handtmann

Ideas for the future.

MEAT & SAUSAGE

Experienced
and open-minded.

WE HAVE BEEN YOUR RELIABLE PARTNER SINCE 1954. Today, with around 1,500 employees worldwide, a global service network, committed teams on site, and technology centers for your product tests and ideas. This is how we have managed to take the core technologies of filling and portioning, as well as upstream and downstream processes, to a technical premium standard. We offer both modular stand-alone machines and networked line solutions as well as digital services for state-of-the-art production management.

COOKED SAUSAGE

Wieners | Fresh sausage | Hot dog

DRY SAUSAGE

Salami sticks | Mini cabanossi
Pfefferbeißer

FRESH MEAT PRODUCTS

Burgers | Minced meat | Rissoles
Steak haché | Cevapcici

HAM

Cooked cured products | Formed ham
Cooked ham

PRE-COOKED SAUSAGE

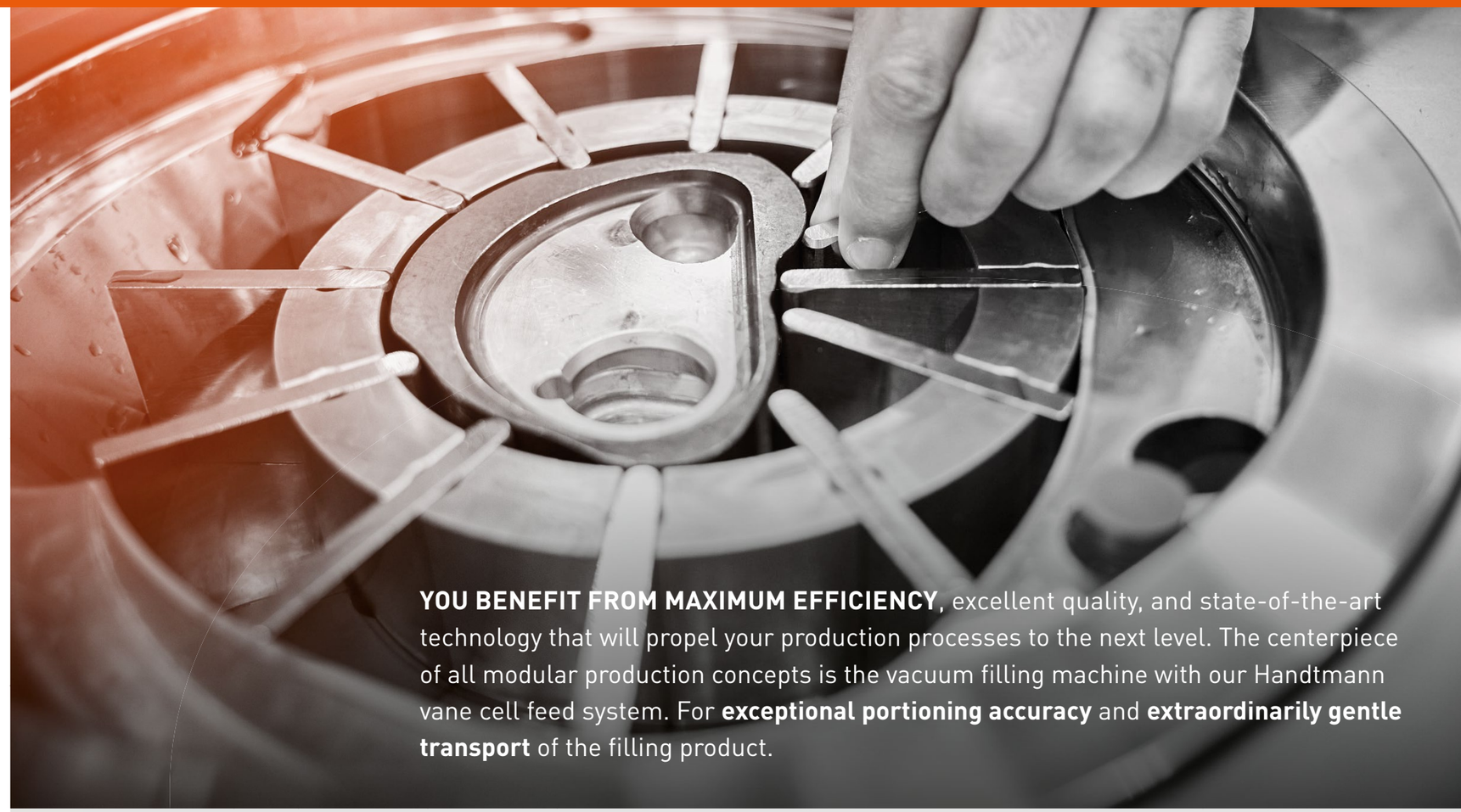
Liver sausage | Black sausage
Sausage spread | Jellied meat

