

425 cutting valve

NEW!

HVF 670 and HVF 664:

HAM PRODUCTS PORTIONED STRAIGHT INTO FORMS!



HAM PRODUCTION
WITHOUT
CASING OR CLIPPERS

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Ideas for the future.

PORTIONING STRAIGHT INTO FORMS OR THERMO-FORMING MACHINES, WITHOUT PRE-BATCHING!

- Premium ham with whole muscle pieces with HVF 670.
- Formed ham with pieces weighing up to approx. 500 grams with HVF 664.



Technology

- The cutting valve is mounted on a moveable frame, its height can be adjusted and its flexibility allows it to be placed above the table, conveyor or thermo-forming system.
- A wide variety of versions and options for 1 or 2-lane production with variable spacing.



Quality

- Product protection and high quality due to 100 mm outlet diameter.
- Accurate cutting without squashing, including whole muscle pieces.



Efficiency

- Central entry of product data and central control via the high vacuum filler's monitor touch-control display.
- Easy to clean by tilting and quickly disconnecting the cutting valve.
- Product is already optimally evacuated by the HVF 670/ HVF 664.

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