

Linking

Casing spooling

Depositing

Forming

Co-extruding

Filling

Accessories

Additional equipment

For variety and efficiency!



handtmann
Ideas for the future.

Additional equipment





High-performance and reliable:

Perfectly adapted auxiliary devices for Handtmann vacuum fillers.

In addition to high performance and reliability, the key success factors are versatility and product quality. The ver-satile range of Handtmann additional equipment provides opportunities for the economical production of new product ideas and a wide variety of products with first-class product quality.

In addition to ever-changing quantity and product range requirements, today catering service and the demand for convenience products add to the portfolio. The core functions of the Handtmann vacuum fillers are precise filling and portioning of pasty foods, and depositing and forming using auxiliary devices. They can be put to many different uses in a wide range of applications from traditional sausage and meat products to new convenience and trend foods. The range of Handtmann additional equipment offers sophisticated technology in manageable format for a wide variety of products and frequently changing batches. Product quality is always first class, irrespective of whether the product is portioned into artificial, collagen or natural casings or into other containers.

Handtmann additional equipment as system components is precisely tailored to individual needs in terms of technology and handling. For different applications can thus the optimum solution be configured. With an outstanding high production output they ensure that large batches and peaks in orders can be dealt with quickly and reliably. And this is achieved with a wide variety of products: from dry and cooked sausage and products with inserts, to salads, soups etc.

The Handtmann auxiliary devices are divided into the following applications:

- **Linking**
 - 410 linking gearbox
 - 412 holding device
 - 414/416 holding device
- **Casing spooling**
 - 78-3 casing spooling device
 - 78-6 casing spooling device
- **Depositing**
 - Can filling head
 - 85-2 dosing head
 - Meatloaf filling head
- **Forming**
 - 79-0 dumpling forming device
- **Co-extruding**
 - 87-22 co-extrusion system
 - 87-30 co-extrusion system
 - 87-40 co-extrusion system
- **Filling**
 - 67-2 double outlet
 - 67-4 double outlet
- **Accessories**
 - Part trolley 449
 - Cleaning and accessory insert



Linking



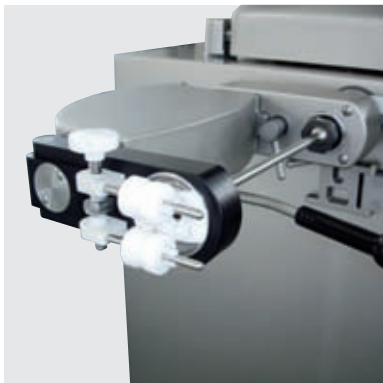
410 linking gearbox

The 410 linking gearbox facilitates both manual linking without holding device for natural casing processing as well as automatic linking in conjunction with holding devices.

- Supplied with manual linking nozzle with diameters of 12, 15, 19 and 22 mm. Length 312 mm.
- Can be attached to all VF 608-VF 634 vacuum fillers as well as all HVF 658-HVF 664 high vacuum fillers.
- Basic module for attachment of HV 412, HV 414, HV 416, HV 115-02, HV 216-01 and HV 60-6/7/8 holding devices.

Advantages

- Zero-backlash drive concept for maximum service lives.
- Robust stainless steel housing and smooth surfaces comply with the most recent hygiene standards.
- Low maintenance and long service life with practically no wear.
- 2,000 hours maintenance interval.