FLEXIBLE AND ECONOMICAL You are faced with major challenges due to volatile raw material prices, a shortage of skilled workers, and cost pressure. Our solution: Sophisticated, modular process and line technology for the processing of sausage, meat, meat substitute, and alternative proteins – suitable for all performance levels from artisan small-scale to industrial-scale, intuitive to use and therefore ideal for the flexible and efficient production of a wide variety of products.

Flexible. Modular. Networked.

Whether classic products or innovative ideas for tapping into new markets. Whether filled, portioned, dosed, formed, co-extruded, linked, or tied: the potential for sausage and meat products with Handtmann is immense.

We are particularly strong in providing flexible system solutions and fostering a global, collaborative, and synergistic approach both in the market and in our interactions with customers. We build connections between technologies, processes, products, and people.



YOU BENEFIT FROM MAXIMUM EFFICIENCY, excellent quality, and state-of-the-art technology that will propel your production processes to the next level. The centerpiece of all modular production concepts is the vacuum filling machine with our Handtmann vane cell feed system. For **exceptional portioning accuracy** and **extraordinarily gentle transport** of the filling product.

Product preparation

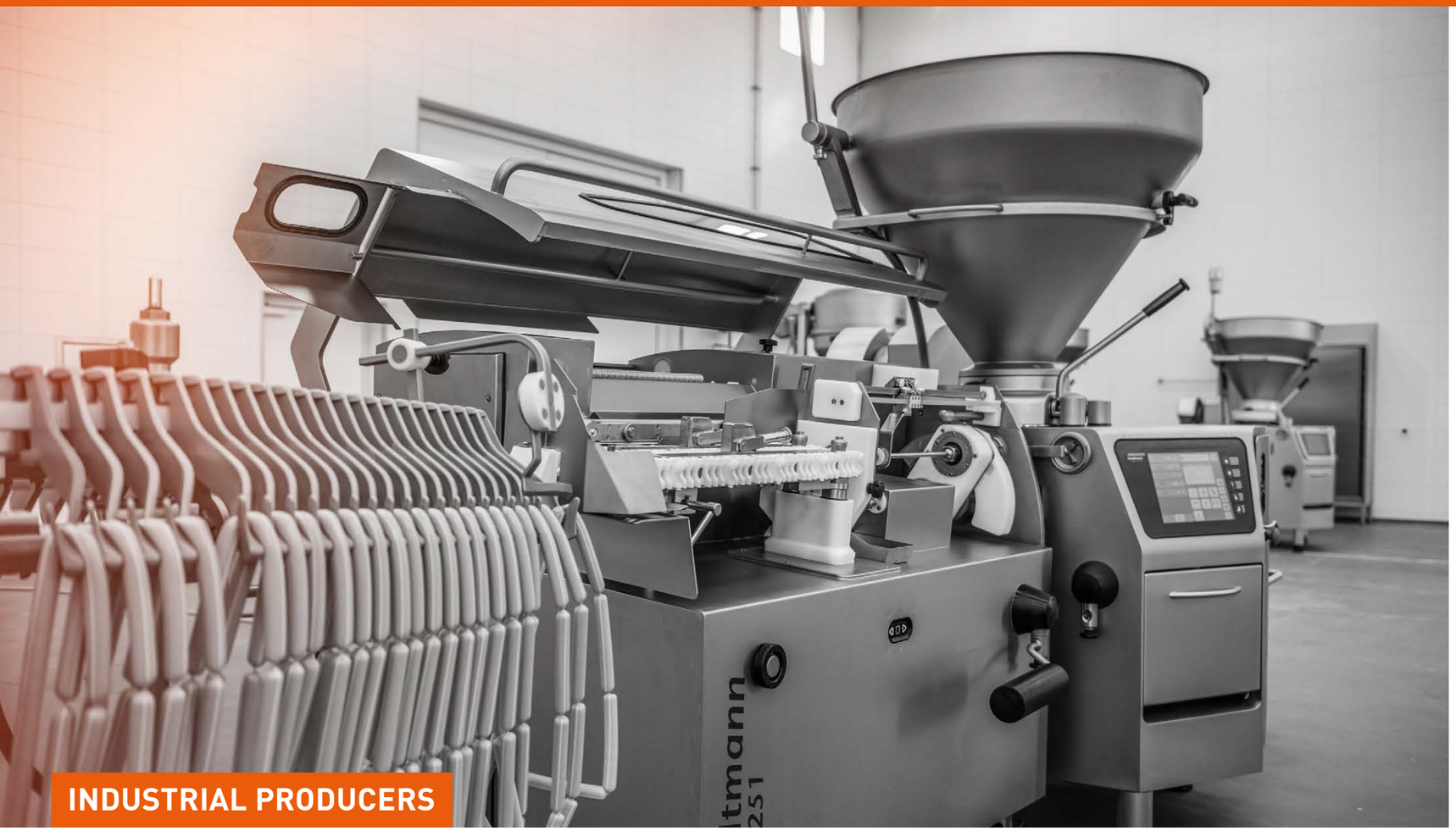
- > Grinding
- > Mixing
- > Emulsifying

Product processing

- > Filling and portioning
- > Inline grinding and separating
- > Linking
- > Sausage separation
- > Forming and cutting
- > Dosing
- > Co-extruding
- > Tying
- > Dividing
- > Declipping
- > Weight regulation

Handling

- > Product handling
