



handtmann

Ideas for the future.

Bakery

ADVANCED

PERFORMANCE
TECHNOLOGIES

ENABLING PRODUCTS

OF DISTINCTION

BAKERY SPECIALISTS



Ideas, Solutions
and Teamwork
for the Future

PERFORM AND DISTINCTIONS THAT MAKE A DIFFERENCE

Handtmann bakery solutions are designed with next generation precision to deliver consistent quality, exceptionally accurate scaling and gentle product handling. We invite you to begin exploring our exceptional performance levels and the flexible capabilities of our Handtmann bakery solutions here and at www.handtmann.ca.

We also invite you to let us demonstrate our solutions to you in person or virtually at your convenience. We believe the more you explore our advanced technologies the more confident you will be that our Handtmann equipment, with our Handtmann team, will provide the performance you want and deliver the dependable operational value that builds trusted partnerships.

A stylized, handwritten signature in black ink, appearing to read 'Paul Hill'.

Paul William Hill
Bakery Sales Manager
paul.hill@handtmann.ca

BAKERY FORUM

HANDTMANN MASCHINENFABRIK | BIBERACH, GERMANY



HANDTMANN TECHNOLOGY CENTER

HANDTMANN CANADA LIMITED | WATERLOO, ONTARIO



The Handtmann Technology & Testing Center is a state-of-the-art facility where we will work with your team to provide a rigorous, objective, data-driven evaluation that you can trust in your equipment decision making process.

We test current processes and will collaborate closely with your bakery specialists, product development staff and R&D teams to support the development of products and improve processes. Our bakery team brings strong technical credentials, a practical understanding of production issues, and the ability to analyze and communicate nuanced technical information clearly and concisely.

We hope you will want more information about our solutions and the value we can provide - and look forward to seeing you online, at your bakery, at our purpose-built Bakery Forum in Biberach or here in Waterloo at our Handtmann Technology & Testing Center in the near future.

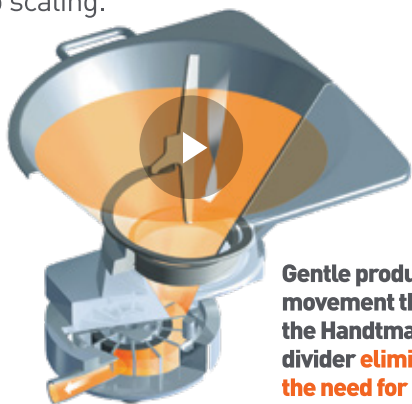


HANDTMANN VF 800
DIVIDING & DEPOSITING
DIFFERENCES THAT MATTER



Gentle Product Path

Doughs and batters are handled gently with servo-controlled feeding that is synchronous to scaling.



Gentle product movement through the Handtmann divider **eliminates the need for oil**

Scaling Accuracy

Handtmann's feed system ensures constant scaling accuracy of $\pm 1\%$ with perfect filling of all chambers at all production speeds for products from sticky gluten-free dough to flowing batters.

Shorter Product Path

Product path up to 5X shorter than other dividers reduces transport distance issues to maintain product quality.



Vane cell ensures scaling accuracy at all speeds, and temperatures

Maintaining Quality

Continuous real-time monitoring of key working parameters with automatic alerts helps maintain the highest product quality.

Integrity of Inclusions, Batters & Doughs

Dramatically less surface friction reduces temperature rise and smearing, maintaining the integrity and value of expensive inclusions.

Advanced design, innovative materials and precision manufacturing let Handtmann dividing and depositing solutions handle products of almost any viscosity from sticky gluten-free dough to flowing batters.



While product continuously moves against all surfaces in other systems, it moves against **only three surfaces** with the Handtmann vane cell design and does so for a shorter distance

Reducing Frequency

Long term accuracy is maintained with a simple cam adjustment that reduces the frequency critical wear part replacement.

