

# Variety of applications

## Dairy



**handtmann**  
*Ideas for the future.*

# EXPERIENCE THE DIVERSITY

## 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, dough, 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.





## 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.

### Portioning:

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

### 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.

### 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.

### Co-extruding:

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



# BUTTER

## 1. Herb butter

### Product

Country	Germany
Product type	Herb butter preparation as clipped product
Product dimensions	depending on choice of skin
Product example	125 g (ø 40)
Portioning capacity	depending on type of vacuum filler

### Production process

Using a vacuum filler, the herb butter preparation is portioned into the corresponding skins and closed by an auxiliary clipper device.

### Machine solution

#### Production of roles of butter:

- Handtmann VF 600 vacuum filler
- Auxiliary clipper device





## 2. Layers of butter

### Product

<b>Country</b>	Canada
<b>Product type</b>	Continuous extrusion of butter conveyor belts of laminating systems or pastry lines
<b>Product dimensions</b>	max. product width: approx. 500 mm max. product thickness: approx. 22 mm

### Production process

A tube with an attached coating nozzle is connected to a vacuum filler. The vacuum filler is operated in filling mode. In the trapezoidal coating nozzle, the continuous filling flow is formed into a coating. This can be placed directly on conveyor belts and transported for further processing.

### Machine solution

- Handtmann VF 620 vacuum filler
- Coating nozzle



# CREAM CHEESE

## 3. Cream cheese

### Product

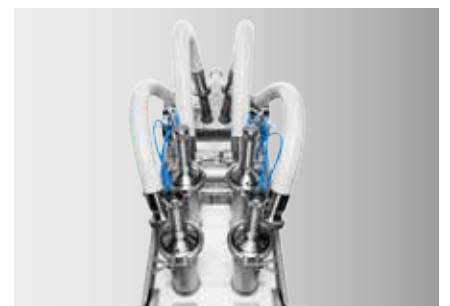
<b>Country</b>	Netherlands
<b>Product type</b>	pasty products such as cream cheese
<b>Product dimensions</b>	different trays and thermo-forming formats possible
<b>Portioning capacity</b>	multi-lane, depositing with more accurate weights Capacity depending on tray sizes and thermo-forming formats

### **Production process**

The depositing system allows depositing of spreadable fine spreads with accurate weights into trays and thermo-forming packaging. The dosing heads can be easily exchanged. A wide range of products than be thus filled.

### **Machine solution**

- Handtmann VF 600 vacuum filler
- Depositing system





## 4. Cream cheese

### Product

<b>Country</b>	Germany
<b>Product type</b>	Fluid and pasty products such as cream cheese, etc.
<b>Product dimensions</b>	different tray/tub sizes and containers possible
<b>Portioning capacity</b>	30 to 40 portions/min.

### Production process

The dosing valve is connected to the filler with a hose. A safety valve must be fitted to the filler to secure the hose. The filler and the dosing valve exchange signals via a pneumatic control that can be installed directly on the filler. By operating the switch on the valve it is opened and the filler started. When the filler finished the portion, the piston of the dosing valve is closed again.

### Machine solution

- Handtmann VF 600 vacuum filler
- Dosing valve with manual pneumatic actuation directly at the valve



# CHEESE

## 5. Processed cheese

### Product

Country	Germany
Product type	Processed cheese preparation
Product dimensions	depending on choice of skin
Portioning capacity	depending on type of vacuum filler

### Production process

Using a vacuum filler, the processed cheese preparation is portioned into the corresponding skins and closed by an auxiliary clipper device.

### Machine solution

- Handtmann VF 600 vacuum filler
- Auxiliary clipper device







## 6. Grilled, baked and fried cheese

### Product

Country	Germany
Product type	Grilled cheese preparation
Product dimensions	depending on choice of skin
Portioning capacity	depending on type of high vacuum filler

### Production process

Using a high vacuum filler, the grilled cheese preparation is portioned into the corresponding skins and closed by an auxiliary clipper device. The closed skins are put on trays, cooked and cut into slices after cooling. The air is removed from the product to a large extent by the high vacuum filler and the associated hopper vacuum. This helps obtain a larger degree of residual oxygen in the final product. The product can outgas in the packaging, thus a longer shelf life is achieved.

### Machine solution

- Handtmann high vacuum filler
- Auxiliary clipper device



# CHEESE/YOGHURT

## 7. Fondue cheese

### Product

<b>Country</b>	Switzerland
<b>Product type</b>	Fondue cheese preparation
<b>Product dimensions</b>	different tray and tub sizes possible
<b>Portioning capacity</b>	depending on type of vacuum filler as well as feed automation

### **Production process**

Using a vacuum filler, the fondue cheese is portioned and ejected by the 85-2 filling head into the corresponding containers.

### **Machine solution**

- Handtmann VF 600 vacuum filler (modified version)
- Handtmann 85-2 dosing head





## 8. Yoghurt sticks

### Product

Country	Spain
Product type	Yoghurt in alginate skin
Product dimensions	different shapes possible (diameter and length)

### Production process

The VF master machine continuously feeds the yoghurt product, the VF slave machine guides the vegetable alginate skin precisely to the coextrusion head. The linking process closes the portions. The strand of portions can be cut either individually or in groups.

### Machine solution

- Handtmann ConPro system:  
VF slave + VF master with KVLS 160



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