

Technology

Grinding

Applications

Inline Grinding System

Integrated inline grinding technology for product and cost optimisation.



handtmann
Ideas for the future.

Inline Grinding Technology



First-class product quality comes only from first-class technology. At the same time however, flexibility and automation are also required. These aspects are met by the integrated Handtmann inline grinding technology. Product quality through product protection, service flexibility through versatile application options, automation options through integration into complex line solutions.

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 the cutting work and reduces process steps. Quintessential product protection. Augmented with the GD 93-35 automatic and individually controllable separating device for gristle, the essential product reliability is then guaranteed.

The Handtmann cutting concept for a decisive advantage:

- 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 spinning round at the hole plate. Results in a cleaner cut.
- This gentle separating system heats the product to a negligible degree only. At the same time, air is removed from the feed system on the vacuum filler.
- The residual air content in the product is lowered considerably. The versatile equipment options for cutting-set parts guarantee optimum adaptation to the individual product.

Integration of the inline grinding technology into compact process solutions provides professional automation options. Additional uses are opened up through the connection to an AL linking and hanging line or with the clipping option.



Dry and semi-dry sausage



The decisive advantage in production using inline grinding technology results from the sensory attractiveness of the products and the optimisation of conventional production methods.

Technological advantages:

More coarsely pre-processed filling material can be better evacuated than compactly chopped and dry sausage meat. This acts both positively on colour stability, flavour development and reduction in product-appearance porosity, as well as on the maturing characteristics. Semi-dry sausage can, e.g. be sliced earlier and prepared faster for sale.

Economical process optimisation:

The use of inline grinding technology shortens process steps during the pre-cutting phase while also providing a more energy-saving production option. Whereas the conventional dry sausage technology requires large amounts of frozen recipe ingredients, the inline grinding process only requires a small amount of refrigerating reserves. The use of a greater amount of fresh, non-frozen recipe ingredients minimises the energy required for conditioning the raw material and, in particular, the temperature adjustment of the filled dry sausages during maturing.

Meatballs, burgers, trend products



The manufacture of modern trend products is optimised in combination with auxiliary devices such as forming devices for meatballs, burgers, cevapcici or suchlike. Be it for sausage, meat or convenience products: the integrated grinders form an excellent basis for outstanding product quality and attractiveness for more energy-efficient production.

Minced-meat production



The Handtmann system solution for economic minced-meat production with outstanding quality: VF 600 vacuum filler, GD 93-6 grinding attachment connected to GD 93-3 inline grinding system and the GMD 99-2 minced-meat portioner. For the manufacture of minced-meat products up to a width of 220 mm. The perfect interplay of the processes of grinding and portioning in conjunction with the tray feeding automation option for maximum production standard.

Inline Grinding System

The Handtmann inline grinding system opens up fascinating options with regard to optimising product quality and costs in a single step. Get in touch with the specialists at Handtmann to get the perfect solution for your requirements.

The Handtmann inline grinding system. Integrated technology for product and cost optimisation.



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