


SPECIALIZED
by *Eberhardt*

TT Bastard 160



Don't tumble
anymore.



Bastarise your
product!

Competence since 1970

Eberhardt is one of the best known names for food press systems. From long-standing tradition and passion, the advancement in mechanical engineering has grown.

Eberhardt machines and production solutions have established worldwide. Quality and service is the heart of Eberhardt and our promise to our costumers.

Eberhardt GmbH

Awarded

TOP 100 Innovator 2024

Eberhardt earned this award from compamedia, recognizing our leadership in innovation among German SMEs. It highlights our contribution to advancing the food pressing industry.



Bavarian Excellence Award 2020

The Free State of Bavaria honored Eberhardt with a top 50 ranking in 2020. This accolade acknowledges our significant role in Bavaria's economy and manufacturing sector.



Ansbach District Innovation Award 2019

In 2019, we received the Ansbach District Innovation Award for our pioneering achievements in food processing technologies, setting new industry standards.



Gold Awards for FOOD PRESS SYSTEMS® Products

Our FOOD PRESS SYSTEMS® have produced gold award-winning ham and bacon products, demonstrating our commitment to quality and supporting our customers' success.



A strong connection

The Eberhardt TT Bastard 160 guarantees short processing times for injected or premixed products made from red meat, poultry, or fish.

The system ensures optimal protein extraction, resulting in strong binding and perfect product shaping. When combined with Eberhardt food press systems, it delivers maximum yield and excellent slicing results – ideal for demanding production environments.

Ideal
for toast ham,
shoulder ham
or poultry products

Suited
for mince
or tenderised
products

Advantages



Efficiency

Processing time 4 seconds

Short installation time

Avoidance of unneeded storage of products during the production process



Adaptability

For injected or premixed materials

Individual setting modes

Suitable for any operation due to its low space requirements

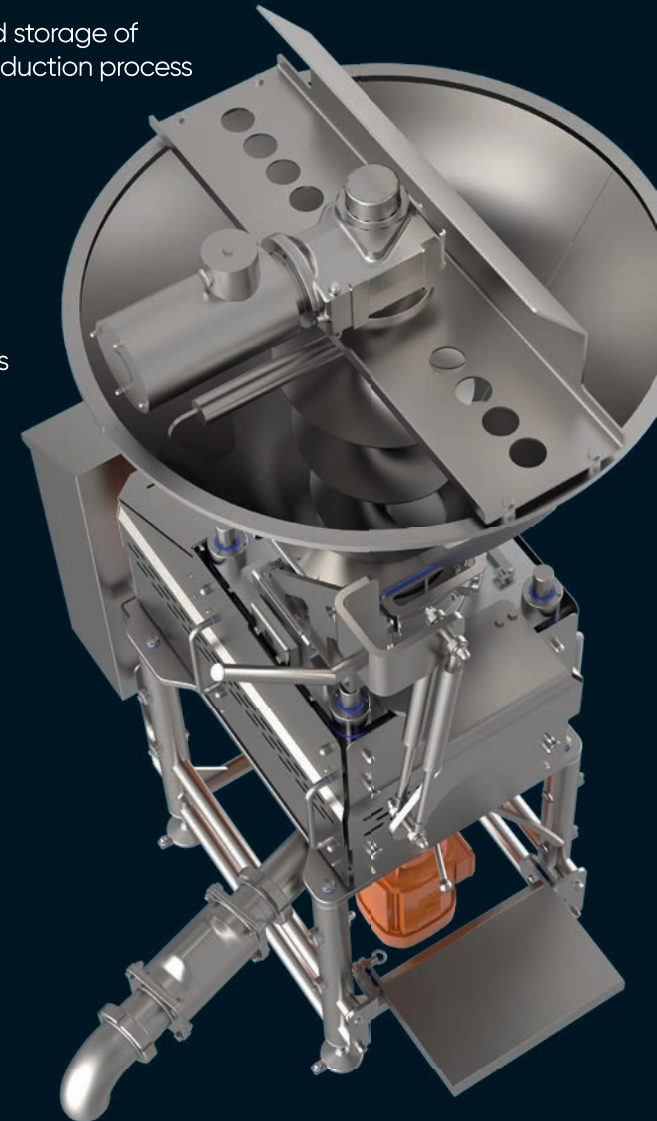


Quality

Optimal extraction of proteins

Easy accessibility

Hygienic design



Efficient automation

In automatic mode, users can choose from up to 20 pre-set programs, with optional start-stop automation for added process control. All functions are managed via an intuitive touch display, allowing for easy setup and reliable operation.