- > Container handling



Premium. Smart. Connective.

Shortage of skilled workers, downtimes, and faults: With our reliable, smart machines, we can offer you a solution to meet these challenges. Our processing solutions are modular and energy-efficient, while at the same time serving as reliable and intelligent control centers for complex industrial processes.

We are experts for:

- Product preparation lines for minced meat, cooked sausage, dry sausage, pre-cooked sausage, and ham
- Linking lines for all types of sausages
- Industrial clipping applications such as cold cuts and portioned products for all types of sausage
- Cooked ham lines for the production of clipped, small- or large-piece ham products
- Minced meat and burger lines from product preparation to packaging
- Dosing and filling lines for spreadable or chunky products, e.g. liver sausage or pulled pork

Your benefit:

- High weight accuracy for minimized give away, resulting in cost cuttings
- Maximum level of food safety, supported by seamless documentation and exemplary hygiene
- Efficient overall process for reduction of personnel and energy costs
- Excellent service to keep downtimes to a minimum
- Various digitalization solutions for production planning and optimization, cloud connection, and predictive maintenance included

ARTISAN SMALL-SCALE PRODUCERS

Flexible. Pioneering. Excellent.

Flexibility is essential in a rapidly changing market. Our adaptable solutions will put you in a position to respond quickly to new requirements and challenges in production. What's more, our machines facilitate more efficient working procedures, for example, by omitting the complex process of manual product linking and forming. So you are always one step ahead.

