

EXPERIENCE THE DIVERSITY

Turn innovative ideas into products with Handtmann technology.



handtmann
Ideas for the future.



Handtmann Maschinenfabrik

THE FORUM AS A SOURCE OF INSPIRATION FOR INNOVATIVE SOLUTIONS.

Founded in 1954, Handtmann Maschinenfabrik has evolved into the world leader in the manufacture of filling and portioning systems for the food processing sector. With its unquestioned commitment to top quality, economy and reliability, Handtmann is constantly setting new standards within the market.

Lasting innovations always originate from market requirements that have to be addressed, and people are needed who are willing to face the challenges of the future with powerful visions and passion.

On the basis of these values, Handtmann has achieved its own vision of intensive customer relationships. In close dialogue with customers throughout the world and inspired by market trends and its own ideas, highly economical, leading technology solutions are created.

In the Handtmann Forum, these new solutions are customised perfectly to specific requirements under hygienic field conditions. Whether it be meat, dairy products, fish, pastry, convenience foods or completely new areas of application – there are no limits to your creative product ideas.

We would like to invite you to test ideas under real-life conditions, even those that are somewhat out of the ordinary. Use the forum for your experiments to help create innovative product solutions and new market opportunities.

The Handtmann Forum creates new opportunities for developing creative products in all sectors of the food industry.

Take advantage of the potential that our technology offers.



Handtmann Maschinenfabrik

- Effective development expertise with more than 70 engineers and technicians
- State-of-the-art production plants with a high degree of in-house production
- First-class service with more than 350 service technicians throughout the world as well as a preventative maintenance concept
- Technical support and application engineering-related problem solving along the entire process chain



VF 600 vacuum fillers from Handtmann are the ideal control units for complex system solutions and automated production processes.



Leading technology and top-notch quality

HIGHLY-ECONOMICAL HANDTMANN PROCESS SOLUTIONS

The markets are undergoing highly dynamic development. Global food trends with innovative convenience products contrast with national and regional consumer habits. This wide diversity creates exciting opportunities for the future, coupled with significant challenges for the manufacturer.

With its highly-economical process solutions and its leading technology, Handtmann provides the response to these challenges.

Automation, flexibility, portioning accuracy and an extremely high degree of variability in all the process steps facilitate customised solutions that are the epitome of excellent economy.

The solutions allow for flexible use in a wide variety of processes and the opportunity to comply with customers' wishes and new market requirements.

Handtmann is particularly strong in the core areas of filling, portioning, grinding, separating, depositing, co-extruding, forming, collating and automation.

The vacuum filler, that controls intelligent systems and line solutions highly-efficiently, is always at the heart of the process. The Windows-based monitor control system allows users to centrally control and monitor all the functions.

Use Handtmann expertise for the production of food in all sectors and niche markets.



HANDTMANN'S CORE AREAS OF EXPERTISE

Filling

Top filling speed at constant filling pressure ensures maximum efficiency. Gentle feed of the filling product guarantees a first-class product appearance and superior product quality.

Depositing

Exact depositing is one of the key factors for success, especially with high-quality raw materials. Depositing products with varied consistencies, accurate to the gram, into a variety of containers is a core expertise of Handtmann.

Portioning

A portioning accuracy of plus/minus 0.1 gram ensures economical production with reliable costs, even with top-quality raw materials.

Co-extruding

The Handtmann co-extrusion technology allows new products to be produced economically using innovative technology. Two vacuum fillers bring together the outer product and the inner product and enable a wide variety of new products to be created.

Separating

Accurate and clean separating is one of the basic requirements for successful sales of ready-packed products. Various product cross-sections and customisable product lengths allow for a wide range of products.

Forming

The enormous demand for convenience products creates unlimited opportunities with respect to shape, design, consistency and texture. Handtmann provides the perfect application solutions with countless flexible options.

DIVERSITY

Diversity in every respect. Your ideas are given free rein. All pasty products can be processed in top quality with Handtmann technology.

The courage to be innovative

CONQUER NEW MARKET SECTORS WITH HANDTMANN

With Handtmann technology, your ideas are given free rein. Even extraordinarily innovative or complex products can be produced reliably with the highly-economical solutions from Handtmann. Handtmann has complex line solutions at the ready, all centred around a powerful Handtmann vacuum filler.

Whether it be meat, dairy products, fish, dough, convenience foods or other areas of application, the process solutions can be used for all products and sectors with a high degree of efficiency.

For example, the ConPro system provides highly-efficient production solutions for sausage products with an edible alginate skin. However, the system can also be used with equal success for the production of cheese sticks, fish sausage and pet food.

