handtmann

Ideas for the future.

BAKERY & CONFECTIONERY

FLUCTUATING RAW MATERIAL PRICES, A SHORTAGE OF SKILLED WORKERS AND COST PRESSURE

are familiar challenges for you as a bakery producer. At the same time, competitive pressure is constantly growing. Our innovative, modular dough dividing and portioning systems offer a flexible and efficient solution for artisanal and industrial businesses. They are easy to operate and support you in producing high-quality baked goods of consistent quality in order to continue to compete successfully in the market in the future.

Experienced and cosmopolitan.

WE HAVE BEEN BY YOUR SIDE AS A RELIABLE PARTNER SINCE 1954 – today with around 1,500 employees worldwide, a global service network, dedicated local teams and technology centres for your product tests and ideas. We offer both modular individual machines as well as interconnected interface solutions and digital systems for modern production management.

Discover the Handtmann Taste of Innovation with our versatile solution portfolio of machines, software and services and set standards in quality and taste with us!

DOUGH DIVIDING/PORTIONING

Our patented Handtmann dough dividing system enables precise and oil-free dough dividing for a wide variety of dough inserts without retooling the machine.

FORMING AND CUTTING

Snack, trend and convenience products open up further market potential. We offer application solutions with countless, flexible product options in shape, design, consistency and texture.

DOSING

With Handtmann you can dose in single or multiple rows, with gram-precision and regardless of consistency. With regard to the insert of high-quality raw materials, this is definitely a central cost factor.

CO-EXTRUSION

Discover our co-extrusion process for filling and forming filled products. It impresses with high flexibility for a wide range of applications and products with a high proportion of internal filling.

Our technology
for your ideal weight.

Gentle and weight-accurate processing begins for us right at the product feed. We achieve this with a combination of a synchronised hopper auger and an aerodynamically shaped hopper outlet. And the best part: dough dividing is achieved oil-free with our technology – for unadulterated products.

Your benefits

- Simple operation via a centrally controllable colour display
- 300 product memory locations
- Around 30 freely selectable languages with quick language switching
- Integrated help and diagnostic system
- Easy wet cleaning with low-pressure devices
- Dust-protected and mobile on request

Portioning accuracy comes from Handtmann

THE HEART OF ALL HANDTMANN DOUGH DIVIDING AND PORTIONING SYSTEMS is the vane cell feed system. This is the secret to the extraordinary portioning accuracy and the gentle transport of the doughs or fillings. Throughout the entire production process, we guarantee continuous and uniform filling of the feed system chambers. This is essential for your desired, first-class weight accuracy and highest product quality.

DOUGH DIVIDING

Bread, toast bread, small pastries, gluten-free baked goods, pizza dough, pretzels, buns, tortillas

DOSING

Muffins, batters, creams and fillings

GLUTEN FREE PRODUCTS

FORMING AND CUTTING

Cookies, masses, crackers, bars, snacks

CO-EXTRUDING

filled snacks, pralines, doughs and cookies with fillings

DOUGH AND FAT SHEET FORMING

Croissants, Danish pastries

Your advantages:

