



GD 455 INLINE GRINDING SYSTEM

STATE-OF-THE-ART INLINE GRINDING
TECHNOLOGY FOR SMALL-SCALE AND MEDIUM-
SCALE PRODUCERS



Burgers, balls, sticks, dry sausage, fresh sausage, separating applications

The new compact GD 455 inline grinding system in combination with the VF 806 S and VF 808 S vacuum fillers is optimally designed for small-scale and medium-scale producers.

The product is gently ground to its final grain size and simultaneously portioned with utmost precision in a single process step. Production options for dry sausage, fresh sausage and other coarse products, but also for meat alternatives, vegetarian/vegan products or pet food.

YOUR ADVANTAGES

- New opportunities for small- and medium-scale producers for the production of dry sausage, fresh sausage and other coarse products through the use of inline grinding technology
- Continuously reproducible, first-class product quality thanks to high-performance filling and cutting technology perfectly adaptable to the product
- Fast amortisation and cost reduction by eliminating process steps in product preparation
- Operation of inline grinding system at low wear and maintenance costs thanks to robust and low-wear Handtmann inline grinding cutting sets
- Easy operation and maximum product safety due to compact construction in hygienic design for optimum cleaning and hygiene

COMPACT INLINE GRINDING SYSTEM FOR A WIDE VARIETY OF APPLICATIONS

Powerful drive for optimum product quality

Integration of the Handtmann GD 455 inline grinding system in the production process provides the advantage of being able to gently grind the product to final grain size and portion it with maximum precision in a single process step. The powerful servo drive with maximum torque in the inline grinding system guarantees ultimate filling capacities even at low processing temperatures. Separate drives in vacuum filler and inline grinding system facilitate the separate adjustment of portioning speed and cutting speed to optimally match the product, ensuring consistently high product quality.

Easy handling and excellent hygiene conditions

The Handtmann GD 455 inline grinding system features a compact design and is easily connected to the outlet of the vacuum filling machine. Assembly and disassembly are quick and easy. The hygienic design ensures optimum cleaning and hygiene conditions and thus maximum product safety.

Fast return on investment thanks to reduced product preparation time

Thanks to the integration of inline grinding technology, up to two work steps in product preparation can be eliminated, as the product is ground to final grain size in the inline grinding system. Thus, in addition to the advantage of optimum product quality, economic benefits come into play, since in addition to fast amortisation thanks to the low-wear Handtmann inline grinding system cutting sets production costs also significantly reduced.



BASIC EQUIPMENT:

- Blade shaft/coupling shaft
- Cross-type support
- 6 mm crescent-shaped cross
- 5-part cutting set
- Accessories

OPTIONS:

- 451-30 volume separator
- 3-part cutting set with 24 mm crescent-shaped cross
- Most diverse cutting sets to customer request

PRODUCT EXAMPLES:

- Formed products including burgers, balls, sticks, etc.
- Dry sausage
- Fresh sausage
- Separating applications (e.g. chestnut paste, potatoes, etc.)

TECHNICAL DATA:

Category	Performance data
Technical prerequisites of the vacuum filler	<ul style="list-style-type: none"> ■ VF 806 S or VF 808 S with grinding drive ■ Internal pneumatics X81 for 451-30 volume separator