

handtmann
Ideas for the future.

I NOW HAVE FULL
CONTROL OF QUALITY
AND VARIETY.



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Albert Handtmann Maschinenfabrik
GmbH & Co. KG
Hubertus-Liebrecht-Str. 10-12
88400 Biberach/Riss, Deutschland

Tel.: +49 7351 45-0
Fax: +49 7351 45-1501

sales.machines@handtmann.de
www.handtmann.com/food



YOUR PRODUCTS – OUR TECHNOLOGY

Volatile raw material prices, efficient skilled workers, high-quality products for satisfied customers: we understand the issues that you face as a producer of baked goods. New challenges arise for you on an almost daily basis. Flexibility is the name of the game here, while producing in the highest quality and economically efficient at the same time.

Demands are increasing, not only on the part of the customers. Competition in the market is also getting more fierce. It is not only a question of who succeeds in convincing and retaining the customers with their products, but also of who produces these baked goods in the first place. More than ever before has skilled personnel become a scarce commodity. This is exactly where we come in with our technically refined dough dividing systems and portioning machines. Our modular systems to suit different performance levels from artisan, small-scale producer to industrial bakery are intuitive and allow the flexible and efficient production of your baked goods. In combination with different auxiliary devices, they are perfectly suited for oil-free dough dividing, dosing, forming and separating in a single step.

Their modular construction principle also makes the suitable for different applications from countless types of bread such as **wholemeal bread** made from **rye**, **wheat** or **spelt** through to innovative product areas such as **gluten-free baked goods** and **pastries**, **energy bars** and other **bars**, **cookies**, **pastry snacks** and much, much more.

We know that you love to produce baked goods and we are here to support you in what you do best – anytime, anywhere.

OUR EXPERIENCE FOR YOUR BAKED GOODS.

Since the company was established in 1954, Handtmann has made a significant impact and managed to take the core technologies of filling and portioning to a technical premium standard for the food industry.

We are experts in handling foodstuff and understand the specifications and challenges that have to be dealt with in this sector. Place your trust in our many decades of know-how and our technology “Made in Germany”.





OUR TECHNOLOGY FOR YOUR BAKED GOODS

We are happy to support you with our expert knowledge and excellent technology. We are experts for:

DOUGH DIVIDING / PORTIONING:

Our patented Handtmann cutting method enables precise and oil-free dough dividing for a wide variety of scaling weights without having to convert the machine. We opt for maximum portioning accuracy to achieve economically efficient production and uniform, high-quality products.

FORMING AND CUTTING:

Snack, trend and convenience products create new market potential in the baking industry. We provide application solutions with countless flexible product options with respect to shape, design, consistency and texture.

WEIGHT CHECKING:

Integrated weight checking for consistent portions, also when using different resources. We keep close watch on your goods and material employed and your costs.

DOSING:

Our pledge to you: with Handtmann, your dosing is always to the gram, regardless of consistency. A key cost factor, especially with regard to the use of high-quality raw materials.

DIGITAL SOLUTIONS:

Benefit from our scope of intelligent digital solutions and enter the digital age with us – straightforward and step by step with Handtmann Digital Solutions for the optimisation of production process and overall result.



WE HAVE MORE TO OFFER:

YOUR ADVANTAGES AT A GLANCE

- Leading technology for highly-efficient and economical production solutions, featuring high capacity coupled with low costs
- Excellent portioning accuracy combined with significant cost reduction and sustainable conservation of resources
- Variable solutions provide scope for flexible use in line with fast-moving trends and changing market requirements
- Uncompromising quality for maximum availability and low operating costs



OUR TECHNOLOGY FOR YOUR PERFECT WEIGHT

For us, gentle and with accurate weights already starts with product feeding. This is why we rely on a combination of synchronised auger and flow-enhancing hopper outlet for our dough dividing and portioning systems. And the best thing about it is that, with Handtmann, feeding is always oil-free. Your recipes and products thus remain entirely authentic and absolutely genuine.

As complex as the technology behind it may be, as simple is the operation of the machines. Central control via the display is quick and intuitive. Colour display, icon language, 300 product memory locations, around 30 freely selectable languages with quick language switching and an integrated help and diagnostic system render everyday operation child's play and ensure consistently high quality.

What's more, our technology likes to get wet. Its hygienic design allows fast and thorough cleaning with low-pressure equipment.



On request, we can also deliver a mobile and dust-protected version of our dough dividers.

