

handtmann
Ideas for the future.

Success on a worldwide stage



> The VF800 and the FS520.

Food Management Today profiles Handtmann after the business scooped a range of international awards

The Handtmann Group is a large global corporation with markets in various industries. It spans over 90 agencies and subsidiaries throughout the world. The Group is united by a common passion for tackling complex technological challenges. Handtmann continually strives to develop sophisticated technical solutions to meet the growing needs of its demanding markets such as the global food processing industry. Handtmann Ltd caters for the UK and Irish markets in this sector and is based in Leighton Buzzard in Bedfordshire.



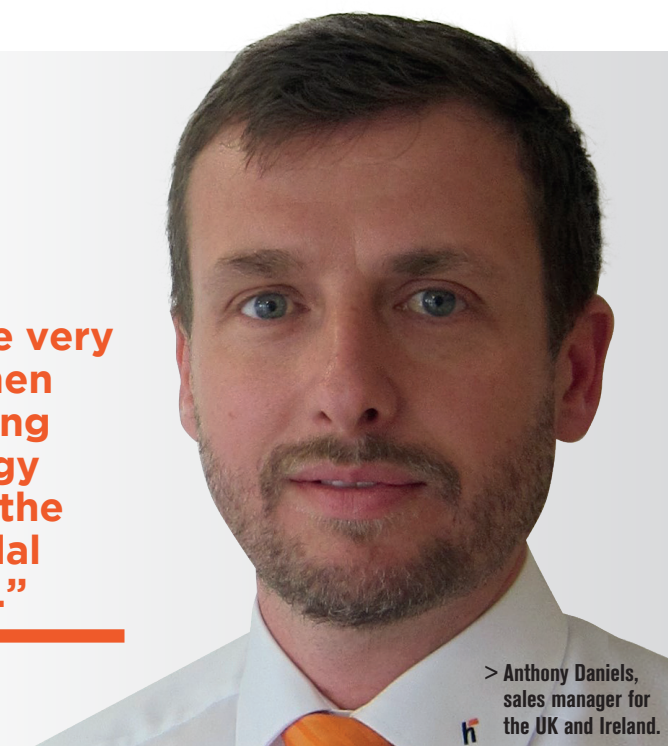
> The Handtmann trade show stand.

Vacuum fillers, portioning systems and complex production lines are among the range of solutions supplied by the company. The product portfolio is based on target groups and covers a wide variety of applications such as meat, fish, vegetarian, dairy, bakery and convenience foods. Companies with industrial levels of production along with small and medium scale producers can all find the best solution for their particular needs.

The core competence of Handtmann within the food processing sector is its expertise in vacuum filling. Indeed, the very first vacuum filling machine was developed by the company back in the 1960s. Since then, the company has evolved into a world leader in the field of filling and portioning systems with the latest VF800 range launched two years ago. However Handtmann is also setting new standards in the marketplace for other system applications as well in areas such as fully automatic production of formed products

Today's consumers expect choice and are constantly looking for a diverse range of new contemporary products. The Handtmann range of forming systems offer technologically cutting edge solutions for producers looking to capitalise on this trend and cater for various different processes.

"We were very proud when our forming technology received the Gold Medal at Anuga."



> Anthony Daniels, sales manager for the UK and Ireland.

A successful year

In March of this year the new Handtmann forming system range was awarded the International FoodTec Award Gold Medal at the Anuga trade show. The awards were created to recognise ground breaking developments in innovation, sustainability and efficiency in the food technology sector with the most innovative concepts selected by an international panel of experts. A Gold Medal is only awarded to products that create new processes or materially improve existing processes via the creation of a new concept.

Two machines from the new range of Handtmann forming systems were shown for the first time in the UK at the Foodex 2018 trade show held at the NEC in Birmingham. These were the FS520 and the FS522.

Sales manager for the UK and Ireland, Anthony Daniels, said: "We were very proud when our forming technology received the Gold Medal at Anuga and word certainly seems to have spread very quickly in the marketplace. When the new systems were demonstrated in the UK at Foodex there was a lot of interest in both the FS520 and the FS522. Customers could see that both systems achieve results that haven't

been possible until now and we have a number of trials planned at customer sites in the UK and Ireland."

The FS520 forming system has the facility to allow production on either a conveyor belt, tray or rack for a wide range of shapes including burgers, balls, croquettes, sticks and other 3D shapes. It is capable of producing up to 6,000 pieces per minute. This high output makes it suitable for medium scale and industrial scale producers in various applications from meat, convenience foods, dairy, fish and vegetarian products. The FS520 sets new standards within the forming sector due to its high speed, uniformed product output. This coupled with the automation of product placement onto belts and directly onto trays makes this machine unique.

