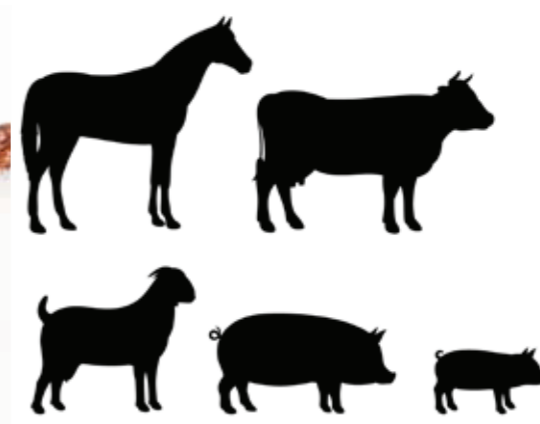


## PET FOOD

System solutions for diversity and quality





## STATE OF THE ART TECHNOLOGY FOR PET FOOD

## OUR CORE AREAS OF EXPERTISE FOR PREMIUM PET FOOD

A diverse range of pet food is the trend of the moment. More and more importance is being placed on quality, in terms of the product processed as well as the presentation and packaging. Handtmann provides system solutions which gently process high-quality product and which portion accurate to the gram into a variety of containers. With forming, depositing, cutting and portioning – not a single gram is given away. Top product quality coupled with excellent economic efficiency is thus guaranteed. Only the best for dogs, cats, horses and more with Handtmann.

Handtmann is your reliable technology partner with global experience in the production of food for people and pets. The production process is always based on excellent portioning, accurate to the gram, by a Handtmann vacuum filler. Diversity is created due to the flexible combination with depositing, forming, linking and cutting systems. Product handling functions, such as collating and depositing into trays or thermo-forming machines, facilitate automation all the way through to packaging.

### CARDEAL FIGORIFICO/BRAZIL

**Production:**  
VF 616 vacuum filler with FS 510 forming system, 24-lane

#### Cleide Keiko (Production Manager at Cardeal)

*"Thanks to changing to a continuous production flow and joining two previously independent production stages we were able to reduce equipment and machinery. With regard to competitiveness, this Handtmann solution brought further competitive edge, improved profits and reduced give-away as well as production time."*

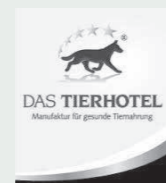


### DAS TIERHOTEL/GERMANY

**Production:**  
VF 630 vacuum filler with SV 424 cutting valve, 3-lane

#### Olaf Jungnickel (Managing Director at Das Tierhotel)

*"We had a filling station which was only capable of depositing one portion and could not be directly linked to the thermo-forming machine. This wasted a lot of time and meant a great deal of unnecessary work. The Handtmann solution now allows us to operate cycled on all three lanes via the thermo-forming machine. One decisive advantage is the enormous time savings."*



### PORTIONING AND DEPOSITING

Whether the product is fluid, pasty or chunky – Handtmann makes the precise and flexible depositing of a wide variety of products into a range of containers possible. From the manually operable solution to the fully automatic overall system with an interface to packaging.



### FORMING AND SEPARATING

Formed products are in demand. Whether it be pellets, sticks, bars or other treats. Handtmann provides countless options for product forming and design. Always well-formed. With guaranteed weight accuracy.



### LINKING AND HANGING/CUTTING

Sausages and all kinds of sausage products are reliably linked and either hung or cut for further processing. Portions accurate to the gram and equal lengths are guaranteed.



### CUTTING AND PORTIONING

Exact cutting and portioning accurate to the gram for fresh meat and vegetables – an entire single or multi-lane production process with vertical filling directly into forms, trays or other containers.







# FORMED PRODUCTS

**Sticks, bars, nuggets, pellets and treats for between meals – Handtmann forming systems make it possible to produce products from a variety of feed materials and with various cross-sections: cylindrical products, sticks, 3D shapes, special shapes such as stars, hearts etc. Diverse process options and an automatic overall process are guaranteed: from portioning accurate to the gram through to depositing the products on a conveyor belt or on racks and trays.**

## Pellets

Vacuum filler (VF 838 S, VF 622) with inline grinding technology and FS 510 forming system.

Production directly in the continuous freeze drying process.

- Portion size: 2 g
- Portion length: 15 mm
- Portion diameter: 14 mm
- Production: 24-lane
- Production output: 720 kg/h
- Container: Racks or trays



Vacuum filler (VF 838 S, VF 620) with inline grinding technology and FS 510 forming system.