PORTIONING ACCURACY ORIGINATES FROM HANDTMANN

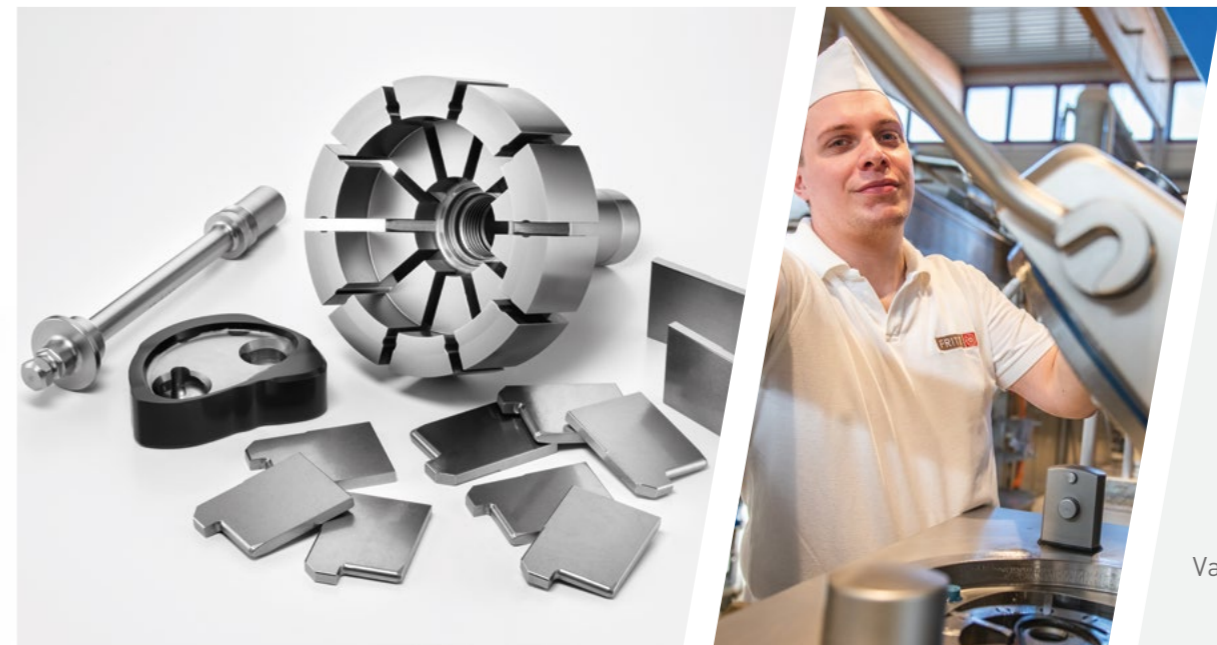
The centrepiece of all Handtmann dough dividing and portioning systems is the vane cell feed system. It is the secret to the exceptional portioning accuracy and extraordinarily gentle transport of dough or filling product. We guarantee continuous and uniform filling of the feed system cells throughout the entire production process. This is essential for the desired first-class weight accuracy and maximum product quality you are aiming at.

White bread, baguette, pide, no-knead bread, toast, pretzel, pizza

Wholemeal, mixed rye, mixed wheat or spelt bread, in a tin and unmoulded. Bread specialities from 20 g to 20 kg

Braided loaves, sweet currant bread, stollen, cookies, biscuits, quark dough

Sponge cake, Amerikaner, muffins, plain cake, spritz biscuits, quark balls, almond horns, rum truffles



OUR FLEXIBILITY FOR ARTISAN, SMALL-SCALE PRODUCERS

Manual work is still the order of the day in many bakeries. Many of your products you can only produce and form to perfection with your own hands and your passion. Yet, you also need to succeed in the market and where possible work towards an efficient and economically efficient production. Our dough dividing systems simplify your day-to-day work and support you in everything you do. A wide range of auxiliary devices turns our portioning machines into flexible systems for your product variety.

OUR AUXILIARY DEVICES FOR VARIABLE PRODUCTS

When it comes to dosing, our flexible **DV 85-1 dosing valve** is a solution that eliminates the difficulty of accurate-to-the-gram dosing. Be it fluid or pasty products with or without chunks – a Handtmann dosing valve saves you money, especially with high-quality raw material. Accurate-to-the-gram dosing is one of our core competencies.

Our proposal:

- Optimal handling thanks to running wheels, split hose and ergonomic design of the handle
- Flexible dosing solution for a wide variety of container formats
- First-class, appetising product quality thanks to a gentle portioning and dosing principle



DV 85-1 dosing valve



The **MPE manual portioning unit** supports you in portioning even very sticky and soft dough. Easy and fast attached to any portioning system.

Our proposal:

- High degree of flexibility due to different portion sizes
- Dough pieces can be rolled with seeds in prepared containers and then deposited into baking tins
- Can be mounted to any Handtmann portioning system



MPE manual portioning unit

The **MSE 441 manual cutting unit** enables the automatic production of formed products from the most diverse types of dough and initial materials and with the most diverse cross-sections.

Our proposal:

- Increase in production efficiency
- Intuitive operation and handling
- Very easy to clean
- Tool-free assembly



MSE 441 manual cutting unit

INDUSTRIAL PRODUCERS – HANDTMANN TECHNOLOGY FOR YOUR SUCCESS

Thanks to the use of high-quality components in our machines, they not only feature advanced, cutting-edge technology, but are also designed for longevity and are particularly resilient. With us, you can produce 24/7 highly efficient and with excellent quality. We offer individual modules to be deployed in different applications or to be reliably integrated as an interface solution in complete lines.