We are experts for:

- Emulsifying sausage meats to achieve the perfect consistency
- Linking cooked and dry sausages
- Clipping cold cuts and portioned products of any type of sausage
- Separating sausage and portioned products of any size and caliber
- Forming minced meat and convenience products
- Filling gourmet salads, soups, and sauces

Your benefit:

- Gentle portioning for exemplary product quality and appearance
- Maximum flexibility for the production of a wide range of products
- Filling accurate to the gram
- Intuitive and ergonomic operation
- Fast and easy cleaning

Downstream

HANDLING

PRODUCT PROCESSING

PRODUCT PREPARATION

Upstream

Handtmann
Line Solutions.

Are you looking for an integrated solution for your production that satisfies your individual requirements to perfection? Then let's get down and plan your project together! Benefit from integrated production lines – from design to implementation – provided by **HANDTMANN LINE SOLUTIONS**.

HANDTMANN CUSTOMIZED SOLUTIONS Your specific needs are what motivates us! The response to evolving customer needs and market demands is flexibility! Become part of our global multidisciplinary project team with your ideas. Together with you, we develop customized solutions for your production process – from product preparation to packaging. Intelligent solutions of premium quality.

Room for your ideas
and their implementation.

Changing consumer behavior calls for products that meet these needs and the right machinery to produce them. We support you in finding the right solutions. Whether you are looking for new product ideas, special applications, or optimization of existing production processes: Test your options at our technology centers and benefit from optimal results thanks to our experienced and highly qualified specialists.

WE ARE ALWAYS GLAD TO BE OF HELP. In case of questions, an unexpected fault, or for scheduled maintenance work: our service team is at your side. Over the telephone, remotely, or in person at your site.

PHONE:
+49 7351 45-0

E-MAIL:
info.processing@handtmann.de

Your benefit

- 4,000 square meters of space and equipment to put your product ideas into practice
- EU approval for foodstuff in accordance with the latest food legislation regulations
- Mapping of complete production processes, from recipe to packaging
- Handtmann FoodAnalytics Lab providing the measurement technology to support your product tests
- Handtmann expert team with know-how and experience

Our service for your products

OUR HIGH-TECH MACHINE SOLUTIONS are put efficiently to work in your production and meet your high performance demands and quality standards twenty-four hours a day. Our proactive maintenance service and professional technical customer service make sure that it stays that way.

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.

- On-site support by service technicians
- Telephone consultancy by specialists
- Commissioning with briefing
- Maintenance and service by professionally trained service technicians with many years of Handtmann experience
- Full service contract

Handtmann = added value for everyone.

We offer additional services perfectly matched to our excellent technology to create added value for you. This way, you remain flexible and can quickly respond to evolving market trends and your customers' demands.

HANDTMANN CUSTOMIZED SOLUTIONS AND HANDTMANN LINE SOLUTIONS
Perfectly customized solutions tailored to specific production processes

HANDTMANN DIGITAL SOLUTIONS
Smart digital solutions for securing economic production

REMANUFACTURED MACHINES
Completely dismantled and professionally reconditioned

FINANCIAL SERVICES Flexible financing options at excellent conditions

SERVICE SUPPORT Global service and partner network, twenty-four hours a day

CONSUMABLES Handtmann cutting sets and strings for enhanced product quality, increased production capacity, reduced costs per unit

TECHNOLOGY CENTERS Room for your ideas – trials, testing, optimization

360°

Remanufactured. Good as new.