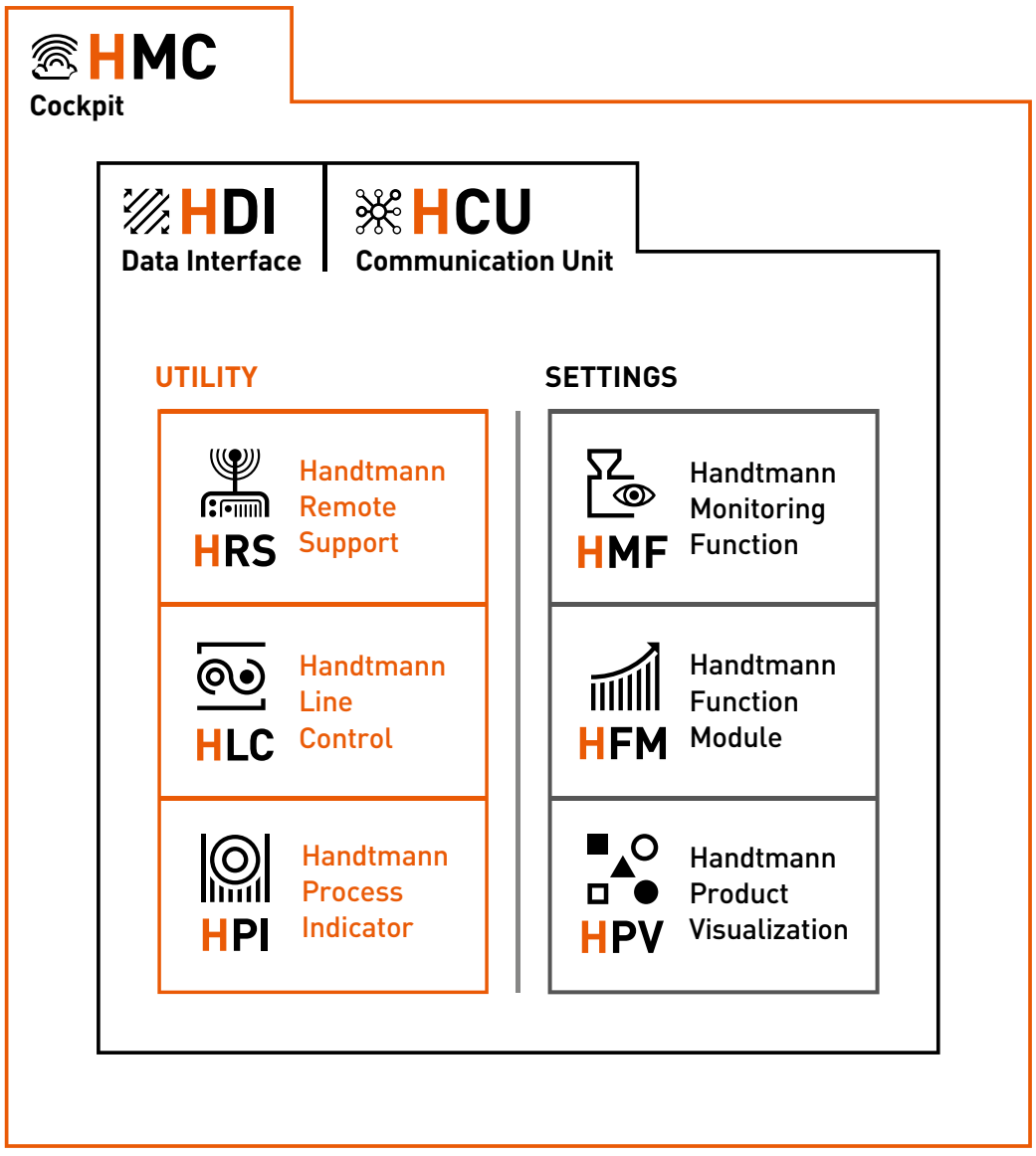
Our attachments make your portioning machine the most flexible employee in your production.

Best possible technical solutions for your success.

Round-the-clock service for smooth production.

Food Processing – Simply Smart.

THE FOOD INDUSTRY DEMANDS THE HIGHEST QUALITY AT LOW COSTS, FLUCTUATING DEMAND AND COMPLEX PERSONNEL PLANNING. Therefore, in addition to high-performance machines, transparent workflows and reliable processes are crucial. With its digital solutions – from the Handtmann Communication Unit to cloud applications – Handtmann offers intelligent tools to efficiently control and optimise your production. Benefit from more transparency and productivity. Start now step by step into the digital future with Handtmann Digital Solutions.



HMC
connects Handtmann dough dividing and Portioning machines with the Handtmann Cloud

HDI
offers standardised interfaces for easy communication with data processing systems

HCU
central control unit for real-time data monitoring, control, analysis and documentation

HRS
Request remote support at the touch of a button

HLC
Real-time status monitoring and automatic program switching of the line via the Control unit of the Portioning machine

HPI
recognises the stability of individual portion weights without an additional Weighing system

HMF
signals during production if parameters are outside the permitted range

HFM
enables the simple retrofitting of numerous software functions

HPV
facilitates product settings by visualising the product shape on the machine control system

Industrial dough dividing: absolutely weight-accurate and continuous.