OUR AUXILIARY DEVICES FOR YOUR VARIETY

Our **SE 442-1 cutting unit** for various dough, from wheat to mixed grain. Perfect for the production of toast and pizza. Significant cost reduction thanks to the principle of oil-free dough dividing.

Our proposal:

- Dough dividing with accurate weights
- High level of system synchronisation, as the spacing of the dough pieces at transfer is always the same
- Efficient and economical production thanks to consistently high dividing and portioning capacity
- Modular compatibility with upstream and downstream systems

The **FS 521 forming system** is suitable for the multi-lane production of formed products directly onto downstream conveyors or into deep fryers.

Our proposal:

- Rotating hole plate system allows a large variety of well-formed products and shapes
- High economic efficiency due to high cycle times (increase in daily production)
- Cost savings thanks to a low-maintenance system and a reduced noise level thanks to servo technology possible

Our valve-free **DS 552 depositing system** enables the multi-lane dosing, for example of chunky fruit filling, directly onto dough sheets. Ideal for the production of filled pastries.

Our proposal:

- Dosing of chunky, fluid and pasty to semi-viscous filling products
- Efficient and economical production due to a continuous process with high dosing capacity
- Maximum production reliability with high dosing capacity and excellent weight accuracy for each lane

Optional **weighing systems** such as our **WS 910 advanced** keep a close watch on weight accuracy and thus the end product or the most efficient use of raw materials even while production is ongoing. Adjustments are therefore quick and uncomplicated, if necessary.

Our proposal:

- Significantly reduced costs due to less overweight
- High-performance and robust, with process-reliable conveyor travel and check weighing of up to 200 portions per minute
- High-precision weighing results and transparent weighing processes with weight control and data management as well as optional connection to the Handtmann HCU software solution



SE 442-1 cutting unit



FS 521 forming system



DS 552 depositing system



WS 910 advanced weighing system

ROOM FOR YOUR IDEAS AND THEIR IMPLEMENTATION

Not sure whether your dough, filling or product is suitable for our machines? We are confident that it is, but nevertheless would be happy to convince you face-to-face in a practical test. Because, not only are we usually on site with our customers worldwide, but are more than happy to have it the other way around and invite you to come to us. Our international technology centres are the perfect place to work with our specialists to test and optimise the production of your products and product ideas using state-of-the-art machine technology. Pay us a visit and let us turn your ideas into solutions.



We offer:

- 4,000 sqm space and equipment to put your product ideas into practice
- EU approval for foodstuff in accordance with the latest food legislation stipulations
- Mapping of complete production processes, from recipe to packaging
- Handtmann expert team with know-how and experience

FIRST-CLASS SERVICE FOR FIRST-CLASS MACHINES

Our global customer service is always there for you and supports you in maintaining the intrinsic value of your Handtmann machines. Our specially developed service concept ensures that you get the service you need at the time you need it. Benefit from our maintenance contract, which ensures that your Handtmann technology is always kept up-to-date and is available at all times.

- Specialist telephone consultancy
- Commissioning with briefing
- Maintenance and service by professionally trained service technicians with many years of Handtmann experience
- Full service contract
- Spare parts service



MAINTENANCE PAY OFF

Our maintenance programme comprises an extensive check of the technical condition, the configuration of your machine settings and, if necessary, the replacement of wearing parts. Continuous maintenance let's you keep track of the machine's technical condition and you are given suggestions for other preventative measures, if required. You thus optimise your production and meet product quality standards, you safeguard your investment and maintain the resale value. Make use of our maintenance service to ensure smooth production with excellent machine availability levels and perfect product quality.

- Optimised productivity
- Fewer unexpected downtimes



HANDTMANN = ADDED VALUE FOR EVERYONE

We take things one crucial step further and offer additional services perfectly matched to our excellent technology.
Our goal: Create added value for you so you can remain flexible and respond quickly to evolving market trends and changing customer needs.



VF 800



VarioMix

MY IDEA.

Handtmann Customized Solutions and Handtmann Line Solutions:

When standardised solutions reach their limits, it is time to find customised approaches.
We develop perfectly customised solutions tailored to specific production process.

Technology centres:

This is where we offer room for your ideas and support with our expert knowledge and state-of-the-art technology: trials, testing, optimisation.

Consumables:

Handtmann original consumables such as cutting sets and twines will get the optimum out of your machines.
Improved product quality, increased production output and reduced costs per unit.



MY SOLUTION.

Handtmann Digital Solutions:

Securing economic production today requires not only highly productive machines and systems, but also intelligent digital solutions. Embarking on your digital transformation – step by step and at perfect ease with Handtmann Digital Solutions.

Re-engineered machines:

Handtmann machines are fully dismantled and reconditioned completely and professionally in our dedicated Second-hand Machine Centre in Zittau. 6-month manufacturer's warranty included.

Financing solutions:

We offer state-of-the-art technology and straightforward financing options at excellent conditions from a single source.

Service support:

Our service and partner network is available worldwide. Around the clock and with an extensive stock of original spare parts – fast and competent.