The FS522 is the smaller of the two systems and is designed to produce two lanes of formed products on to a conveyor belt with flattening option. Similar to the FS520, it can also produce a wide range of shapes across a range of applications such as meat balls, dough balls, rissoles, fish or dumplings. Again, maximum weight accuracy, first class product quality and accompanying cost savings are among its defining features.



The GS300 collation system which automatically collates and deposits fresh sausage in different casings into trays received the 2018 Meat Technology Award in the Automation category at Anuga. This system was also publically demonstrated in the UK for the first time at the Foodex show in Birmingham. Other new systems at Foodex 2018 included the GMD 99-3 minced meat portioner. When integrated into a full production line with a Handtmann VF800 series vacuum filler and new GD451 inline grinding system, the GMD99-3 sets new standards in product quality, speed and cost of ownership.

The key feature of the system is the travelling blade which allows production speeds of up to 200 portions per minute while the filling machine is in continuous operation which has the added benefit of greater portioning and weight accuracy. The separating principle is servo driven and enables flexible product spacing. When combined with a Handtmann tray loading system, the product can also be automatically loaded into trays without any manual intervention.

The Foodex 2018 exhibition was an important show for Handtmann UK for many reasons. It was the largest stand and display of new machinery Handtmann have showcased in 30 years of supporting the event.

Anthony explained: “With so many revolutionary new systems being released by Handtmann it was clear the equipment deserved a real fanfare to mark their arrival. The stand made use of new technologies to showcase the equipment to further emphasise the arrival of a new level of sophistication in food processing solutions. This is an exciting time for both our company and the industry as a whole.”

Paying tribute

Sadly a couple of days before the Foodex show Arthur Handtmann, the man who transformed the company from its

beginnings as a small brass foundry into an international group of companies, sadly passed away at the age of 91. He left behind a great legacy and had stayed on as president to the advisory board, after handing over management of the group of companies to his son Thomas Handtmann in 1998.

“With his passing, the Handtmann family loses its patriarch, the Handtmann Group of Companies its senior partner and the City of Biberach its honorary citizen.”

Thomas Handtmann

> Tributes have been paid to Arthur Handtmann who recently passed away at the age of 91.

