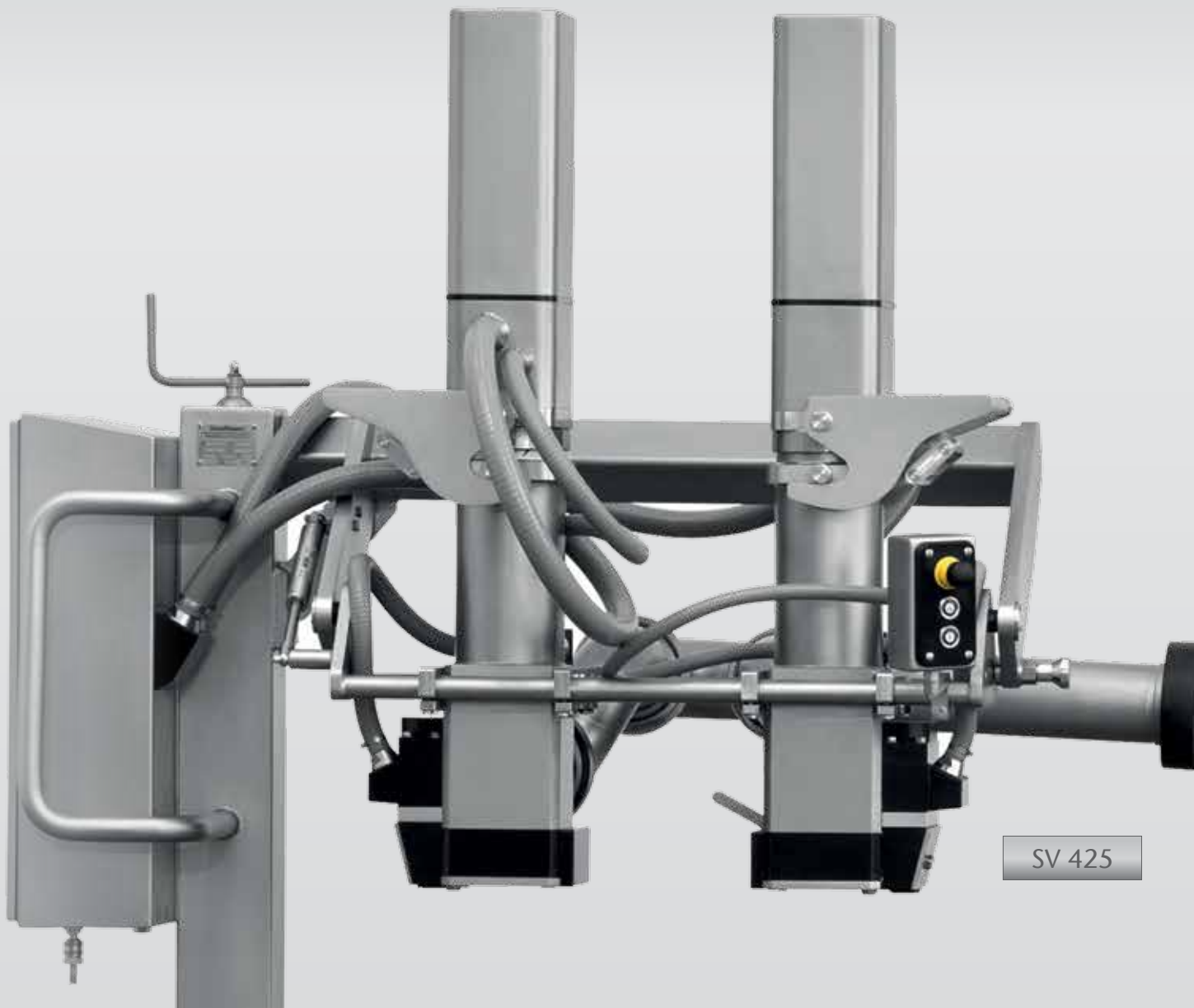


INNOVATION



SV 425

424 and 425 cutting valves

Portioning straight into containers or thermo-forming machines without pre-batching.

handtmann
Ideas for the future.

Clean cutting of large-piece products and portioning directly into containers...

... with the 424 or 425 cutting valves.

The 424 and 425 cutting valves provide a real alternative for producers who cut and portion large-piece products. Without casing or clipper. The solution for maximum weight accuracy and top product quality in combination with the advantages that Handtmann high vacuum fillers or the VF 600 vacuum filler provide.