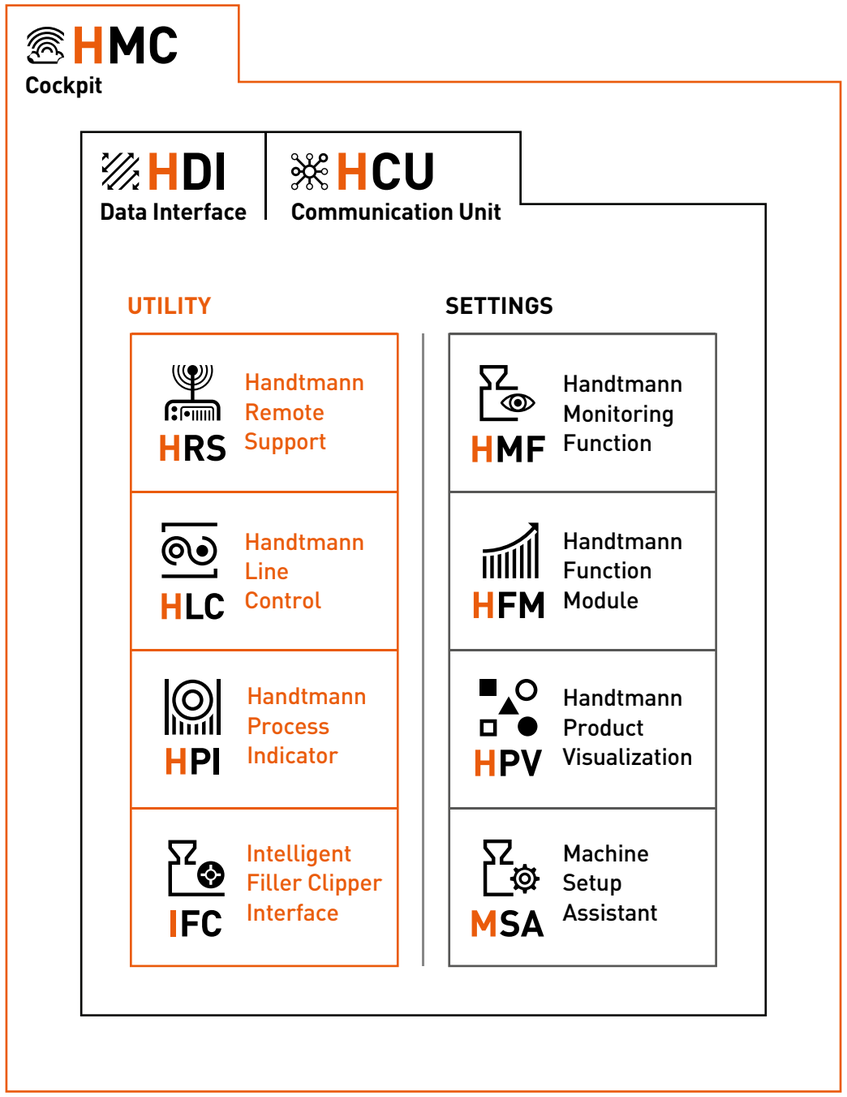
FACTORY REMANUFACTURING WITH ORIGINAL SPARE PARTS AND MANUFACTURER WARRANTY.
You can't ask for more. Because the professionally conducted overhaul of used Handtmann machines in the company's own second-hand machine center reliably guarantees maximum quality standards. For continued first-class product quality, portioning accuracy, and performance.

- Complete dismantling and thorough full cleaning of the machines
- Preventive replacement of important functional components
- Complete replacement of all worn parts
- Installation of original Handtmann spare parts
- Final inspection by the quality inspection system
- 6-month manufacturer's warranty included

The outcome are factory remanufactured originals of legendary Handtmann quality.

Food Processing – Simply Smart.

THE FOOD INDUSTRY CALLS FOR THE HIGHEST QUALITY AMID LOW COSTS, FLUCTUATING DEMAND, AND COMPLEX WORKFORCE PLANNING.
In addition to high-performance machinery, transparent workflows, and reliable processes are paramount. With its digital solutions, ranging from HCU software to cloud applications, Handtmann delivers smart tools to help you efficiently control and optimize your production. Benefit from greater transparency and productivity. Take the first steps toward a digital future with Handtmann Digital Solutions.