412 holding device

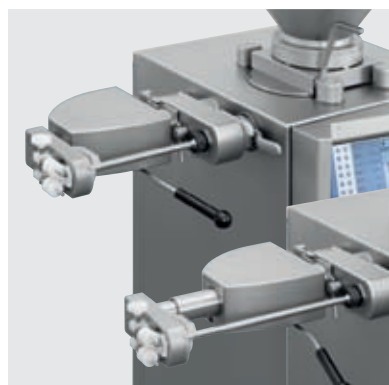
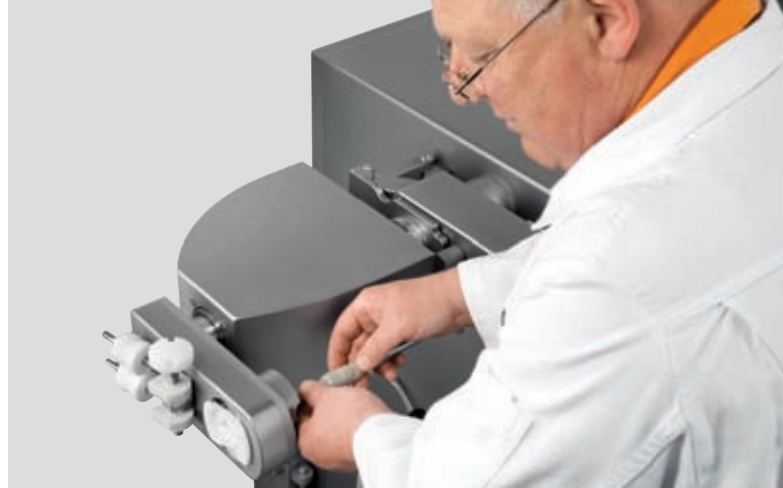
The 412 holding device has been developed especially for small-scale producers and can be attached easily and quickly to the 410 linking gearbox.

Natural casing applications are the strength of the 412 holding device, while it is also suitable for overlapped natural casings.

- Casing calibre range 13-58 mm
- Slug length up to approx. 300 mm
- Deflecting device
 - Normal or cocktail version with deflecting rollers
 - Natural casing version without deflecting rollers
- Special linking nozzles
 - Length 341 mm including sausage casing brake, available in sizes 8, 9, 10, 11, 12, 13, 14, 15, 17, 19, 20, 22, 25, 28 mm.

Advantages

- Portioning speed of up to 450 port./min., depending on product and portion size.
- Particularly gentle, fast linking of natural casing products.
- Fast casing change by means of quick and easy one-handed operation for a continual increase in productivity.
- Easy casing brake adjustment without the need for tools.
- Ergonomic operator posture as the position of the operating lever can be adjusted.
- Low maintenance and long service life with practically no wear.



414/416 holding device

The 414 and 416 holding devices are the highly efficient specialists for automatic linking of natural, collagen and artificial casings. The holding device is mounted to the 410 linking gearbox and offers first-class advantages in daily use.

Technical options allow to individually increase the ease of use. Closing the holding device of the vacuum filler can be automated by the user, for example. The pneumatic drive at the control lever activates the automatic opening of the holding device when the vacuum filler is stopped by the user or the portion counter. The casing end detection is automatically activated via a sensor, the vacuum filler stops and the holding device opens automatically.

- Casing calibre range 13-58 mm
- HV 414 slug length up to approx. 300 mm
- HV 416 slug length up to approx. 430 mm
- Special linking nozzles including sausage casing brake, size 8, 9, 10, 11, 12, 13, 14, 15, 17, 19, 20, 22, 25, 28 mm
- Field of applications:
 - For all conventional types of casing
 - Natural casing, overlapped natural casings
 - Collagen casings, peel-off casings, closed-end casings

Advantages

- Portioning speed of up to 700 port./min., depending on product and portion size.
- Gentle, fast linking by driven, finely-tuned and flexible casing brake.
- Fast casing change by means of quick and easy one-handed operation for a continual increase in productivity.
- Easy casing brake adjustment without the need for tools.
- Significant reduction of casing bursts.
- Low maintenance and long service life due to newly designed drive and bearing of the casing brake.
- 2,000 hours maintenance interval.
- Ergonomic operator posture as the position of the operating lever can be adjusted.



Casing spooling



78-3 casing spooling device

The 78-3 casing spooling device is the ultimate addition to your system for increasing the efficiency of natural casing processing.

The casing costs are substantially reduced in comparison to tubed casings thanks to the efficient spooling of watered natural casing onto the spooling nozzle.

- Spooling nozzles made of stainless steel
 - Sizes: Ø 10, 12, 15, 17, 20, 25 mm
- Bush for spooling nozzles
 - Sizes: Ø 10, 12, 15, 17, 20, 25 mm
- Nozzle magazine with 10 inserts each
 - For Ø 20 or 25 mm pins

Advantages

- Compact bench model with easy and quick handling in natural casing processing.
- Casing spooling on multiple filling lines by one person.
- Maximum cost-effectiveness thanks to significant productivity increase and reduced casing costs.