Production onto racks or trays (drying process):

- Portion size: 7 g
- Portion length: 28 mm
- Portion diameter: 18 mm
- Production: 12-lane
- Production output: 1,260 kg/h
- Container: Racks or trays



## Bars

Vacuum filler (VF 838 S, VF 620) with FS 510 forming system. Production directly onto rack with subsequent drying in tray trolley:

- Portion size: 17 g
- Portion length: 150 mm
- Portion width: 22 mm
- Portion height: 5.5 mm
- Production: 11-lane
- Production output: 1,100 kg/h
- Container: Rack



## Sticks

Vacuum filler (VF 838 S, VF 620) with FS 510 forming system. Production directly onto rack with subsequent drying in tray trolley:

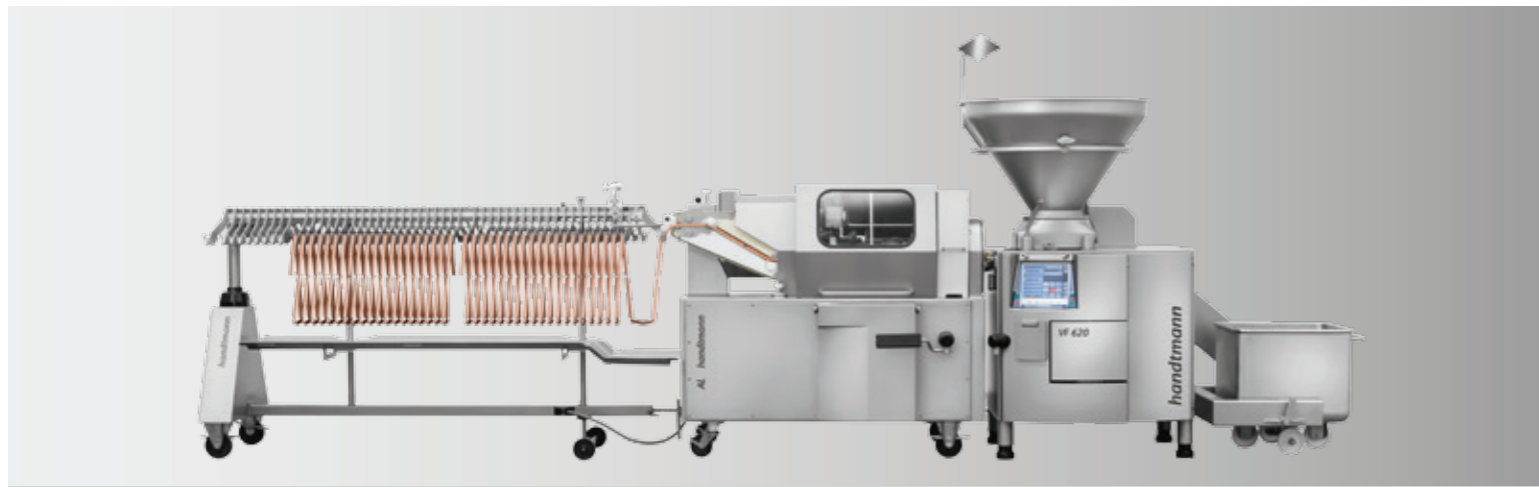
- Portion size: 12 g
- Portion length: 150 mm
- Portion diameter: 9 mm
- Production: 24-lane
- Production output: 1,700 kg/h
- Container: Rack



## Baked goods

- Sticks, e.g. calcium sticks
- Fruit/vegetable croquettes
- Salmon and spinach nuggets
- Biscuits





# SAUSAGE PRODUCTS

From small-scale production to a fully-automatic process, Handtmann makes the production of sausages and sausage-shaped products possible, with a choice of standard casing types, such as natural casing, collagen and artificial casing or in a vegetable alginate casing. The alginate casing can be customised in terms of its thickness, its colour and its taste. This creates new opportunities for developing, designing and marketing innovative pet food products.

## Mini sausages

Vacuum filler (VF 830, VF 624) with KVLSH 162 ConProLink system and subsequent drying:

- Portion size: 10 g
- Calibre: 13 mm
- Portion length: 80 mm
- Production output: up to 180 kg/h
- Sausage casing: Alginate casing
- Casing design: paste containing alginate



## Dried sausages

Vacuum filler (VF 838 S, VF 624) with PVLH 246 linking and hanging line:

- Portion size: 12 g
- Calibre: 20 mm
- Portion length: 45 mm
- Sausage casing: Collagen casing
- Casing design: gathered slug
- Production output: up to 1,100 kg/h



## Fresh sausage

Vacuum filler (VF 838 S, VF 620) with PVLS 143 linking and cutting line:

- Portion size: 56 g
- Calibre: 22 mm
- Portion length: 150 mm
- Sausage casing: Collagen casing
- Casing design: gathered slug
- Production output: up to 1,200 kg/h







## WET PET FOOD AND COOKED PRODUCTS

## FRESH MEAT AND VEGETABLES

With Handtmann depositing solutions, meat meals, cooked products or mixes with vegetable components are flexibly and precisely portioned accurate to the gram into all containers, such as trays, jars, cans and thermo-forming packaging. Fully-automatic and multi-lane through to the packaging solution with the VDM depositing system or with the flexible dosing valves – economic and continuous production of all fluid and pasty products is guaranteed.

