fruit and vegetable sector.
No format parts are required for different container sizes.
The product is fed in via a profiled vibrating table.



Version for gentle product feeding via appropriate belts.
Particularly suitable for delicate products such as fruit
or cut vegetables

In-line filler



In various designs for precise filling of liquid and pasty products, also with chunky components



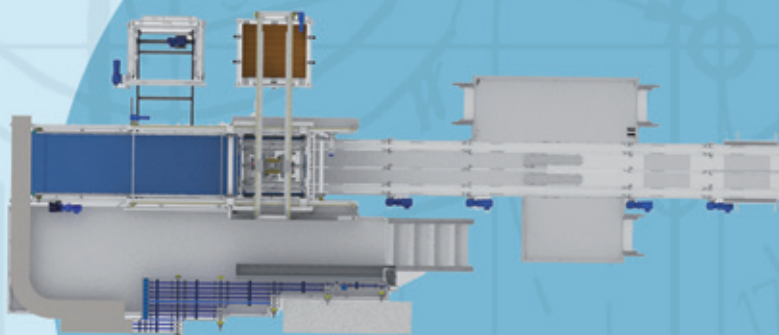
Different filling systems:

- Magnetic inductive
- Coriolis
- Servo-controlled pumps
- Pumps with weighing technology

Depalletiser / Palletiser



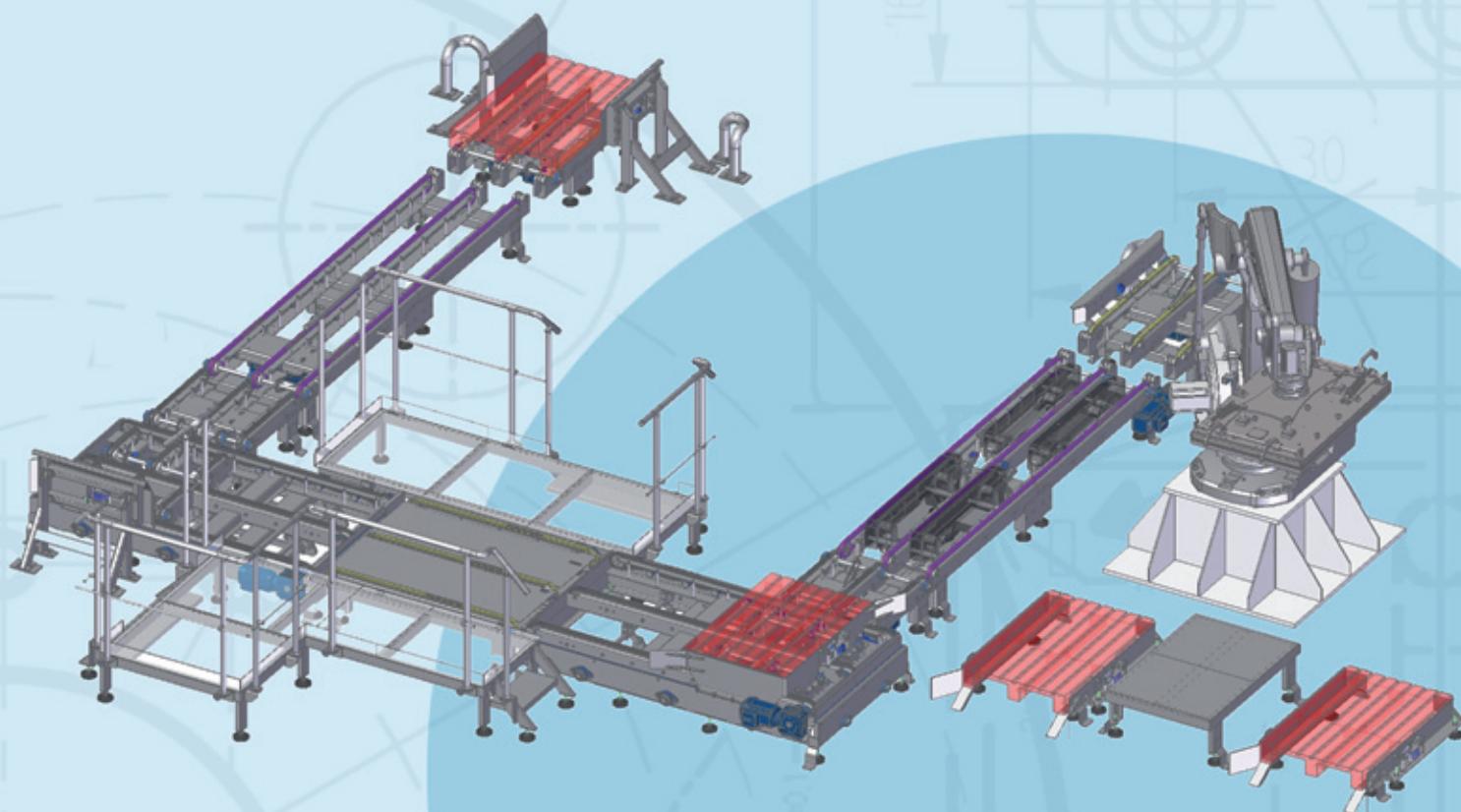
For fully automatic depalletising of empty glass or empty can pallets, with subsequent buffer section, separating conveyors – single liner, as well as for transporting and stacking the empty pallets and intermediate layers.