Dual Drive for high performance

Equipped with frequency-controlled geared motors and a dual-drive system, the machine offers independent control of speed and direction, ensuring precise adaptation to different product types. The main motor is driven via a ribbed belt for optimal performance, while the internal motor regulates throughput.

A pneumatically controlled outlet valve supports continuous, pulsating, or time-controlled discharge modes – ideal for products with varying viscosities.



Eberhardt

TT BASTARD 160



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



Tool-free opening of the folding hopper.

The Bastard in Numbers

2.4m²

FOOTPRINT

9x

OUTPUT VS. REGULAR TUMBLER

100%

MADE IN GERMANY

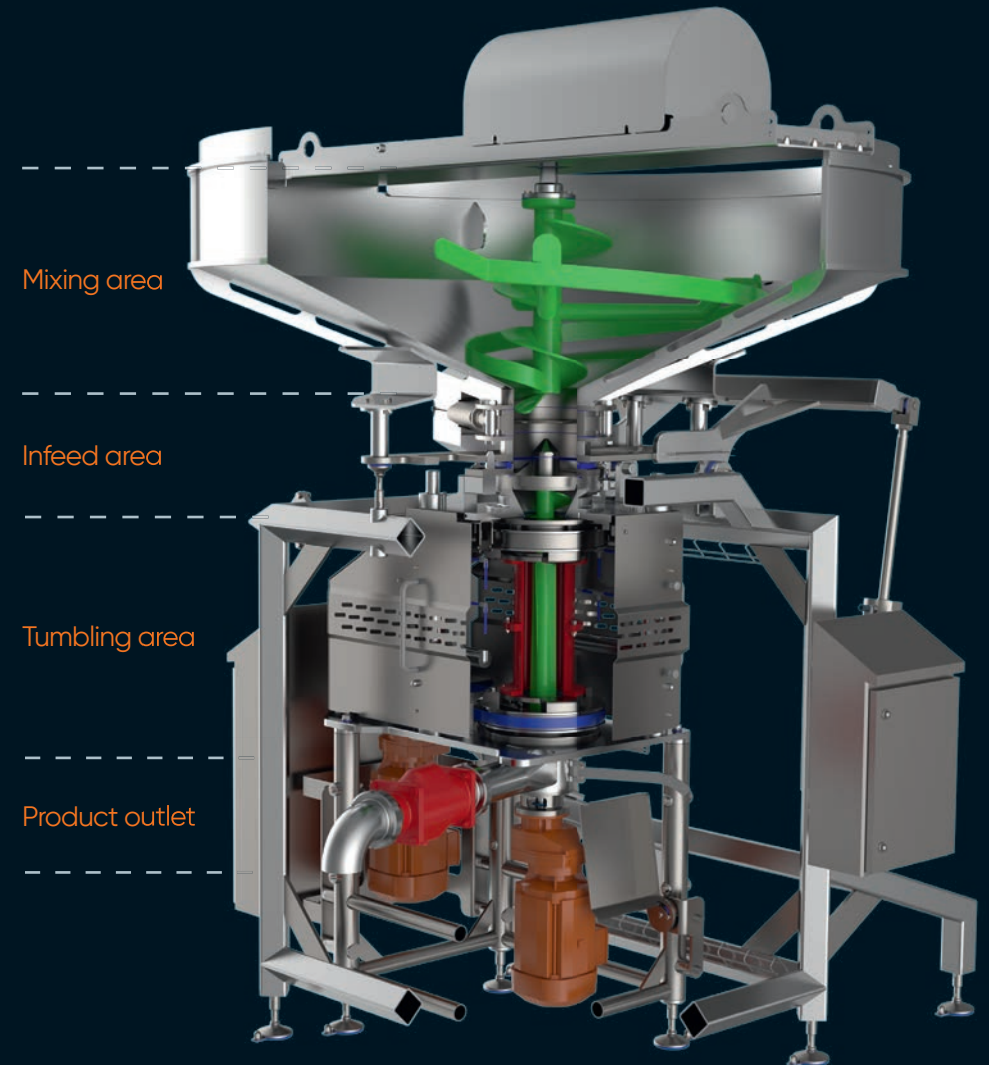


The Bastarised Product

Efficient and gentle tumbling and massaging

The compact, space-saving design ensures high efficiency, while the adjustable feed screw enables continuous product flow.

The system can be used as a stand-alone unit or integrated into an automated production line.



