

Technology

Grinding

Portioning

Depositing

Minced meat process solutions

Automated production for maximum quality and efficiency



handtmann
Ideas for the future.

Minced meat solutions





Professional automation solutions:

Efficient and cost-oriented minced meat production.

From automatic feeding, through constant vacuum filler product flow and exact portioning using the minced meat portioner, to precise positioning of the product into the tray – automation solutions for minced meat from Handtmann facilitate an automatic process with no non-production times and no risk of contamination.

The perfect interplay of the grinding and portioning process steps in conjunction with the tray feeding automation option or depositing into thermo-forming machines for extremely high production standards.

The line's integration with the subsequent packaging process and its compatibility with all conventional packaging machines facilitate a range of professional automation options for exacting production demands.

Rationalisation effect thanks to high performance

- High portioning speed of up to 140 portions/min. using the VF 600 vacuum filler together with the GMD 99-2 minced meat portioner.
- Portioning accuracy of +/- 1%.

Rationalisation effect thanks to flexibility

- Various final hole plates can be selected:
 - Segment shape for a more compact product appearance.
 - Eye shape for looser, optically larger filling.
- All standard tray formats and types can be used.
- Cost savings with diversified production for different customers.

Rationalisation effect thanks to optimum handling

- All parameters controlled and set using the VF 600.
- The line can be operated by just one person.

Rationalisation effect thanks to automation

- Available either as a version compatible with all conventional minced meat depositors and tray dispensers or in conjunction with the CFS FlexLoader as a complete solution with collating and depositing into thermo-forming and packaging machines.
- Automatic unstacking and transportation of trays.
- Precise and automatic depositing of minced meat portions.



Grinding



Grinding with the inline grinding system

The quality of end products is dependent on the grinding method. Reduced mechanical handling and very gentle cutting are decisive factors in achieving a perfect product appearance.

Using a Handtmann VF 600 vacuum filler and a GD 93-3 or GD 93-6 grinder head, the product is ground to its final grain size and simultaneously portioned in a single process step. This reduces cutting stresses and shortens process steps. Product protection at its best. Augmented by the automatic and individually controllable GD 93-35 separating device for gristle, the required level of product reliability is guaranteed. The integration of inline grinding technology into compact process solutions provides professional automation options.

The Handtmann cutting concept provides the crucial edge:

- Thanks to state-of-the-art control technology in the VF 600 vacuum filler, independently controlled feed and cutter speeds guarantee flexible adaptation to the cut size.
- The tried-and-tested Handtmann vane cell feed system ensures a constant, positive flow of product. Product is prevented from swirling round at the hole plate. Results in a cleaner cut.
- This gentle cutting system heats the product to a negligible degree only. At the same time, air is removed efficiently from the vane cell feed system on the vacuum filler. The residual air content in the product is reduced considerably.
- The versatile equipment options for cutting set parts guarantee optimum adaptation to the individual product.

Portioning



Portioning with the GMD 99-2

In conjunction with the GD 93-3 or GD 93-6 Handtmann inline grinding system, the GMD 99-2 is the system solution for economical, high-quality minced meat production.

Only a handful of parameters need be set in order to operate the Handtmann minced meat portioning line reliably. It immediately provides the processor with full production capacity together with outstanding portioning and weighing accuracy.

This synchronised line can be integrated into complete automated systems simply and quickly thanks to the flexible control technology.

The GMD 99-2 minced meat portioner from Handtmann is the highly productive process solution for contamination-free production, from portioning to packaging.

Advantages:

- Easy to operate
- Outstanding weight accuracy of +/-1%
- Exact portion lengths
- Optimum system synchronisation
- High output of up to 140 portions per minute
- Extremely hygienic portioning