The industry solutions presented in this brochure give an overview of our expertise in providing solutions, while at the same time they open up the possibility for countless creative applications for processing pasty products with differing viscosities.

Handtmann and its team of experienced and qualified specialists ensure that the solutions are implemented economically and reliably.



MEAT



DAIRY PRODUCTS



FISH



DOUGH



CONVENIENCE



OTHER APPLICATIONS



MEAT

From tradition to perfection

SAUSAGE AND MINCED MEAT PRODUCTS

Handtmann is your technology partner with decades of experience throughout the world and expertise in sausage and minced meat solutions. Supported by groundbreaking industrial production units, such as the ConPro system, innovative products can be produced highly-economically. Handtmann provides solutions for traditional sausage and minced meat products as well as for trendy, modern convenience products, such as burgers, meatballs and co-extruded sausages with various fillings.

It was precisely these original applications that Handtmann used to revolutionise processing methods approximately 60 years ago. Thanks to groundbreaking innovations, the processes were constantly developed and can be put to perfect use for all products.

For example, the Handtmann ConPro system facilitates the development of completely new sausage creations for the continuous production of products in vegetable alginate skin, instead of natural and artificial casings.

The production of minced meat products with the Handtmann minced meat line with optionally integrated scales and central HCU control system is set to become the new standard for weight accuracy and economy.

And the high vacuum filler line raises the production of ham, cooked ham and formed ham to a new technological level.

However, these are just examples of the sophisticated technological expertise that characterises all Handtmann solutions for sausage products and minced meat.

You can benefit from our achievements.

Whether it be cooked sausage, boiled sausage, dry sausage, ham or innovative convenience products, with Handtmann you are guaranteed an excellent level of economy and reliability.



Product examples

- Cooked sausage
- Boiled sausage
- Dry sausage
- Ham, cooked ham, formed ham
- ConPro sausages
- Co-extruded sausage products
- Minced meat portions
- Dumplings
- Burgers
- Cevapcici
- Kebabs



DAIRY PRODUCTS

Fully-automated diversity

PRODUCTS MADE FROM MILK AND CHEESE

The fully-automated production of milk and cheese products is one of the most important fields of application that you can implement highly-economically with Handtmann technology. Filling, portioning, forming, separating, co-extruding and depositing – your ideas are given free rein.

Whether it be processed cheese, goat cheese, cheese roll-ups, cheese spread or cheddar, technical component solutions and line solutions are available for all products.

For example, the heated hopper of the VF 600 vacuum filler enables processed cheese products to be produced reliably.

However, innovative, co-extruded cheese products of all kinds can also be achieved with Handtmann technology. The Handtmann co-extrusion system comprises two vacuum fillers that bring together the outer product and the inner product in a single step.

State-of-the-art control technology ensures highly-accurate portioning of the inner product as well as end product weight accurate to the gram.

The production of herb butter is another example application that is successfully produced in large volumes thanks to Handtmann technology.

Use our new forum to test your products during the development phase or to optimise your existing product solutions, resulting in top-notch economy and quality.

Due to their various different consistencies and flow characteristics, cheese products require a great deal of know-how and special technical solutions. Handtmann has everything you need.



Product examples

- Processed cheese
- Goat cheese
- Cheese roll-ups
- Cheese spread
- Co-extruded cheese products
- Cheddar
- Herb butter
- Cheese sticks
- ConPro products



FISH

Process high-quality raw material reliably

FISH PRODUCTS AND FISH FILLINGS

As they are highly-perishable, fish, fish products and fillings make particularly high demands on hygienic, reliable processing. A second factor that is key to the economy of a product is the comparatively large amount of valuable raw materials used, thus requiring excellent portioning accuracy. Handtmann technology not only stands for excellent reliability but also paves the way for additional benefits with a high degree of added value due to the versatile processing of off-cuts that are produced during the fish filleting process.

With its technology, Handtmann offers top-class solutions for the entire span of applications. These range from simple auxiliary devices for companies that are extending their portfolio with fish products up to high-end solutions, such as the ConPro system.

The ConPro system provides the most modern way of producing fish products – alginate skin instead of casing is the basis of highly-economical production, e.g. of fish sausages. This combines the advantages of the edible alginate skin with highly-flexible Handtmann technology.

Another strength of Handtmann technology is of great importance for fish products in particular – the filling, portioning, separating, depositing, co-extruding and forming process solutions make it possible to produce even the most innovative of products reliably. This includes seafood carpaccio, that ensured Handtmann a real pioneering role in the market, as well as fish salads, surimi, caviar, sushi and many other products.

