

TECHNOLOGY FOR CONFECTIONERY AND SNACKS

Process solutions and products





MODERN SYSTEMS FOR CONFECTIONERY AND SNACKS

PREMIUM TECHNOLOGY. Knowledge and experience. Worldwide service.

HANDTMANN PORTIONING TECHNOLOGY

The basis for premium products accurate to the gram.

Handtmann is one of the world's leading manufacturers of innovative system technology used in the confectionery industry and in the food processing industry in general. The modular product range includes portioning machines with different performance levels. These become complete process solutions for the production of confectionery and snacks in combination with auxiliary devices for cutting/dividing, forming and dosing.

The outstanding feature of the Handtmann portioning machines is the extremely precise portioning accuracy owing to the vane cell feed system. This is a key cost advantage, especially when processing high-quality products. Due to their excellent versatility, these complete systems are suitable for a vast diversity of applications, from soft product consistencies such as muffins, cookies or all sorts of bars or firm products, such as marzipan or rolled fondant, through to innovative product ideas, such as snacks in alginate casing, and much more.

HANDTMANN FORUM

The modern customer technology centre for product tests and innovations

Testing of trends, product ideas or new production methods. The Handtmann Customer Forum (with EU approval for foodstuff in accordance with the latest food legislation stipulations), which is fully equipped for the production of the most versatile foodstuff, is used to test the requirements of both customers and interested parties under practical conditions. Come and visit to test your ideas under real-life conditions. Use the Forum for innovative product solutions produced with state-of-the-art and efficient Handtmann technology.

HANDTMANN SERVICE

Handtmann operating and established worldwide

Handtmann Maschinenfabrik has been successfully developing and producing high-quality machine and automation solutions since 1954. Today, Handtmann is operating locally in over 100 countries with competent and highly trained sales and service partners.

Handtmann offers VF 600 and VF 800 series portioning machines with different performance levels. In combination with auxiliary devices, they become versatile systems that can be used flexibly for the portioning and dosing of pasty products and fillings, and for forming and dividing products in a single step. The outstanding feature of the Handtmann portioning machines is the highly-precise portioning ensured by the vane cell feed system, which constitutes a key cost advantage when processing filling products with high raw material costs in particular.

The product feed

The combination of the synchronised auger and the flow-enhancing shape of the hopper outlet ensure a gentle portioning process with accurate weights. The product feed is supported by the feed system vacuum. This guarantees continuous and uniform filling of the chambers of the vane cell feed system throughout the entire production process.

The vane cell feed system

The vane cell feed system is the core component of the VF 800 and VF 600 portioning machines and is the basis for the outstanding portioning accuracy of all filling products, be pastry, firm, chunky or with inserts. The continuous transport of the filling product in the feed system allows particularly gentle portioning and guarantees first-class product quality.

Drive technology

The Handtmann servo technology is a system that monitors movements precisely, is able to shape sequences dynamically, superimposes signals and movements and adapts itself in line with downstream systems. The in-house developed Handtmann software ensures optimum interplay of high-end amplifiers and high-performance servo motors.

Central control system

The monitor control system display facilitates the central control and intuitive operation of all the machine functions. The monitor control system boasts a colour display, icon language and simple operating logic. 300 product memory locations, a choice of 28 languages with fast language change and an integrated help and diagnostic system permit simple, intuitive navigation during everyday use.

Ergonomics and hygiene

Sophisticated technology and operating convenience, smooth-surface design and individualised equipment options thanks to the modular construction principle – in conjunction with easy operation, this ensures top productivity levels irrespective of the expertise of the operator. A clear design language in hygienic design ensures no-compromise hygiene standards. The option of cleaning with low pressure cleaners ensures perfect hygiene conditions on no time.





TECHNOLOGIES OF FORMING. CUTTING. CO-EXTRUDING. AUTOMATING, ETC.

Product variety with auxiliary systems.

SOLUTIONS FOR START-UPS, R&E AND INDUSTRIAL PRODUCERS

Machine range for all performance requirements

System solutions from Handtmann can be used as stand-alone production units or they can be flexibly integrated into complex process solutions. With the monitor control system as the central controller component, complex production processes can be mastered with confidence.

FILLING

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

PORTIONING/DOSING

A very high portioning accuracy ensures economical production, even with top-quality raw materials. Accurate dosing into a variety of containers is a core expertise of Handtmann.

CO-EXTRUDING

Handtmann ConPro technology makes it possible to co-extrude products in a continuous process into a purely vegetable alginate casing. The products can be cut in singles or hung as a chain at choice.

