

TECHNOLOGY AND BAKED GOODS APPLICATIONS

Process solutions and products





MODERN SYSTEMS FOR BAKED GOODS VARIETY

Premium technology. Knowledge and experience. Worldwide service.

Handtmann is one of the world's leading manufacturers of modern system technology used in the baked goods industry and in the food processing industry in general. The modular product range includes dough dividing and portioning machines with different performance levels. These become complete process solutions for the production of baked goods in combination with auxiliary devices for cutting/dividing, forming and dosing.

The outstanding feature of the dough dividing and portioning machines is the extremely precise portioning accuracy due to the vane cell feed system. This is a key cost advantage, especially with expensive products such as fillings. Due to their excellent versatility, these complete systems are suitable for a vast diversity of applications from a variety of bread types, such as wholemeal bread made from rye, wheat or spelt, through to innovative product areas, such as gluten-free baked goods, bars, cookies, pastry snacks, ethnic food, and many more.

HANDTMANN FORUM – The modern customer technology centre for product tests and innovations

Testing of trends, product ideas or new production methods. The Handtmann Customer Forum, which is fully equipped for the production of baked goods, is used to test the requirements of both customers and interested parties under practical conditions. Come and visit to test your ideas under real-life conditions. Use the Forum as your bakehouse to create innovative product solutions produced with state-of-the-art and efficient Handtmann technology.





DOUGH DIVIDING AND PORTIONING TECHNOLOGY

The basis for premium products accurate to the gram.

Handtmann offers VF 600 B and VF 800 series dough dividing and portioning machines with different performance levels. In combination with auxiliary devices, they become versatile systems that can be used flexibly for dough dividing, for dosing pasty products and fillings, and for shaping and dividing products in a single step. The outstanding feature of the Handtmann dough dividing and portioning machines is the precise portioning ensured by the vane cell feed system, which constitutes a key cost advantage when processing dough and products with high raw material costs in particular.

The product feed

The combination of the synchronised auger and the flow-enhancing shape of the hopper outlet ensure a gentle and accurate weight dough dividing and portioning process. The product feed is supported by the feed system vacuum. This guarantees continuous and uniform filling of the feed system cells throughout the entire production process.

The vane cell feed system

The vane cell feed system is the core component of the VF 800 and VF 600 B dough dividing and portioning machines and is the basis for the outstanding portioning accuracy with dough and other products. The particularly gentle transport of the filling product in the feed system as a continuous filling flow guarantees first-class product quality.

Drive technology

The Handtmann servo technology is a system that monitors movements precisely, is able to shape sequences dynamically, superimposes signals and movements and adapts itself in line with downstream systems. An optimum interplay of Handtmann software, high-end amplifiers and high-performance servo motors.

Central control system

The monitor control system display facilitates the central control and intuitive operation of all the machine functions. The monitor control system boasts a colour display, icon language and simple operating logic based on Windows CE. 300 product memory locations, a choice of 28 languages with fast language change and an integrated help and diagnostic system permit simple navigation during everyday use.

Ergonomics and hygiene

Sophisticated technology and operating convenience, smooth-surface design and a wide variety of equipment with a modular construction principle – in conjunction with easy operation, this ensures top productivity levels irrespective of the expertise of the operator. A clear design language following hygienic design principles facilitates no-compromise hygiene standards, and the option of cleaning with low pressure cleaners ensures perfect hygiene conditions extremely quickly.



FORMING. CUTTING. DEPOSITING TECHNOLOGY.

Baked goods variety with auxiliary systems.

System solutions from Handtmann can be used as stand-alone production units or they can be flexibly integrated into complex process solutions. With the monitor control system as the central controller component, complex production processes can be mastered with confidence.

FEEDING

Top feeding speed at constant pressure ensures maximum efficiency. Gentle feed of the filling product guarantees a first-class product appearance and superior product quality.

CUTTING/DIVIDING

Precise and clean cutting/dividing is guaranteed with the patented Handtmann separating process. Various product cross-sections and customisable product lengths allow for a wide range of products.