Portal depalletiser with suction plate for one layer



Suction plate for rows of containers for smaller capacities



Example set-up for a robot palletising system



Palletising robot with suction plate

For lifting cartons as a complete layer, for repacking and order picking



Magnetic palletiser and layer pad picker

Portal-style system for palletising and depalletising sealed jars and cans

Container cleaning

For removing foreign bodies of all kinds from glass, tin and plastic containers



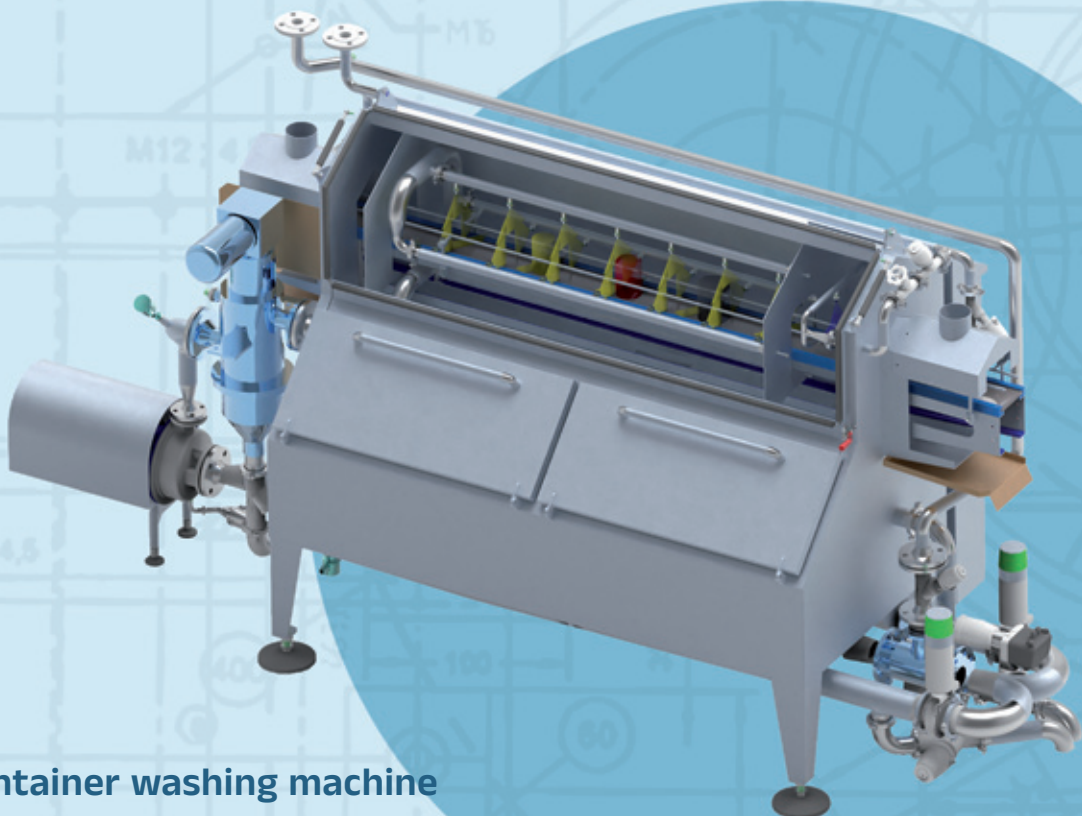
Container blowing machine

In combination as clamping jaw downward conveyor



Container blowing machine

In the straight version, infeed and outfeed transport on the same working height in combination as a clamping jaw downward conveyor

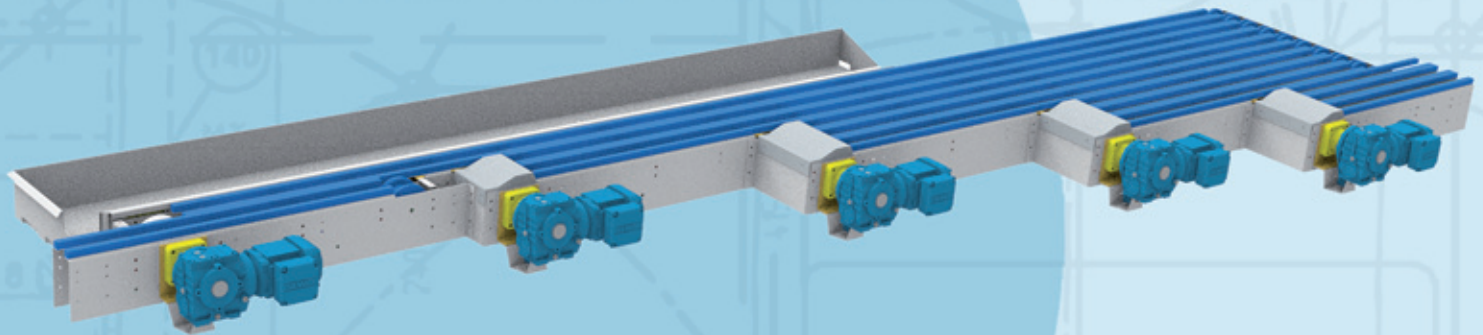


Container washing machine

For washing closed containers

Container transport

Various transport systems, separating systems, accumulation table, buffer sections for a wide variety of empty and sealed containers/packaging



Product transport

For transporting products in the fruit and vegetable sector or other unpacked products

Rotary elevator

Suitable for sticky or cut raw products

Product transport

In clean design, very good and easy to clean



Your project – our support

- 1. Needs assessment**
- 2. Consulting and Planning**
- 3. Construction**
- 4. Manufacturing**
- 5. Electrical engineering work**
- 6. Assembly**
- 7. Commissioning and Training**
- 8. Documentation**
- 9. After Sales**



niko

passion for food tech

Niko Nahrungsmittel-Maschinen GmbH & Co. KG
Wevelinghoven 28 41334 Nettetal

Tel. +49 (0) 2153 9142-0
Mail info@niko.de
www.niko.de