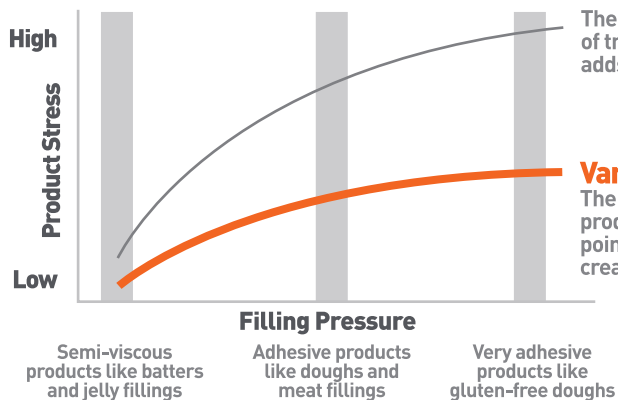
Longer Life of Components

Low TCO with simple cam adjustments instead expensive feed system component replacements, maintenance intervals up to 2,000 hours and an optional extended warranty up to 6,000 hours.

The Impact of Adjustability

The simple adjustability of the Handtmann vane cell design lets the system maintain consistent accuracy, reducing giveaway from the first portion to the last. It also reduces parts costs. When replacement is required because of wear, vanes are purchased not a major feed system component.

Handtmann Adjustable Vane Cell vs. Competitors



**ADVANCED
PERFORMANCE
TECHNOLOGIES**

SINGLE LANE SOLUTIONS

SE 442

Precision Cookie & Dough Dividing

The multi-functional SE 442 cutting solution divides dough with gram-sensitive accuracy at up to 150 ppm and cookie-size products at 200 ppm. It handles a wide variety of dough consistencies, including gluten free, and is designed for bakers who want to efficiently produce a large range of premium products.

This dough dividing solution delivers accurate weights within the narrowest parameters to safely reduce giveaway and virtually eliminate rework. It features quick-change inserts that are available in a variety of customizable shapes and diameters that range from 30mm to 100mm.

The system's modular approach, simple disassembly and set up and thorough washdown enable very safe changeovers. Its reliability, dividing capacity and high-end hygienic design make this a perfect solution for expanding small and medium sized bakeries with a wide variety of cookie, pizza and bread products.

LCD

Versatile Dividing with Accurate Scaling

The Handtmann Linear Cutting Device (LCD) features a guillotine design that operates with inserts to create a wide variety of product shapes and sizes. It is available in three models with a maximum diameter of 3.875" and scales with reliable accuracy of +/-1%. It can produce up to 200 ppm with small products.

The LCD features hardened stainless steel blades with quick release mounting, easy change forming inserts and cuts with pneumatic air cylinders. Disassembly for wash-down and product changeover is easy and quick connect air lines simplify assembly. Double edge and wire knife cutting for equal bidirectional cutting speeds are available and it has a flexible footprint by connecting efficiently with the divider in a variety of operating angles.

SE 442-1

Rotary Dividing for Pizza and Bread Doughs

The servo-driven Handtmann rotary cutting solution for pizza and bread doughs divides with +/-1% accuracy at up to 200 ppm. Designed for bakers who want to efficiently produce a large range of premium products with a single cutting unit.