FORMING AND DIVIDING

The demand for snacks and trend and convenience products in the bakery industry is creating new market potential. Handtmann provides application solutions with countless flexible product options with respect to shape, design, consistency and texture.

PORTIONING

A very high portioning accuracy ensures economical production with reliable costs, even with top-quality raw materials.

DEPOSITING

Exact depositing is a key cost factor, 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.

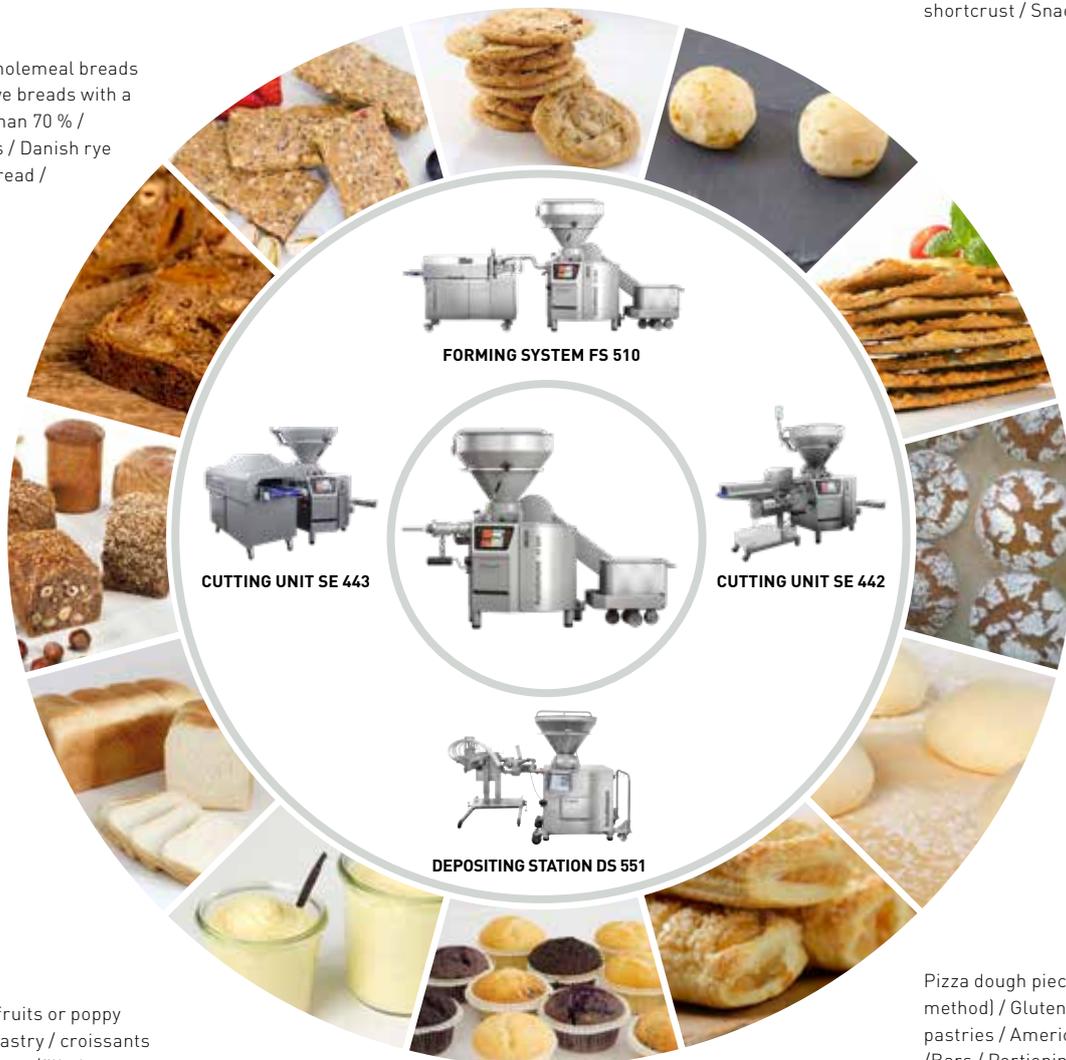
ADVANTAGES

- **ECONOMICAL PRODUCTION**
Due to maximum portioning accuracy
- **SIGNIFICANT COST REDUCTION**
Due to oil-free production principle
- **DIVERSE RANGE OF PRODUCTS**
Combined with auxiliary devices, baked goods production can be extremely flexible and efficient
- **TRUST**
Over 60 years of experience in developing and constructing portioning systems for the food production industry
- **LEADING TECHNOLOGY AND TOP SERVICE**
Technology made in Biberach (Germany), coupled with a comprehensive global sales and service network
- **HYGIENE**
Full wet cleaning possible for all Handtmann machines with low pressure cleaners



Rye / wheat / spelt wholemeal breads
 Rye breads / Mixed rye breads with a
 rye content of more than 70 % /
 Gluten-free tin loaves / Danish rye
 bread / Borodinsky bread /
 Fruit bread

Cookies / Energy bars / Cereal bars /
 Thin dough / Flat / pastries
 (crispbread-type) / Ethnic food / Spritz
 shortcrust / Snacks / Snack Bites



Pastry fillings (nuts, fruits or poppy
 seeds etc.) for flaky pastry / croissants
 and puff pastry products /filled pastry
 snacks / very pasty and chunky filling
 products e.g. for turnovers, Pelmeni
 or patties

Pizza dough pieces (ball & press
 method) / Gluten-free baked goods and
 pastries / American cookies / Snacks
 /Bars / Portioning of, for example,
 marzipan, shortcrust dough, butter etc.



SOLUTIONS FOR SMALL-SCALE AND INDUSTRIAL PRODUCERS

Machine range for all performance levels.

	VF 830	VF 838 S3	VF 838 S6	VF 838 S9