Additional options

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

With the PreMix 200 and PreMix 1000, the individual components are pre-mixed before being processed further in the TT Bastard 160.

These additional options ensure even more efficient and precise product processing.



Efficient mixing of all components

All individual ingredients are evenly mixed, ensuring consistent high quality and uniformity of the final product.

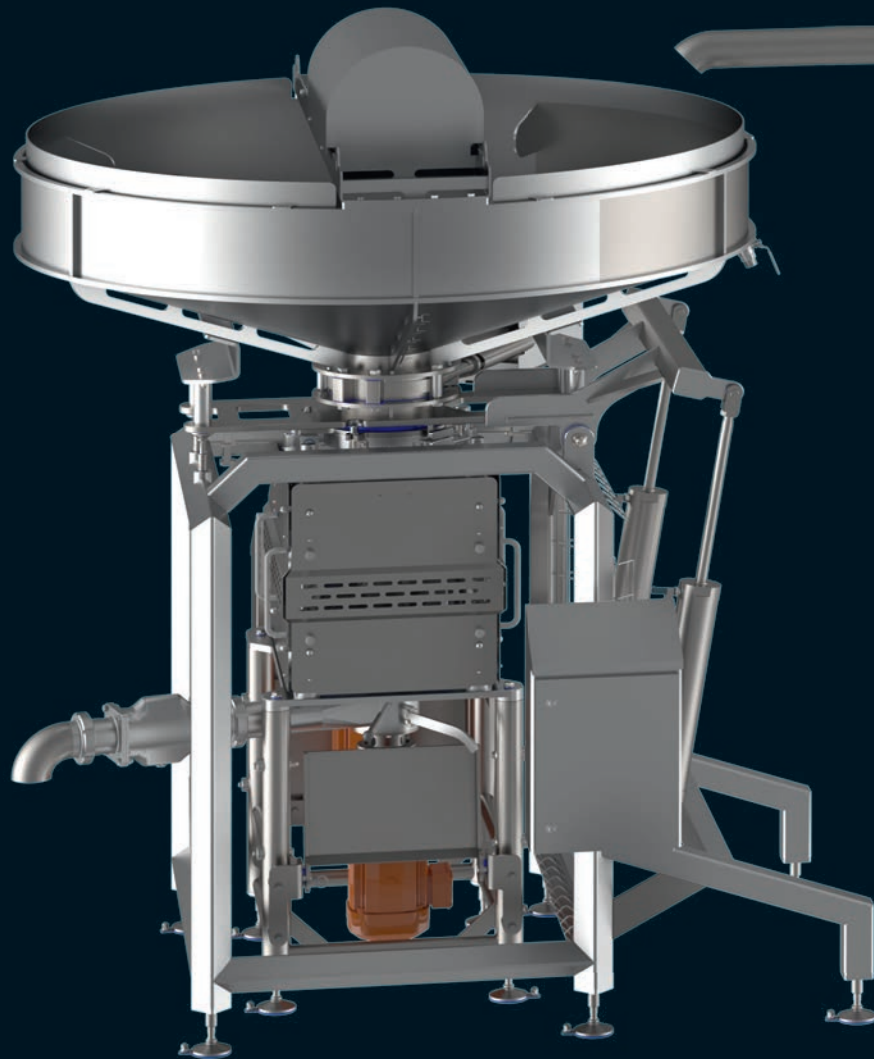
Efficient product loading

The Eberhardt column loader for fast and efficient loading into the TT Bastard 160.



Optimize your production with our customized production line

Increase the efficiency and precision of your manufacturing with our innovative line solutions. Eberhardt offers customized systems specifically designed to meet your production requirements.



TT BASTARD 160 + PREMIX 1000

PreMix 1000 including pre-pump

Efficient pumping for high-performance processing

The pump enables high-performance transportation with a compact footprint. It processes pre-ground raw material and highly viscous brines.



PRE-PUMP

PREMIX 1000

PreMix 1000 with screw conveyor

The right transportation for your product needs

Gentle transfer of marinated products or muscle pieces.
The speed of the screw conveyor is individually adjustable in speed and guarantees damage-free transport.



Perfect for
marinated products,
chicken wings,
as well as injected
and high-viscose
products

TT BASTARD 160 + PREMIX 1000

SCREW CONVEYOR

PREMIX 1000

PreMix 1000 with Vacuum

Perfect results through innovative vacuum technology

The PreMix 1000 with vacuum stands for maximum process reliability and high product quality. By using vacuum technology, air inclusions in the product are significantly reduced, resulting in an improved shelf life, better texture and a firmer consistency.