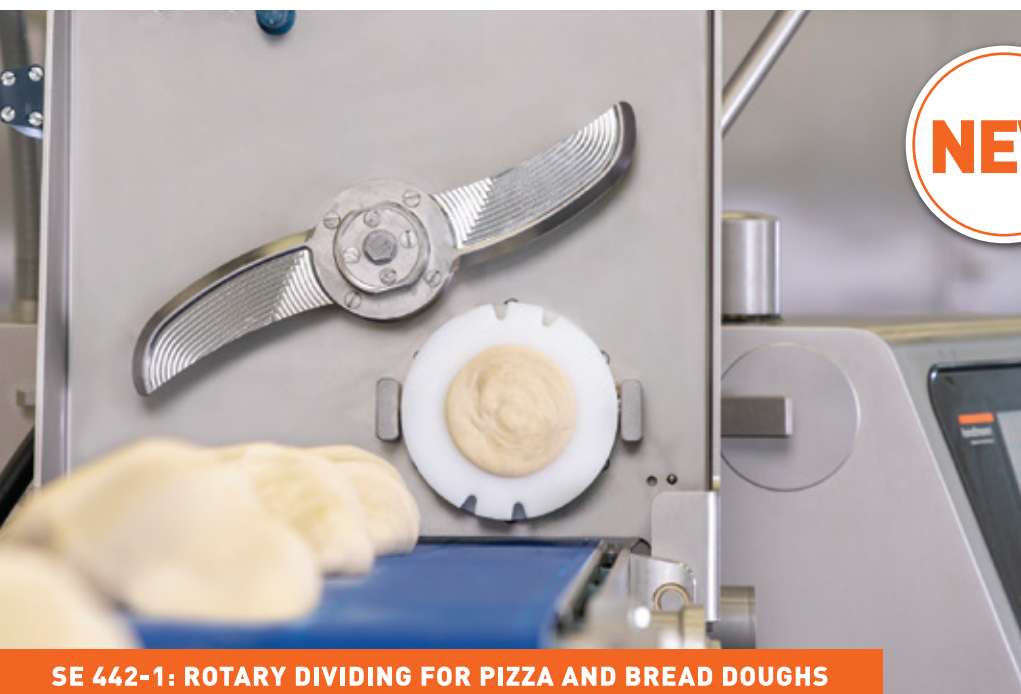
The reliable accuracy of this rotary cutter is made with servo-managed signaling from the Handtmann VF divider to the cutting insert. The blade is designed with a unique undercut function that increases precision and its speed is adjustable for different dough densities. The gram-sensitive weights of the SE 442-1 rotary divider safely reduces giveaway and virtually eliminates rework.

It uses standard Handtmann SE 442 inserts that are available in a variety of customizable shapes and diameters that range from 30mm to 95mm. Teardown and sanitation are simple. Changeovers are fast and workhorse reliability makes this rotary cutter a dependable production partner.





SE 442: COOKIE & DOUGH DIVIDING



NEW

SE 442-1: ROTARY DIVIDING FOR PIZZA AND BREAD DOUGHS



LCD: VERSATILE DIVIDING WITH ACCURATE SCALING

PRODUCTS:

**PIZZA DOUGH, BREADS,
COOKIES, GLUTEN-FREE
DOUGHS**

MULTI-LANE SOLUTIONS

Handtmann multi-lane bakery solutions maintain the natural quality of premium batters and doughs, helping to ensure their highest value. The Handtmann FS 510 Forming Solution, DS 551 Depositing Station and the Rotary Cut-Off use Handtmann's servo-driven FST flow divider to ensure the gentlest handling of product delivered from the divider through the entire product path and to guarantee even distribution and accurate scaling to all lanes.

Rotary Cut-Off

Flexible Gluten-Free Bread Depositing

Handtmann's flexible Rotary Cut-Off Solution deposits semi-liquid batters and gluten-free bread dough with the same precision and scaling accuracy in a variety of shapes and sizes. It features pneumatic rotary cutting and is designed for flexibility with a single manifold that accepts interchangeable inserts. Handtmann's servo-driven flow divider ensures gentle and reliable $\pm 1\%$ accurate dividing in all lanes.

FS 510

Cookie Solution: Up to 24 Lanes

The Handtmann FS 510 high volume cookie solution handles inclusions gently and produces dimensionally stable pucks in a variety of shapes and sizes. It scales with equal $\pm 1\%$ accuracy across all lanes at up to 250 cuts /minute and works with slip-in forming nozzles to easily customize shapes in quick changeovers. Consistent accuracy reduces giveaway and downtime while the servo-controlled moving wire or blade cutting delivers clean separation at the highest speeds for depositing onto trays or a conveyor belt.



PRODUCTS:

**COOKIES, CAKES,
MUFFINS, BROWNIES,
& GLUTEN-FREE PRODUCTS**

**HANDTMANN'S
BAKERY SOLUTIONS
ADDRESS RIGOROUS
GLUTEN-FREE
DEMANDS**



ROTARY CUT-OFF VALVE: FLEXIBLE GLUTEN-FREE BREAD DEPOSITING



FS 510: COOKIE SOLUTION: UP TO 24 LANES



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