The 425 cutting valve is suitable for ham products that are to be portioned directly into containers or pre-batched for thermo-forming machines. The new 424 cutting valve is perfectly suited for serial portioning of fresh meat, raw fruit and vegetable salads, vegetables or pieces of ham up to 500 grams. Manual portioning is replaced by an automatic turnkey solution.



TECHNOLOGY SV 424

- 1-, 2-, 3-, 4- or 2x 2-lane production with variable distance between lanes and flexible height for a variety of options
- Portioning of chunks of ham up to approx. 500 g
- Portion size from 500 g
- Cutting and outlet diameter 60 mm

TECHNOLOGY SV 425

- 1-lane or 2-lane production with variable distance between lanes and flexible height for a variety of options
- For large-piece ham (also entire topsides)
- Variable portion size from approx. 1,000 g
- Cutting and outlet diameter 100 mm

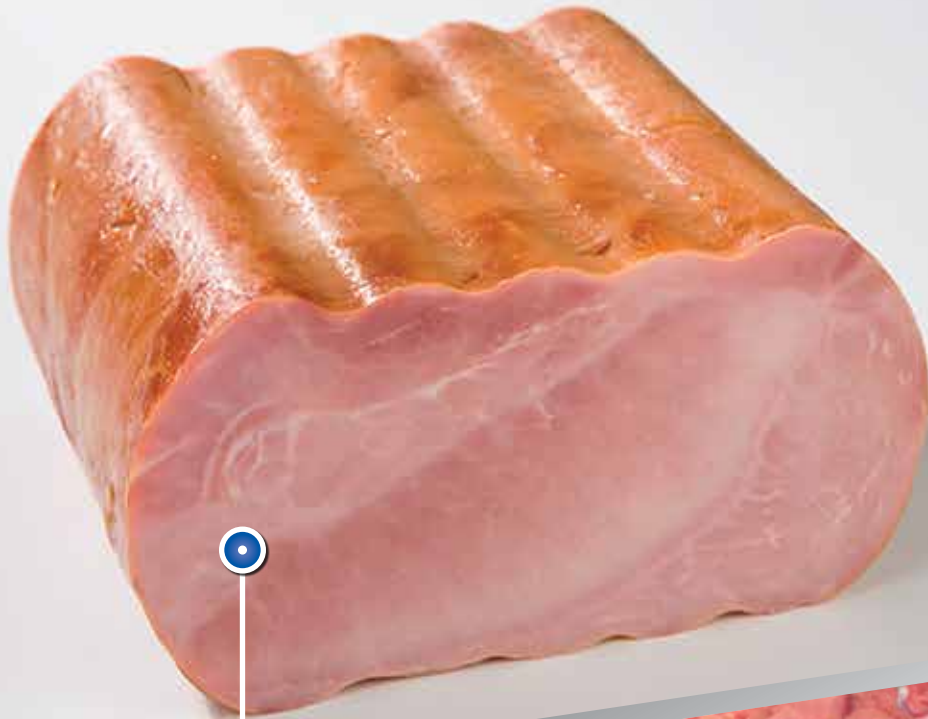
» Advantages:

- Highly efficient due to an automatic turnkey solution instead of manual portioning
- Vertical filling directly into moulds, trays or other containers
- Maximum product quality thanks to a gentle process.
- Reduced production costs due to dispensed with clips (risk from clips during rework eliminated)
- Excellent evacuation guarantees first-class product quality through minimisation of air pockets
- High weight accuracy due to portioning accurate to the gram via filler
- Cutting valve is moveable, adjustable in height and can be flexibly placed above table, conveyor or thermo-forming machine

EFFICIENCY

- High flexibility for different shapes of trays thanks to flexible distance between lanes and reduced conversion times with format change
- Precise cutting even of whole muscle pieces without squashing and precisely separated portions through pulling cut
- The complete system facilitates continuous production
- Central control and entry of product data via filler's monitor control system
- Easy disassembly of the cutting valve ensures fast cleaning
- Cutting valve is intrinsically safe, independent from other system components
- For connecting to high vacuum fillers and VF 600 vacuum filler

The gentle process for first-class product quality.



Whether large-piece premium ham with whole muscle pieces or formed ham – Handtmann filling technology with cutting valve guarantees first-class product quality through gentle processing and maximum evacuation. Appetising product appearance also of fresh meat like goulash, shish kebab, pet food or raw fruit and vegetable salads and vegetables.

... more information can be found at:

www.successthroughdialogue.com