Advantages



Product Quality

- Improved product quality
- Reduced air inclusions in the product
- Extended shelf life
- Firmer consistency in the final product



Process & Operation

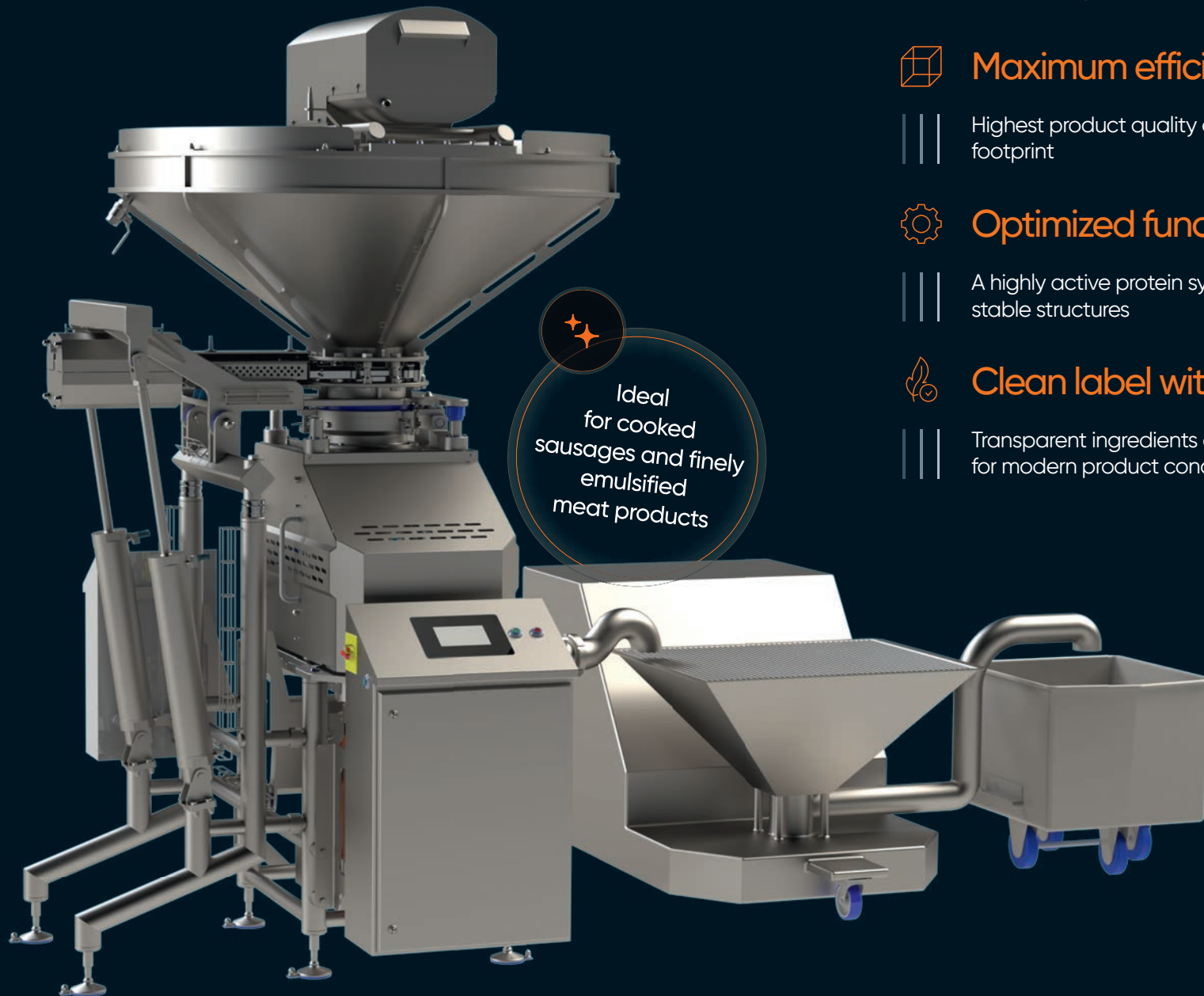
- Suction loading via vacuum possible
- Addition of individual ingredients through the lid opening
- Easy cleaning access

At the same time, the system enables efficient and flexible processing: vacuum-based loading saves time, while the easy adding of individual components ensures a smooth production process. Pneumatic controlled lid allows quick access and easy cleaning.