CUTTING

Precise and clean cutting/dividing is guaranteed with the patented Handtmann separating process. Various product cross-sections and customisable product lengths allow for a wide range of products.

FORMING AND CUTTING

The demand for snacks and trend products creates new market potential. Handtmann provides application solutions with countless flexible product options with respect to shape, design, consistency and texture.

PROFITIEREN SIE VON DIESEN VORTEILEN

- **DEUTLICHE KOSTENREDUZIERUNG**
durch höchste Portioniergenauigkeit
- **PRODUKTVIELFALT**
durch große Auswahl an Vorsatzgeräten
- **ERSTKLASSIGE HYGIENEBCDINGUNGEN**
durch high-end Hygienic Design und komplette Nassreinigung mit Niederdruckgeräten
- **HIGH-QUALITY TECHNOLOGIE**
made in Biberach/Germany inklusive TOP-SERVICE mit weltweitem Vertriebs- und Servicenetz
- **STARKER PARTNER**
mit über 60 Jahren Erfahrung und Kompetenz in der Entwicklung und Produktion von Portioniersystemen für die Lebensmittelherstellung

Be it start-up or already well-established industrial producers – the Handtmann product portfolio has the right system for all performance spectra. The VF 800 and VF 600 series portioning machines include machine types at a variety of performance levels, featuring various feed system sizes and equipment options. Always just right for the specific requirements and application.

i Product brochures

- **Portioning machines:**
VF 600/VF 800
- **Forming and cutting systems:**
FS 510/FS 520/FS 521/FS 522/MSE 441
- **Depositing/dosing systems:**
DS 551 depositing station/dosing valves
- **Co-extrusion systems:**
ConPro technology
- **Linking and hanging technology:**
AL systems

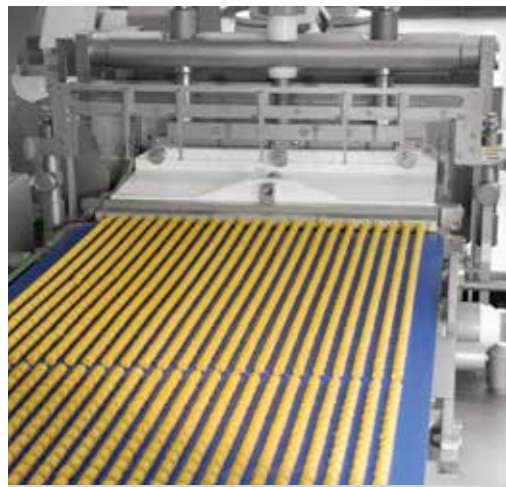
i Videos on production processes

www.handtmann.de/suesswaren

AUTOMATING

Handtmann offers a wide range of automation and product handling options. As a rule, all Handtmann systems form flexible basic models in complex production lines with upstream and downstream process steps.





PROCESS AND PRODUCT EXAMPLES

Confectionery & Snacks

PROCESS SOLUTION FORMING SYSTEMS

AUTOMATIC PRODUCTION PROCESS

using the FS 510 forming system as an example

The product is fed by the portioning machine to the flow divider integrated in the FS 510. The servo-driven flow divider ensures a continuous filling flow on up to 24 lanes. Separating is uninterrupted and is performed directly at the product outlet, linear to the product speed. The desired product shape is created using mould components. The products are transferred on a conveyor belt to downstream process steps.

AUTOMATIC PRODUCTION PROCESS

using the FS 521 forming system as an example

The filling product is fed by the portioning machine to the flow divider integrated in the FS 521. The flow divider separates the filling product in 2- to 8-lane filling flows. Via mould components the filling product reaches the forming module. Here, a rotating hole plate systems gives the product the desired product shape. Production is optionally directly into water or fryer systems, onto laminating systems and subsequent conveyor belts.

MANUAL PRODUCTION PROCESS

using the MSE 441 manual forming/cutting unit as an example

The product is pre-portioned by the vacuum filler and fed to the MSE 441 manual cutting unit. An exchangeable forming insert creates the shape. Cutting is performed by a manually operated double cutting blade or a wire cutter.

PRODUCT EXAMPLES

- Blocks in all variants
- Bars in all variants
- Biscuit bars
- Confectionery
- Fruit cubes
- Marzipan stars, etc.
- Guzinos/vegetable sticks
- Bread chips
- Cracker
- Herb bread
- Cookies
- Magdalenas
- Snack bites, 24-lane
- Fruit pastries
- Quark balls and other balls
- Pão de queijo
- Lebkuchen/ginger bread
- Energy bites
- ... more products in 3D shape

PROCESS SOLUTION CUTTING SYSTEM

PRODUCTION PROCESS

using the GMD 99-3 cutting system as an example

The process solution GMD 99-3 cutting systems combines the process steps of filling, portioning (optionally grinding), forming and cutting as well as the transfer of the products via a conveyor belt to further processing steps such as packaging.