THE PORTIONING MACHINE VF 850 S in combination with the cutting unit SE 442-1 advanced and the weighing system WS 910 advanced is our dough dividing system, specially developed for the industrial production of toast and sandwich breads. With this solution, we set standards regarding improved weight accuracy at the highest hourly output. The system is suitable for processing wheat and mixed wheat doughs, even with higher dough yields.

It is specifically adapted to the processing of sensitive, shear-sensitive, wheat-based doughs such as toast bread and pizza doughs. Likewise, free-standing white breads, mixed wheat breads, brioche, baguette, pretzels and many other baked goods can be produced.

HCS – Handtmann Customized Solutions

YOUR SPECIAL REQUIREMENTS ARE OUR DRIVE. When standardised solutions reach their limits, it is time to find individual approaches. Handtmann system solutions are technically mature, tried and tested for years and flexible in use. However, some customer requirements require individual solutions. With our Handtmann Customized Solution team, we can respond flexibly to your needs and special requirements. We develop those tailor-made solutions that you need for your production processes – from product preparation through to packaging.

ARTISAN, SMALL-SCALE PRODUCER

Artisan, small-scale producer – our flexibility for your variety of baked goods.

You bring the necessary dexterity to produce your handmade products perfectly. We make your daily work easier with our dough dividing and portioning systems. In addition, our dough dividing and portioning machines become flexible systems for your product variety with numerous attachments.

Your benefits

- Absolutely accurate weight
- High flexibility through different portion sizes
- Worker-friendly operation and handling
- Increased production efficiency
- First-class, appetising product quality through gentle portioning and dosing principle

THE MANUAL CUTTING UNIT MSE 441 enables the production of shaped products from a wide variety of doughs, and with various diameters.

WITH THE MANUAL PORTIONING UNIT MPE, we support you in portioning even very sticky and soft doughs. Quick and easy to attach to any dough divider.

THE DEPOSITING SYSTEM DV 85-1 makes gram-precise dosing child's play for you. Whether liquid or pasty masses, whether with or without chunky inclusions – with this depositing valve you save hard cash, especially with high-quality raw materials.

THE MULTIFUNCTIONAL CUTTING UNIT SE 442 divides and portions a wide range of products with high hourly outputs.

INDUSTRIAL PRODUCER

Industrial producer – Success with Handtmann technology.

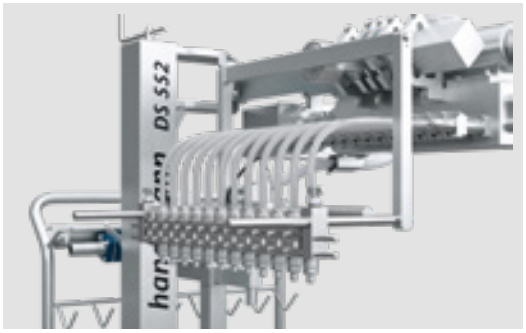
Our machines do not only rely on sophisticated technology, but are also designed for durability and are extremely robust due to the processing of high-quality components. With us, you produce around the clock, absolutely efficiently, with accurate weight and in the best quality.

Your benefits

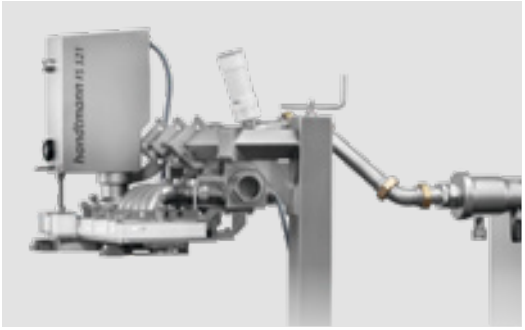
- Weight-accurate dough dividing and thus reduction of give-away
- Efficient and economical production through constantly high dividing and portioning performance
- Flexibly combinable with upstream and downstream systems
- Maintenance-friendly for high cost savings

THE MULTI-ROW DOUGH DIVIDING SYSTEM MT 480 is ideal for continuous dough dividing as well as optional rounding on up to eight rows.