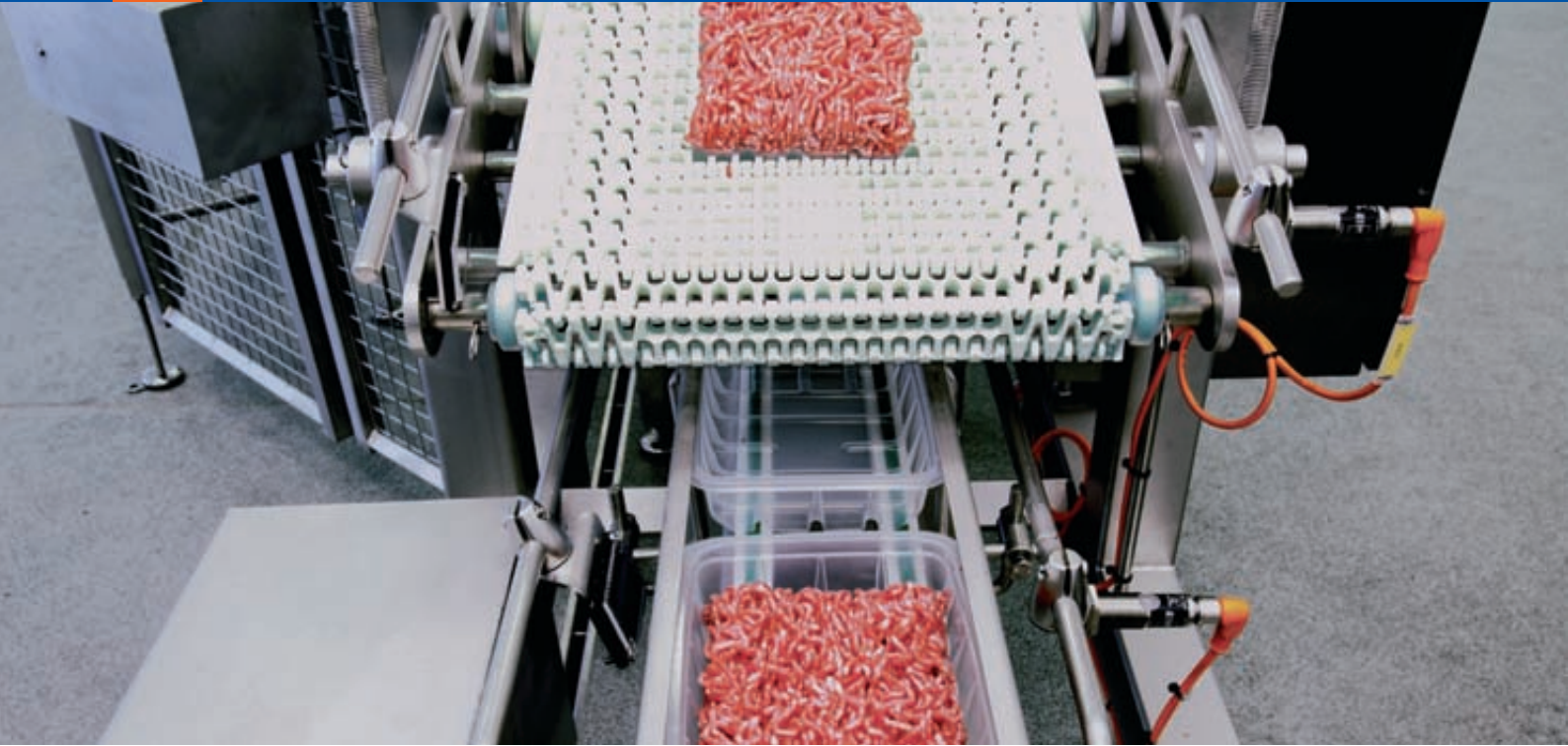
With GD 93-3 inline grinding system:

for minced meat products with widths up to 130 mm.

With GD 93-6 grinding attachment, connected to GD 93-3:

for minced meat products with widths up to 220 mm.

Depositing



Tray dispenser and minced meat depositer

The compatible minced meat depositer and tray dispenser from Antti Lindfors complements the Handtmann minced meat line to create a modular solution.

The flexibility of this system is also evident from the selection of tray shapes and types that can be used, be they hard plastic or polystyrene. The ease with which it adjusts to the different tray sizes is unmatched.

Advantages

- Pick-up of the stacked trays and separation of the lowermost tray by the destacker.
- Transportation of the separated trays to beneath the feed belt.
- Transfer of the minced meat portions to the end of the feed belt.

Advantages

- Hard plastic trays
up to 60 trays/min. at 500 g.
- Polystyrene trays
up to 50 trays/min. at 500 g
(depending on tray used).
- Special designs at the customer's request
up to 120 trays/min. at 500 g.

Tray sizes:

Length	150 mm	to	250 mm
Width	120 mm	to	220 mm
Height	35 mm	to	75 mm



Minced meat automation with the CFS FlexLoader

This production line solution is designed to further automate the minced meat production process – portioning – collating – depositing in thermo-forming or other similar packaging machines. The CFS FlexLoader picks up portions of minced meat from the upstream Handtmann minced meat production line up to a width of 250 mm and automatically loads them into a thermo-former.

The minced meat portions coming in one lane from the Handtmann GMD 99-2 are detected by the FlexLoader and are pre-grouped in rows onto a second retraction belt by the first retraction belt. The minced meat portions which have been pre-grouped in line with the configuration of the thermo-former are then deposited in the thermo-forming packaging machine when the second belt retracts. The FlexLoader is synchronised with the Handtmann minced meat production line and the downstream packaging machine by means of signals.

Advantages

- Precise collating and multi-lane depositing of the minced meat portions with CFS FlexLoader.
- Simple operating concept due to synchronisation with up and downstream units.
- Ideal product positioning facilitated by portion monitoring by the intelligent distance measuring system.
- Easy to switch to another format configuration by selecting the saved product programmes.
- Flat products can be shingled or stacked either lengthwise or crosswise.

Product data:

Height	to	80 mm
Width	to	250 mm
Length	to	600 mm
Portion weight	to	2,500 g

Minced meat process solutions

Leading process solutions for minced meat from the specialist for filling and portioning systems. Impressive features of the Handtmann system solutions for minced meat are top quality, perfect handling and maximum profitability. Contact the specialists at Handtmann to find the perfect solution for your requirements.

**The Handtmann
minced meat process solutions.
The perfect combination
of all process steps thanks
to state-of-the-art technology.**



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