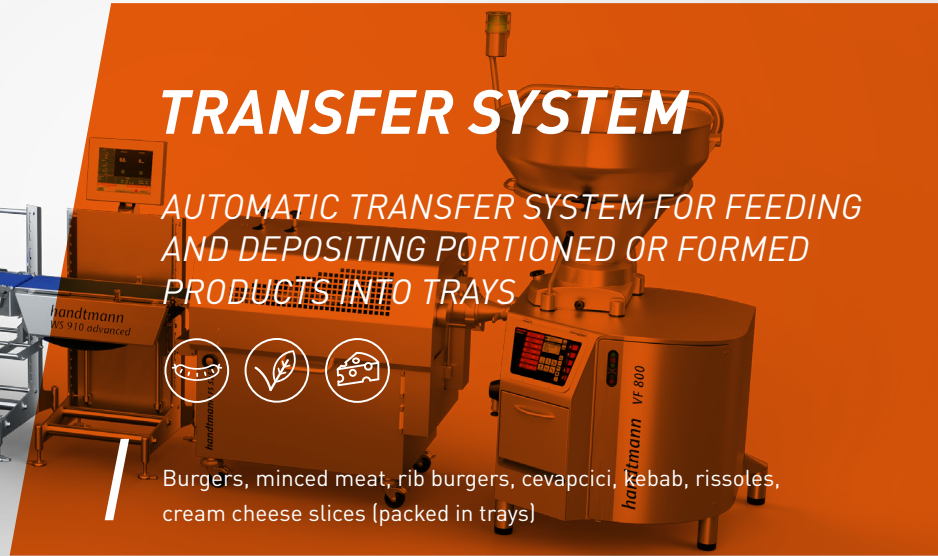


## TRANSFER SYSTEM

AUTOMATIC TRANSFER SYSTEM FOR FEEDING  
AND DEPOSITING PORTIONED OR FORMED  
PRODUCTS INTO TRAYS



Burgers, minced meat, rib burgers, cevapcici, kebab, rissoles,  
cream cheese slices (packed in trays)



The Handtmann transfer system offers process-reliable feeding and depositing of formed products (e.g. burgers) or portioned products (e.g. minced meat) into trays. The modular design of this automation solution, comprising the RB 371 retracting conveyor, ZB 375 feeding conveyor and TD 387 tray denester, enables flexible, effective and reliable product handling in a wide range of food production processes including meat, dairy, convenience and vegan/vegetarian products.

### YOUR ADVANTAGES

- High rationalisation effect with significant increase in economic efficiency due to perfectly coordinated overall solution
- Handtmann Line Control (HLC) with intelligent start/stop and pause scenarios, central programme changeover, standardised interface for downstream devices and optional networking with HCU software
- Significant cost reduction due to less manpower as well as excellent weight accuracy of the individual products
- High degree of flexibility thanks to the simple exchange of modules
- Consistent quality standards in the packaging due to the elimination of manual interventions as well as integrated quality monitoring with control of the product lengths and targeted ejection
- Flawless hygienic production due to reduction of manual intervention and open, hygienic machine design with best accessibility for optimal cleaning

### FULLY AUTOMATED MODULAR TRANSFER SYSTEM

#### Modular from filling and portioning process through to packaging

The modular transfer system provides medium-scale and industrial producers with a complete automation solution from the filling and portioning process to the depositing of products in the packaging solution. The transfer system can optionally be used in combination with the FS 525 forming and cutting system for formed products or the integrated GMD 99-2 or GMD 99-3 minced meat portioner for minced meat portions. The change is quick and easy without having to realign the line. Modules such as the Handtmann WS 910 advanced weighing system can also be integrated for additional weight and process control.

#### Flexibility for a wide variety of applications and depositing patterns

The Handtmann transfer system offers a high degree of flexibility for a wide variety of processes and applications, such as burgers, rib burgers, cevapcici, kebabs, cream cheese slices or minced meat portions. A wide variety of product depositing patterns are possible in the process of tray feeding and depositing the products into trays. The products to be processed are both stacked and shingled with the utmost care.

#### Economical overall process with excellent hygiene conditions

All modules of the transfer system are integrated in the central and networked Handtmann control system, which ensures perfect synchronisation and simplest operation of both modules and overall line. The overall line can also be optionally controlled via the 12.1" colour touchscreen display of the RB 371. The integrated quality monitoring including control of the product lengths and targeted ejection ensures a continuous and economically efficient overall process.



## OPTIONS:

- Various installation options of the overall line
- Different options depending on the selection of the individual modules

## PRODUCT EXAMPLES:

- Burgers (packed in trays)
- Minced meat (packed in trays)
- Rib burgers (packed in trays)
- Cevapcici (packed in trays)
- Kebab (packed in trays)
- Rissoles (packed in trays)
- Cream cheese slices (packed in trays)

## TECHNICAL DATA:

Category	Performance characteristics
Technical prerequisites of the VF	VF 800: PCM and X40 interface VF 600: min. PCK4 and X40 interface
Performance	<ul style="list-style-type: none"> <li>■ up to 120 trays per minute (depending on tray)</li> <li>■ up to 200 products per minute (depending on product)</li> </ul>
Max. tray dimensions:	325 x 265 x 100 mm
Min. tray dimensions:	80 x 80 x 20 mm
Transfer height to downstream system (packaging):	min. 815 mm to max. 875 mm
<b>Formed products:</b>	
Product height	10 to 100 mm
Product length	50 to 300 mm
Product width	30 to 240 mm
Depositing of formed products	single, shingled, stacked
<b>Minced meat portions:</b>	
Product height	10 to 100 mm
Product length	50 to 300 mm
Product width	up to 220 mm
Depositing of minced meat portions	single portion, double portion