Ideal
for the perfect
absorption
under
vacuum



TT Bastard 160 + PreMix 1000 with an attachment for emulsified Hot Dogs



BASTARDIZING: The revolution in sausage meat production

With the Eberhardt TT Bastard, the raw material is specially activated. The muscle proteins actin and myosin immediately develop their functional properties – forming the basis for a stable and homogeneous emulsion.



Maximum efficiency through innovation



Highest product quality and optimized processes in a compact footprint



Optimized functionality in the shortest time



A highly active protein system ensures reliable water binding and stable structures



Clean label without compromise



Transparent ingredients and highest quality for modern product concepts



The result



Capacity up to 10 t/h

Consistent product quality and high process reliability

Optimized particle structure through downstream emulsifier



Innovative Functional Ingredients

As part of the Eberhardt Group, **good food Bavaria** develops innovative functional ingredients for modern food processing, specifically designed to optimize taste, texture, and process reliability.



Our solutions are perfectly tailored for use with the TT Bastard 160 and support stable and efficient production processes – in both artisanal and industrial applications.

Whether for meat, fish, seafood, or plant-based products: with solutions such as **Bastard Mix Plus** and the **"Natural Force" series**, we enable high yields, reliable processes, and clean-label applications – ensuring consistently high quality and maximum efficiency.

BASTARD MIX PLUS

Freshness, bonding and texture – all in one mix

Our Bastard Mix Plus is the ideal solution to provide your products with added safety and stability. It's a specially developed formula, it can be easily integrated into the mixing process and ensures reliable performance even under demanding conditions.

Suitable for pork, beef, and poultry, it provides effective stabilization, especially for products with high batch volumes.

Rely on our Bastard Mix Plus to increase the efficiency of your production processes and sustainably improve the quality of your final products.



Advantages



Product Quality & Shelf Life

Improved binding and shape during cooking
Enhanced freshness and extended shelf life
Consistent quality for reliably consistent results



Process & Application

Versatile use with meat, fish, poultry, and plant-based products
High process reliability during grilling, frying, and cooking
Efficient in time: easy integration into the mixing process



Added Value & Innovation

High fiber content for enhanced nutritional value
Enables fast, creative, and innovative product development



Perfectly
optimized
for processing
with the
TT BASTARD 160

NATURAL FORCE

Maximum safety in clean label applications

Our "Natural Force" products enable the replacement of nitrite and phosphate in modern clean label applications. They support safe production in injection and tumbling processes while also improving yield.

Specifically tailored for use with the TT Bastard 160 – ensuring high process reliability and maximum efficiency.



Advantages



Process reliability & product quality

Replacement of nitrite and phosphate

Ideal for clean label applications

Reliable processing with conventional injection and tumbling

Improved yield



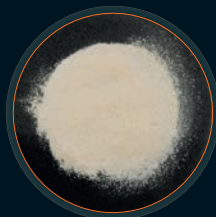
NITRA NO MORE S

Nitrite replacement for all injected products – ensures stable curing color even during extended storage. Enables a shortened and simplified curing process.



NITRA NO MORE E

Nitrite replacement for all emulsified products – ensures stable curing color even during extended storage. Enables a shortened and simplified curing process.



PURE FUSION PF

Phosphate replacement for emulsified and injected products – suitable for use in fresh and cooked foods. Improves yield in clean label applications.

TT Bastard 160 successfully in use worldwide

Our Bastard technology proves itself across a wide range of production lines and applications. The following examples demonstrate how flexible and powerful the system is in practice.