### Product example

VF 830 vacuum filler with VDM depositing system:

- Portion size: 158 g
- Portion diameter: 100 mm
- Production: 1-lane
- Production output: up to 190 kg/h
- Container: Can



### Product example

Vacuum filler (VF 830, VF 620) with VDM depositing system:

- Portion size: 500 g
- Production: 1-lane
- Outer tray dimensions: L x W x H: 200 x 150 x 50 mm
- Production output: up to 600 kg/h



Fresh meat, muscle meat, chopped meat, tripe, offal etc. of beef, lamb, fish, pork... Clean cutting of large-piece products and portioning, accurate to the gram, directly into containers, in large packages and single portions is possible with the SV 424 cutting valve and a vacuum or high vacuum filler. The same applies to vegetable products or meat products with vegetables.

### Product example

Vacuum filler (VF 830, VF 630) with SV 424 cutting valve (wet food soft packaging with subsequent pasteurisation):

- Portion size: 1,000 g
- Production: 3-lane
- Container: Thermo-formed packaging
- Tray outer dimensions L x W x H: 240 x 100 x 60 mm
- Production output: up to 1,800 kg/h



### Product example

Vacuum filler (VF 840, VF 630) with SV 424 cutting valve (Hot filling of containers):

- Portion size: 2,500 g
- Production: 1-lane
- Container: Thermo-formed tray
- Container change time: 5 sec.
- Production output: up to 1,200 kg/h





## INCREASE IN EFFICIENCY DUE TO ADDITIONAL EQUIPMENT AND PRODUCT HANDLING

## OUR CUSTOMER CENTRE FOR YOUR PRODUCT IDEAS

Product handling systems and additional equipment from Handtmann ensure automation and increased efficiency. Due to their modularity and flexibility, Handtmann systems, such as forming systems, sausage filling lines and cutting or depositing systems, can be reliably integrated into complex production processes. Be it with downstream process steps, such as collating, feeding, gripping and depositing, or fully-automatic robot solutions for industrial producers: productivity, a high degree of efficiency and reproducible quality standards are ensured.

The varied range of Handtmann additional equipment provides significant added benefits: for better operation, efficiency and diversity. As system components, the equipment is precisely tailored to individual needs in terms of technology and handling. The optimum solution can thus be chosen for the different applications of linking, cutting, depositing and forming.

### YOUR ADVANTAGES WITH HANDTMANN TECHNOLOGY

#### ECONOMIC EFFICIENCY

- Excellent portioning accuracy cuts costs
- Efficiency and process reliability due to simple handling

#### PRODUCT QUALITY

- Outstanding product quality due to portioning accurate to the gram
- First-class product appearance due to gentle filling product transportation

#### PRODUCT DIVERSITY

- Easy to combine with additional equipment
- Large product range due to flexibility with all applications

#### COST REDUCTION

- Significant cost reduction due to portioning accurate to the gram
- Low maintenance and running costs

#### FLEXIBILITY

- Quick adjustment to various products
- Compatible with many auxiliary machines and automation solutions

#### ERGONOMICS

- Easy to clean due to modern hygienic design
- Good ergonomics for simple and fatigue-free operation

In addition to traditional pet food, new products are in demand and represent an increased market share. The production of products can be trialled at the Handtmann Forum, a customer centre with a fully-equipped process chain. We would like to invite you to test your creative product ideas at Handtmann using state-of-the-art technology. You have the product – we have the right system for it. We are your partner for the economic production of new, high-selling products.



### APPLICATION CONSULTING AND SERVICE

Our service is where you are: **Worldwide. Any time. Competent.** You are supported exclusively by service staff with intensive technical and technological training and experience. They successfully help you to get the most out of your Handtmann systems, as well as to optimise your production processes and products. With us in the Handtmann forums. Or on-site at your premises. Always aimed at the perfect result.

- Consultation sessions
- Machine demonstrations
- Product tests
- Technical application consulting
- Customer service