Put your trust in Handtmann's expertise in providing solutions and the economic advantages for your fish production.



Using its technology, Handtmann is even able to turn unusual ideas for fish, fish products and fillings into products that can be produced reliably. We have the technological solutions for your products.



Product examples

- Fish sausages
- Fishcakes
- Fish burgers and sticks
- Surimi, caviar and sushi
- Fish pâté
- ConPro sausages
- Fish salad
- Seafood carpaccio



DOUGH

Produce dough-based products reliably

THE WHOLE RANGE OF DOUGH PRODUCTS

The bakery products market has changed significantly over the last few years. Industrial production of dough-based products requires excellent portioning accuracy and intelligent process solutions, for forming and depositing in particular.

With all its expertise from other food applications, Handtmann provides top-class technological solutions for bakery products and dough-based products.

The high degree of flexibility of the process steps developed are a major factor in facilitating customization perfectly in line with specific requirements, just as the production of dough-based products demands.

For example, bread dough and sponge mixture can be portioned into forms perfectly and accurate to the gram, and balls of pizza dough can be formed.

Thanks to its abundant experience in co-extrusion, Handtmann also provides top-class, highly-economical solutions for cookies.

The market for the industrial production of dough products will continue to develop dynamically in the next few years.

Be a part of this market growth – with leading technology from Handtmann.

Whether it be bread, fruit bread, wholegrain products, cookies or sponge mixture, Handtmann has a highly-economical technological solution at the ready for virtually every product idea.



Product examples

- Bread
- Fruit bread
- Wholegrain bread
- Pizza dough
- Cookies
- Sponge mixture
- Shortcrust pastry dough





CONVENIENCE PRODUCTS

Go with the trend

CONVENIENCE AND DELICATESSEN PRODUCTS

Quality, aesthetic appearance and top-notch portion weight accuracy are the key challenges producers are faced with when processing convenience and delicatessen products. Consumer behaviour and therefore market developments are centred around products that are ready-to-eat. These products call for reliable processing solutions, such as automatic portioning into packages. Thanks to state-of-the-art control technology, Handtmann line solutions are compatible in every respect.

Global food trends and regional consumer habits create a wide range of product ideas and innovative solutions.

In this food processing sector, Handtmann once again meets stringent requirements with its technological process solutions.

Portioning and depositing accurate to the gram, for example with delicatessen salads with high material costs, is one of Handtmann's core areas of expertise.

Whether it be spreads, salads, spring rolls or filled turnovers, the key Handtmann processes – filling, portioning, separating, depositing, co-extruding and forming – are the basis of the technological solutions.

These process steps, integrated into highly-economical line solutions, make it possible to create a wide variety of top quality convenience products.

Use the process solutions from Handtmann to achieve commercial success with convenience and delicatessen products.



In the Handtmann Forum even unusual, innovative product ideas can be tested. Come and talk to us about your visions.



Product examples

- Delicatessen salads
- Meat salad, curry salad
- Fish salad, shrimp salad
- Potato salad
- Coleslaw and raw fruit salad
- Sandwich spread
- Blancmange
- Filled pasta pockets
- Spring rolls
- Turnovers
- Rice pudding
- Bean paste



OTHER APPLICATIONS

As varied and dynamic as the global markets

SOLUTIONS FOR NEW APPLICATIONS ON A DAILY BASIS

With the industrialisation of large sectors of the food processing industry, other areas, such as pet food, are now being focussed upon by developers of economical technological solutions. This is because as long as the only requirement – a pasty product – is complied with, there is no limit to the processes that can be automated with Handtmann.

The entire industry is changing. We receive new ideas for applications on a daily basis from a wide variety of sectors. This demonstrates one thing – with its sophisticated technology for vacuum fillers, automated processes and line solutions, Handtmann provides impressive and highly-economical solutions, even for non-traditional applications.

Once the basic requirement for pasty product has been complied with, chunky components can also be processed reliably.

The portfolio is almost limitless. Marzipan, soups, sauces, pies and cereal bars are just some examples of the numerous applications. Special components ensure excellent levels of efficiency in situations where standard elements reach their limits.

In order to test out your product ideas under real production conditions, Handtmann has invested in a new technology and development centre at the headquarters in Biberach/Germany.

Take advantage of the opportunities and potential offered by the market. With Handtmann supporting you as your experienced technology partner.

All pasty products, irrespective of the application and the sector, can be processed efficiently and reliably to a high quality with Handtmann technology.



Product examples

- Marzipan
- Pet food
- Soups
- Sauces
- Pies
- Cereal bars



www.handtmann.de



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