Even during ongoing production, optional weighing systems, such as our **WS 910 ADVANCED,** keep an eye on the weights and thus the end product or the most efficient use of raw materials. This allows for immediate read-justment if necessary.



Our **VALVELESS DEPOSITING SYSTEM DS 552** enables flexible, multi-row depositing, for example of a chunky fruit filling directly onto the dough sheet. Ideally suited for a wide range of fillings.



The **FORMING SYSTEM FS 521** is suitable for the multi-lane production of formed products directly onto downstream belts or into oil bath systems.

Space for your ideas and their implementation.

You are not sure whether your doughs and masses are suitable for our machines? We say yes, but we would also be happy to convince you personally and in a practical test. In our international technology centres, you can test and optimise the production of your products and product ideas together with our specialists on the latest machine technology. Come by and let us turn your ideas into solutions.

WE ARE ALWAYS HERE FOR YOU. Whether you have questions, an unexpected fault or planned maintenance work: our service team is by your side. By telephone, via remote access or in person at your premises.

PHONE:
+49 7351 45-0

E-MAIL:
info.processing@handtmann.de

Your benefits

- 4,000 sqm of rooms and equipment for the practical implementation of your product ideas
- EU approval for food according to the latest food law requirements
- Mapping of complete production processes from the recipe to the packaging
- Handtmann FoodAnalytics Lab for metrological support of your product tests
- Handtmann expert team with know-how and experience

First-class service for first-class machines

OUR WORLDWIDE CUSTOMER SERVICE is there for you and supports you in maintaining the value of your Handtmann machines. The service concept developed by us guarantees that you receive the right service at the right time.

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

Maintenance pays off

OUR MAINTENANCE PROGRAMME includes a thorough check of the technical condition, the adjustment of your machine and, if necessary, the replacement of wear parts. If required, you will receive suggestions for further preventive measures. In this way, you optimise your production and maintain product quality standards, you secure your investment and maintain the resale value.

- Improvement of productivity
- Reduction of unexpected downtimes

Handtmann = More value for every individual.

We offer additional services perfectly tailored to our excellent technology in order to create more value for you. This allows you to remain flexible and react quickly to changing market trends and the needs of your customers.

HANDTMANN CUSTOMIZED SOLUTIONS AND HANDTMANN LINE SOLUTIONS perfectly coordinated solutions for individual production processes

TECHNOLOGY CENTRES space for your ideas – try out, test, optimise

HANDTMANN DIGITAL SOLUTIONS intelligent digital solutions to ensure cost-effective production

USED MACHINES completely dismantled, professionally factory-refurbished and including six months manufacturer's warranty

FINANCING SOLUTIONS flexible financing at exceptional conditions

SERVICE SUPPORT worldwide service and partner network, around the clock

360°

Satisfied customers – the best proof of our excellent technology

HANDTMANN MACHINE FOR WORLD CHAMPION BAKED GOODS

Jochen Baier, World Baker of the Year 2018, relies on Handtmann technology. "What convinces me above all are the fast product changes, the weight accuracy and how gently the portioner handles our doughs and masses," says the expert enthusiastically. "This is how we use the latest technology to preserve our tradition."

JOCHEN BAIER
Master baker, world baker and owner of Bäckerei Baier

IN INSERT FOR BIOLAND BAKED GOODS

A forward-looking acquisition for Fritz Mühlenbäckerei was the Handtmann dough portioner VF 830 in combination with the Cutting unit SE 442. This allows different doughs to be portioned with gram-precision and speed (up to 100 units per minute). "What we like very much about Handtmann is the service and customer support: one call is enough and they are on site."

JONAS MEROD
Master baker and production manager Fritz Mühlenbäckerei

Scan the QR code and watch videos

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