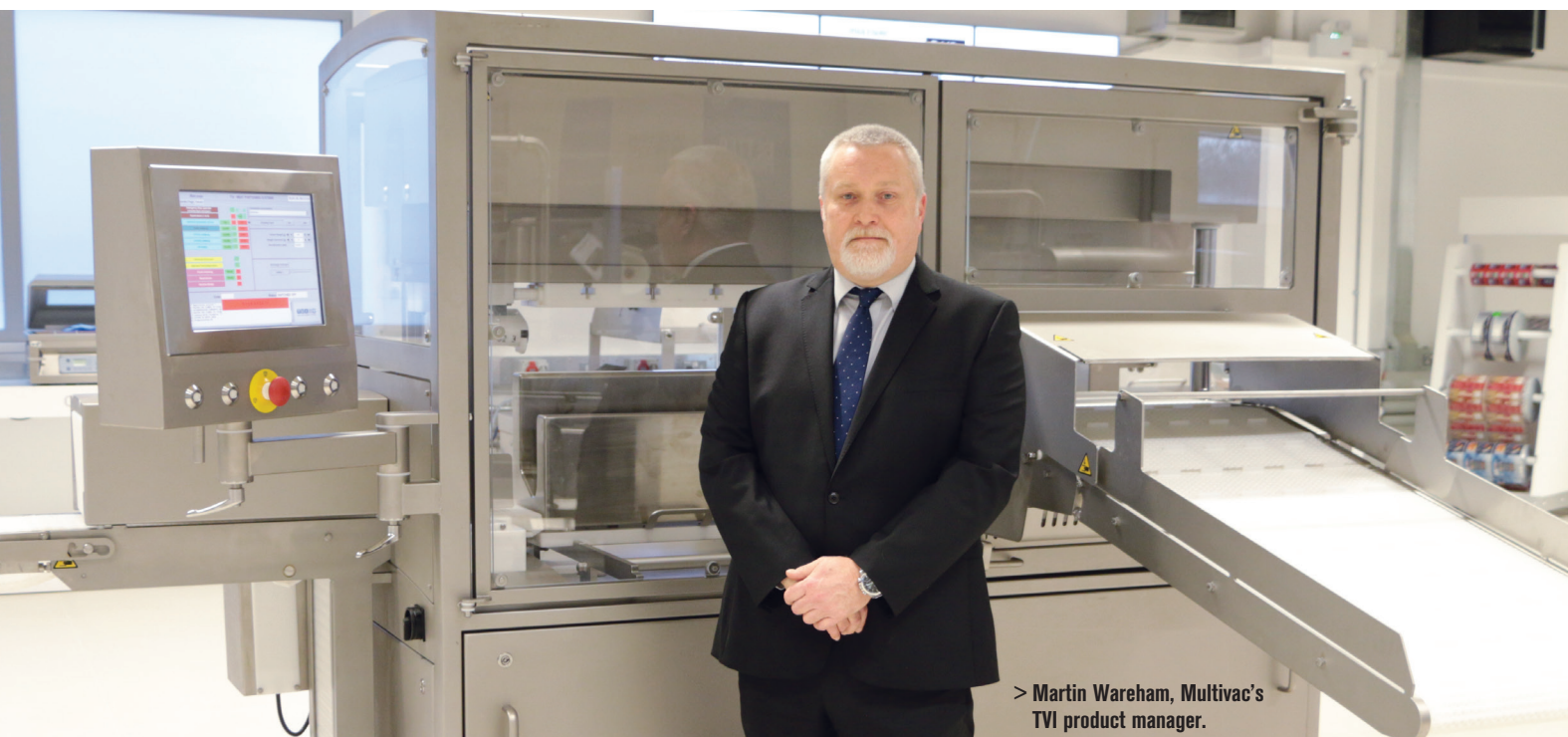


Arthur epitomised the company values of vision and innovation. This spirit is firmly ingrained in the company’s culture today as it moves on into a new age with a passion for trend setting solutions to future challenges in tomorrow’s markets.

Thomas said “With his passing, the Handtmann family loses its patriarch, the Handtmann Group of Companies its senior partner and the City of Biberach its honorary citizen.” **FMT**



Multivac: offering the complete solution



> Martin Wareham, Multivac's TVI product manager.

With the takeover of German meat processing equipment company TVI, Multivac is now able to provide complete line systems for processors.

Multivac, best known for its systems for thermoform packaging, tray sealers, inspection, labelling, processing and automation systems, has now added fresh meat portioning and slicing to the line, providing processors with a complete solution.

Multivac Group is able to provide this whole line solution after becoming the proud owner of TVI, with the company initially acquiring a controlling stake during June of last year.

TVI is the market leader in meat-portioning machines and complete

portioning lines and, by taking ownership of the business, Multivac took the strategically important step in being able to offer complete production lines from one source.

TVI was founded in 2007 and developed into a major manufacturer of equipment for portioning and further processing of meat. TVI's customers typically portion steaks, schnitzel, roulades, chops and grill sticks for the entire retail and catering trade. TVI supplies both individual components and complete production lines, and its equipment ranges from freezing and tempering of meat right through to portioning machines and the automatic loading of finished portions into packs. TVI's innovative machines increase productivity and yield and reduce give away, whilst providing the highest possible level of product flexibility.

"We took ownership of the business with the full intention of enabling Multivac to globally supply a complete fresh meat slicing line solution – from the initial crust freezing and slicing of primal product, through to the final packaging, check weighing and labelling," said Multivac's TVI product manager, Martin Wareham.

"Multivac is unique in being the only major manufacturer to be able to provide this complete solution."

Wareham explained that Multivac is now a "one-stop shop" for its customers, with the ability to plan, design and deliver turnkey, tailor made solutions for processors including in-house project management and CE marking.



Multivac has acquired the TVI business and can now provide machine solutions, including;

- Crust freezers
- Slicers/portioners
- Tempering units
- MultiTorch (barbeque twisted bacon on a stick)
- Multipick (semi-automatic kebab system)
- Conveying, check weighing and portion to pack solutions

Some of the key products available include the GMS 520 portion system, GMS 1200 and 1600 portion system and CBF 1000/2000 cycle freeze.

The GMS 520 is described as an 'evolution of a successful model for optimised meat portioning'. Its advantages include highest portioning quality, highest flexibility (with bones/without bones/diced/strips), highest yield through ideal forming, highest precision and individual slice placement/shingling for lowest manpower requirements in downstream processes.

The GMS 1600 offers not only maximum portioning quality and yield thanks to its patented 3D forming system, but also provides a very high degree of flexibility. It can portion fresh and tempered meat as diced, sliced, shingled, or separated product in a wide range of thicknesses. It can also be seamlessly integrated into a production and packaging line and reduce labour requirement through its automatic functionality.