PROCESS SOLUTIONS LINKING/ CO-EXTRUSION SYSTEMS

using the AL or ConPro system as an example

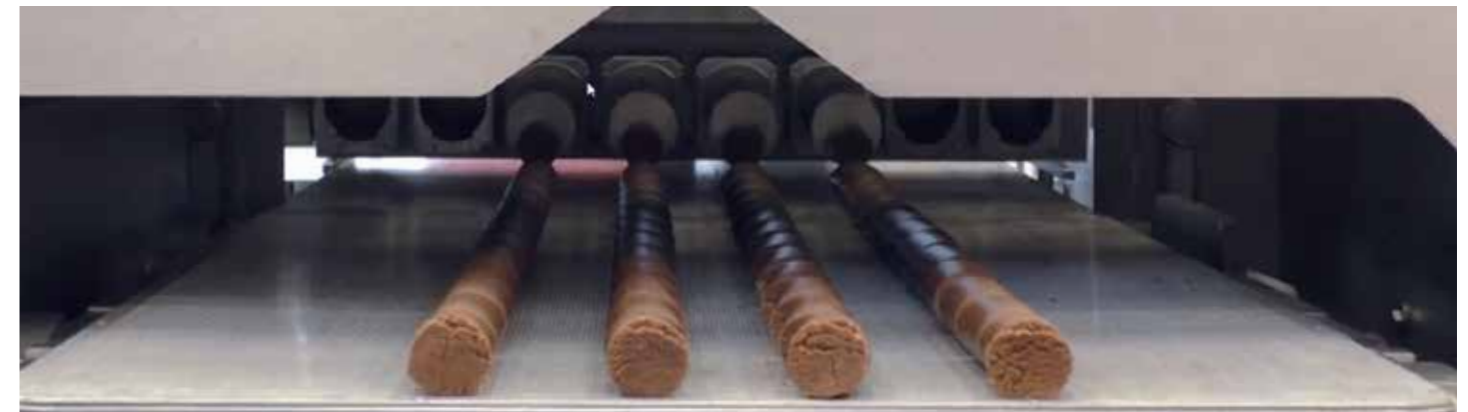
ConPro technology is perfectly suited for the continuous production of products in alginate casing. Possible process variants are: Filling/portioning and co-extruding, equal lengths, cutting or forming/cutting as well as hanging, AL system technology for products in collagen and artificial casings.

PRODUCT EXAMPLES

- Marzipan
- Date paste
- Nut/chestnut paste
- Rolled fondant

PRODUCT EXAMPLES

- Candies in collagen casing (AL system)
- Confectionery in alginate casing (ConPro system)
- Pumpernickel (wholemeal bread dough) in alginate casing (ConPro system)



THE HANDTMANN MASCHINENFABRIK

- 1954
• ESTABLISHMENT OF
• HANDTMANN
• MASCHINENFABRIK

- 1986
• EVOLUTION INTO THE
• WORLD MARKET LEADER
• FOR PORTIONING
• TECHNOLOGY

- 2010
• CONSTRUCTION OF THE
• NEW HANDTMANN FORUM 1
• CUSTOMER TECHNOLOGY
• CENTRE

- 2017
• INVESTMENT OF OVER
• EUR 20 MILLION IN A
• NEW LOGISTICS CENTRE

- TODAY
• SALES AND SERVICE
• IN 100 COUNTRIES
• 700 EMPLOYEES AT
• 11 LOCATIONS
• 30,000 M² AT THE
• BIBERACH SITE

- 1873
• FORMATION OF THE
• HANDTMANN GROUP
• OF COMPANIES

- 1966
• FIRST VACUUM FILLER
• WITH PATENT FOR
• VANE CELL
• FEED SYSTEM

- 1999
• CONSTRUCTION OF
• THE NEW HANDTMANN
• MASCHINENFABRIK
• HEADQUARTERS

- 2015
• CONSTRUCTION OF
• THE NEW HANDTMANN
• FORUM 2 FOR
• BAKED GOODS AND
• CONFECTIONERY

- 2018
• ANUGA FOODTEC
• GOLD MEDAL
• FOR HANDTMANN
• FORMING SYSTEMS