HMC
Connecting Handtmann vacuum filling machines and the Handtmann Cloud

HDI
Featuring standardized interfaces for easy communication with data processing systems

HCU
Central control unit for data monitoring, control, analysis, and documentation in real time

HRS
Requesting remote support with the click of a button

HLC
Status monitoring in real time and automatic program change for the line via the control unit of the vacuum filling machine

HPI
Determining the consistency of individual portion weights without an additional weighing system

IFC
Optimum synchronization of vacuum filling machine and clipper for increased output and easier operation

HMF
Indicating parameters outside the permissible range during production

HFM
Facilitating easy upgrade of many software functions

HPV
Simplifying product setup by visualizing the product shape on the machine control system

MSA
Automatically proposing equipment options and machine parameter settings

FRANZ KÜNZNER

SOFIA ARVANA

Happy customers – the best proof of our excellent technology

STATE-OF-THE-ART HANDTMANN TECHNOLOGY FOR TRADITIONAL CRAFTSMANSHIP

When it comes to producing his meat and sausage products, Franz Künzner, owner of Metzgerei Franz GmbH in Munich, has always relied on Handtmann technology. "In my opinion, this is the best machine for small-scale, artisan businesses, because Handtmann fillers work highly reliable with extremely accurate portions," the expert explains enthusiastically. "The machine runs like a charm!"

FRANZ KÜNZNER
Owner of Metzgerei Franz GmbH, Munich, Germany

Scan QR code to watch the video

FOUR HANDTMANN VACUUM FILLING MACHINES FOR AN EFFICIENT PRODUCTION

Sofia Arvana, daughter of the founder of SEL – Salsicharia Estremocense SA , and her 130 employees process around 600 metric tons of meat and sausage products per year. "We place great importance on consistently high product quality and are impressed by the adaptability of Handtmann machines," comments Sofia Arvana. "For me, Handtmann stands for quality and innovation, sophistication and durability!"

SOFIA ARVANA
Production Manager, SEL – Salsicharia Estremocense SA , Alentejo, Portugal

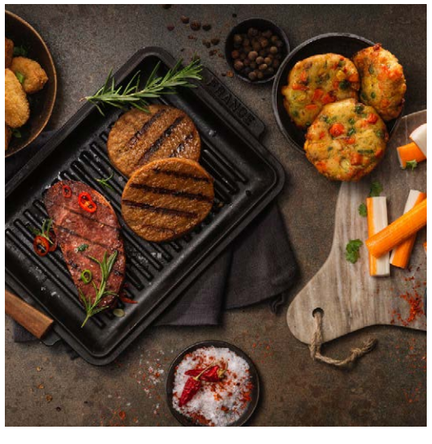
Scan QR code to watch the video

Full flavor meets premium technology.

SOLUTIONS FOR PRODUCTS BASED ON ALTERNATIVE PROTEINS.

Keeping up with the latest trends is one thing – knowing how to put them into practice is another! The consumers' interest in plant-based meat alternatives is growing steadily and the range of vegetable products on offer has become firmly established on the market. Therefore, rely on our flexible module solutions for the production of your trend products based on alternative proteins. Whether filled, portioned, dosed, formed, or co-extruded – we can do it all!

WITH OUR EXPERTISE AND TECHNOLOGICAL SOLUTIONS, we can help you efficiently and innovatively produce a wide range of vegetable protein products: vegan fried sausage, vegan bacon, marbled plant-based steaks, vegetarian meat balls, falafel, mushroom schnitzel, vegetable patties, tofu blocks, as well as vegan sashimi or vegan salmon fillets.



Our solutions for outstanding pet food producers.

Our modular process solutions from the area of food processing are also perfectly suited for the production of first-class pet food. In addition to filling and portioning technology tailored to your needs, we offer proven and robust technology for the preparation of a wide range of pet food products.

BE IT WET OR RAW PET FOOD, OR TREATS:
With our product preparation lines, comprising mincing, mixing, and emulsifying technology, you are well equipped for any application. In combination with our dosing and forming machines, production lines can be expanded to include all production steps all the way through to packaging.

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Ideas for the future.

ALBERT HANDTMANN MASCHINENFABRIK GMBH & CO. KG

Hubertus-Liebrecht-Str. 10–12
88400 Biberach / Riss, Germany

TEL. +49 7351 45-0
FAX +49 7351 45-1501

info.processing@handtmann.de
www.handtmann.com/processing

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