Filling capacity in kg/h:	6,000	3,000	6,000	6,000, 9,000
Filling pressure in bar:	25	70	70	70, 30
Portioning capacity in portions./min.:	800	1,000		
Hopper:	350 liter single-piece	350 liter single-piece		

	VF 608 B	VF 612 B
Filling capacity in kg/h:	2,000	3,000
Portioning range:	5 g to 100 kg portions	5 g to 100 kg portions
Hopper:	100 liter or 60 liter	240 liter or 160 liter





Whether it be small-scale, semi-industrial or industrial baked goods production – the Handtmann product portfolio has the right system for all performance spectra. The VF 800 and VF 600 B series portioning machines include machine types at a variety of performance levels, featuring various feed system sizes and equipment options. Always just right for the specific requirements and application.

VF 840	VF 842	VF 848 S9	VF 848 S12		VF 848 S15
9,000	12,000	9,000	10,800	12,000	10,800 15,000
25	25	45	45	40	45 25
800	800	1,000			
350 liter single-piece	350 liter single-piece	350 liter single-piece			

VF 620 B	VF 630 B
6,000	10,000
5 g to 100 kg portions	5 g to 100 kg portions
240 liter, 160 liter or 350 liter	350 liter or 240 liter



THE HANDTMANN MASCHINENFABRIK



HISTORY OF HANDTMANN

- | | |
|--------------|--|
| 1873 | — Establishment of Handtmann |
| 1954 | — Establishment of Handtmann Maschinenfabrik |
| 1966 | — Patent for the vane cell feed system and production of the first vacuum filler |
| 1986 | — Development of the first microprocessor control in the vacuum filler |
| 1999 | — Construction of the new Handtmann Maschinenfabrik headquarters in Biberach North |
| 2010 | — Construction of the new Handtmann Forum 1 Technology and Customer Centre |
| 2015 | — Construction of the new Handtmann Forum 2 specially for bakery applications |
| 2017 | — Investment of over € 20 million in a new logistics centre |
| 2018 | — Anuga FoodTec gold medal for the Handtmann forming systems |
| today | — 30,000 m ² production facilities. 4,000 m ² Handtmann Forums. 6,700 m ² logistics centre
700 employees. Service and sales network in 100 countries worldwide |