78-6 casing spooling device

Thanks to direct connection to the vacuum filler, the 78-6 casing spooling device is the perfect solution for cost-effective natural casing processing.

It allows all natural casings to be spooled gently, uniformly and quickly with just a few manual operations. All casing types - from small-calibre sheep's casing through to beef rings – can be processed.

- Supplied with attachment kit and retainer

Advantages

- Only minor interruptions of the filling process.
- Significant performance increase in combination with the Handtmann AL systems PLH 216, PLS 115, PVLH 226 and PLSH 217.
- Highly economical processing of all natural casing products.
- Two speed levels ensure flexible control.
- Water resistant drive elements and bearings, as well as rollers made of rubber of food-safe quality.

Depositing



Can filling head

The curved can filling head is the practical additional equipment for clean and efficient filling and portioning of products into standard DIN cans.

It connects easily and quickly to the outlet of the vacuum filler.

Advantages

- Ideally suited for standard DIN cans.
- Made of chromium nickel steel.



85-2 dosing head

The 85-2 dosing head is the perfect example of Handtmann's expertise in providing application-oriented solutions when it comes to additional equipment. It ensures the exact depositing and separating of pasty to semi-viscous products with inserts.

This opens up new fields of application in production for innovative products. Thanks to the connection to all Handtmann vacuum fillers, exact portioning is ensured as well.

Advantages

- High portioning accuracy due to pneumatic actuation.
- Optimum solution for semi-viscous products with inserts.
- Filling head diameter 45 mm, including protective tube.



Meatloaf filling head

The meatloaf filling head is the specialist for precise, clean and accurately portioned filling of meatloaf forms. Thanks to its universal design, it is suited for connecting to all Handtmann vacuum fillers.

- Available size:
 - Mini: 250 x 120 mm
 - Small: 370 x 135 mm
 - Medium: 540 x 170 mm
 - Large: 540 x 330 mm

Advantages

- Precisely portioned filling of meatloaf forms.
- Four different sizes for every application required.
- Made of chromium nickel steel.

Forming



79-0 dumpling forming device

The 79-0 dumpling forming device ensures precisely formed dumplings with the greatest portioning accuracy. It is connected directly to the outlet of the vacuum filler.

The vacuum filler continuously feeds the dumpling forming device with evacuated product. The portion size of the dumplings is easily controlled through the filling speed of the vacuum filler.

Sticking together of the dumplings is prevented by use of two diaphragm outlets that each form and alternately portion individual dumplings.

Available in two diaphragm sizes:

- DF 50 for dumpling diameters 20 - 50 mm
- DF 70 for diameters up to 60 mm

Advantages

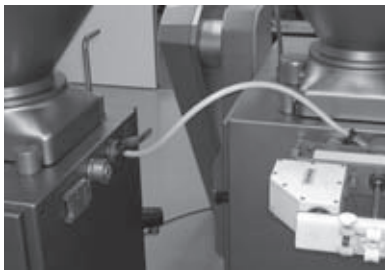
- Precisely formed dumplings in continuous production process.
- Excellent portioning accuracy in combination with Handtmann vacuum fillers.
- First-class product quality due to gentle product handling.
- High performance of up to 300 dumplings per minute.
- Simple control of portion size through filling speed of the vacuum filler.



Co-extruding



The Handtmann co-extrusion system allows new products to be efficiently produced using innovative technology. Two vacuum fillers bring together the outer product and the inner product. The Handtmann vane cell feed system ensures gentle product handling in the process. State-of-the-art control technology ensures precise positioning of the inner product.



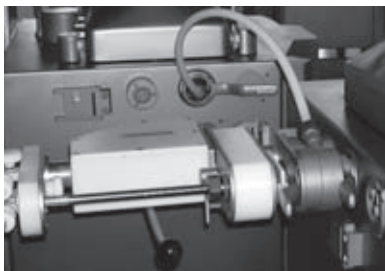
87-22 co-extrusion system

The 87-22 system is ideally designed for low-viscous inner products.