Line configuration: TT BASTARD 160 + PREMIX 1000 WITH SCREW CONVEYOR



System combination:
TT BASTARD 160 + PREMIX 1000



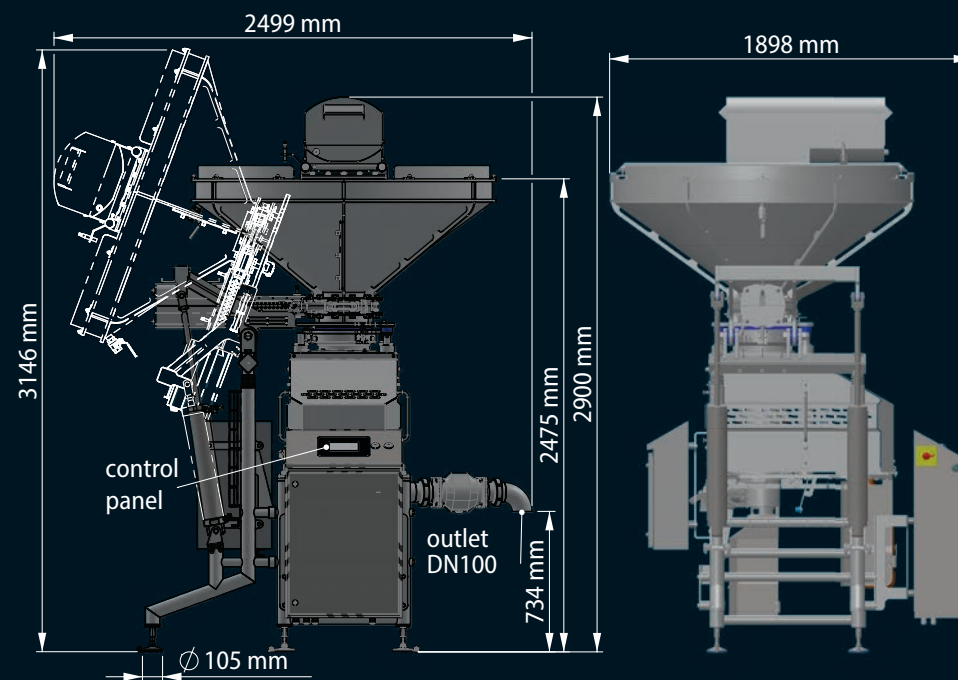
Line configuration:
TT BASTARD 160 + PREMIX 1000
WITH PRE-PUMP + PREMIX 1000

PreMix 500



Technical Data PreMix 500

Width x depth x height	1900 x 2500 x 3150 mm
Total weight without options	approx. 1400 kg
Outlet height	734 mm
Electrical supply	400V – 50Hz – 32A
Pneumatic supply	¼" – 6 bar – 150 l/h

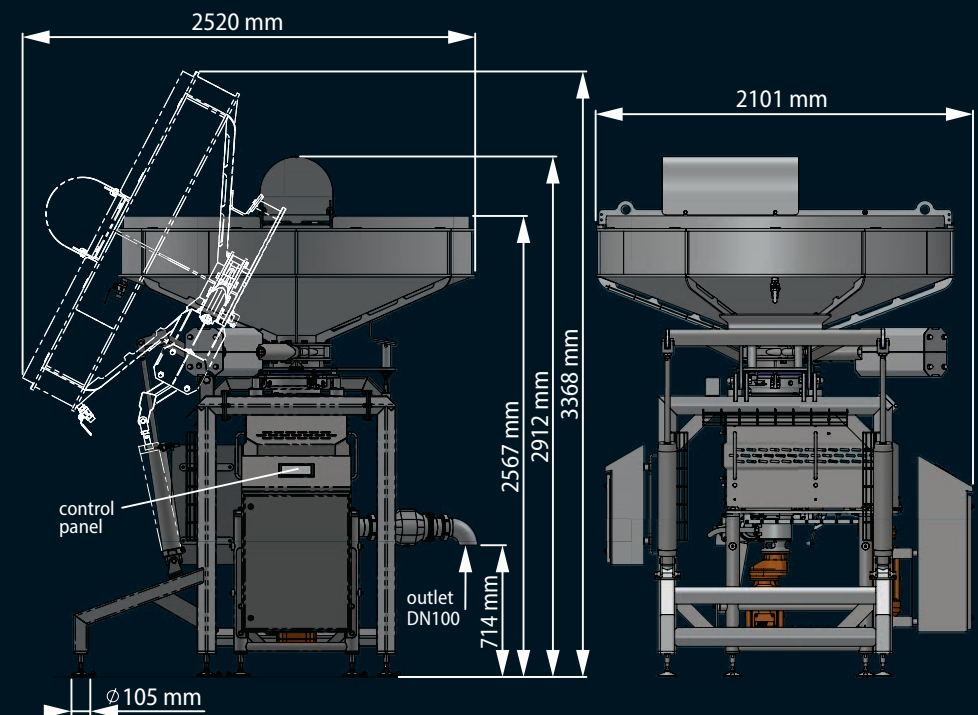


PreMix 1000



Technical Data PreMix 1000

Width x depth x height	2101 x 2520 x 3368 mm
Total weight without options	approx. 1600 kg
Outlet height	714 mm
Electrical supply	400V – 50Hz – 32A
Pneumatic supply	¼" – 6 bar – 150 l/h



I am a
BASTARD.



SPECIALIZED
by *Eberhardt*



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