- Master: Outer product straight
- Slave: Inner product lateral
- Linking through 410 linking gearbox and 414 holding device

Advantages of the co-extrusion systems

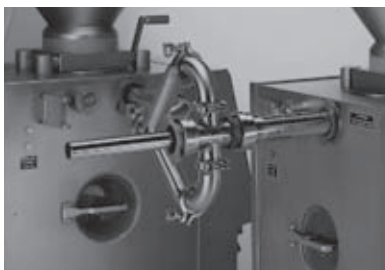
- Perfectly customised systems for low-viscous inner products, glutinous inner products and large-calibre products.
- Filling and portioning two different products in a single work step.
- Fascinating options for the design of new, innovative convenience products of excellent product quality.
- State-of-the-art control technology facilitates exact positioning of the inner product.
- New Koex control ensures perfect synchronisation of the master and slave machines.
- Precise portioning and exact weight of the end product.
- Vacuum fillers can also be utilised for filling, portioning and linking of conventional product.
- New innovative product ideas generate an edge over the competition.



87-30 co-extrusion system

The system 87-30 is the expert for glutinous inner products.

- Master: outer product straight
- Slave: inner product lateral
- Linking through 410 linking gearbox and 414 holding device



87-40 co-extrusion system

The system 87-40 is the perfect solution for large-calibre products in conjunction with clipping functionality.

- Master: inner product straight
- Slave: outer product lateral
- Suitable for connecting to the following clippers:
 - Polyclip FCA
 - Alpina
 - Technopack DCA-E 400

Filling



67-2 double outlet

The pneumatically actuated 67-2 double outlet allows for simultaneous dual filling up to a tube diameter of 25 mm and thus further increases productivity noticeably.

By simple conversion the double outlet is also suitable for alternate filling up to tube diameter of 60 mm. It is supplied with 2 filling tubes each with a diameter of 22, 30 and 40 mm. The 67-2 double outlet is suited for connection to all Handtmann vacuum filler models (except for VF 608 plus and VF 610 plus).

Advantages

- Very high production output through simultaneous dual filling.
- High flexibility thanks to the option of alternate filling.
- Very efficient due to high production output in combination with simple handling.



67-4 double outlet

The 67-4 double outlet achieves noticeable performance increase through alternate filling and portioning. It is supplied with 2 filling tubes each with a diameter of 22, 30 and 40 mm, and is suitable for all Handtmann vacuum filler models (except for VF 608 plus and VF 610 plus).

Advantages

- Significant increase in productivity through alternate filling and portioning.
- High flexibility through use in a diversity of applications.
- Easy to use and clean.



Accessories



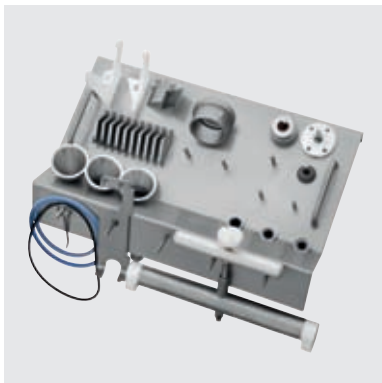
Parts trolley 449

The 449 parts trolley is the ideal, practical helper for daily use. It is suitable for all accessory parts of the VF 600 vacuum fillers, AL systems, grinding attachments as well as additional equipment. Effective cleaning of the parts in the trolley is yet another of the parts trolley's plus points.

- Net weight: 35 kg
- Dimensions: 105 x 115 x 155 cm

Advantages

- Indispensable helper for universal utilisation with additional equipment and accessories.
- Perfect organising system for efficient handling.



Cleaning and accessory insert

The cleaning and accessory insert is a practical alternative for 449 parts trolley. It facilitates particularly thorough cleaning and systematic storage of different accessories.

Advantages

- Ideal for thorough cleaning of accessories.
- Practical storage system.



Additional equipment

Experience new opportunities in food processing. Handtmann additional equipment and accessories perfectly complement the portioning technology that sets new global standards.

Handtmann additional equipment and accessories are the ideal addition for maximum cost-effectiveness and functionality.



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