Meanwhile, the CBF 1000/2000 cyclefreeze offers perfect crusting for efficient portioning. Its advantages quality appearance, yield and longest

> The GMS 520.



> An example of how meat is portioned using the TVI machinery.

include ideal crust freezing for highest shelf life, an energy-efficient compressor system, compact design and freezing without additional manpower.

Target market

TVI is primarily aimed at the larger supermarket suppliers and large producers who demand the best in terms of yield, quality and machine performance.

"They work to very tight margins and depend on the efficient volumes, so any increase in yield is good news," said Wareham.

"TVI also supplies slicing and portioning machines to the larger meat wholesalers, as the machines are flexible enough to cope with all bone-in and boneless (apart from beef) red meat species and turkey lobes, as well as frequent tool and die changes without the need for any tolls or specific technical skills."

Customer support

Multivac prepared for the integration of the new division in the UK over the last year, initially working with Interfood. By 1st January 2018 the full takeover was complete and Multivac had taken on the entire stock of parts from the previous suppliers, intending to add the TVI spares to its current online 'webshop' facility in due course.

Preparation included building not only a sales force but also a full team of service technicians to install and troubleshoot any TVI problems. The seamless nature of the acquisition was seen over the New Year, when immediately after the completion of the acquisition an engineer was sent to a company in Northern Ireland to fit parts and test a machine.

Multivac is proud of the fact that 60% of its employees are engineers within the Technical service team, meaning the company can offer customers excellent after-sales service.

"To ensure we offer TVI customers with technical support we have six regionally based TVI service technicians, in addition to a dedicated TVI technician who has who has worked with TVI since its introduction to the UK in 2007," Wareham said.

"In addition, we have recruited a sales desk for TVI, as well as a dedicated technical support desk; providing out of hours support."



Multivac is able to demonstrate the portioning and crust freezing systems of the TVI machines at its demonstration facilities in Swindon and can help customers troubleshoot any problems with its out of hours helpdesk as well as through its internet diagnostic system.

Stealing the show!

Multivac will be presenting its comprehensive expertise in packaging lines and automation at the Anuga FoodTec 2018 trade show, in Cologne, Germany, from 20th-23rd March (Hall 9.1, Stand A 020).

The company will also show for the first time its TVI portioning systems, which are fully integrated in automated packaging lines, in addition to its range of packaging solutions.

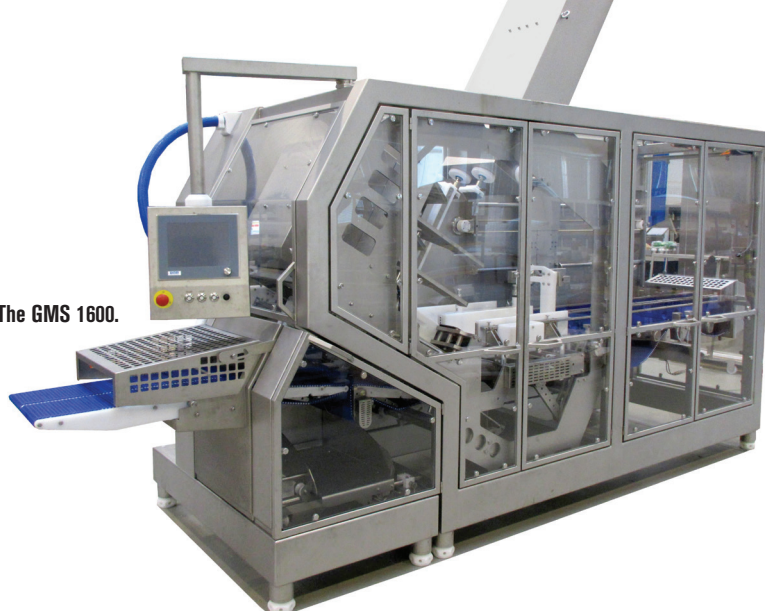
Among the highlights of the trade fair will be a highly efficient packaging line for packing sliced products, which features a significantly reduced footprint when compared to traditional packaging solutions on the market. The Multivac solution incorporates the compact R 245 thermoforming packaging machine, which is equipped with the Horizontal Loader; an effective connecting link in automated slicer lines. It transfers a wide range of sliced portions from the slicer to the cavities of the thermoformed packs.

Multivac will also be exhibiting an automated traysealer line, with an integrated TVI portioner for the packaging of sliced fresh meat. The T 800 traysealer, is particularly suitable for producing MAP packs and MultiFresh skin packs in large batches. It enables

> The CBF 2000.



> The GMS 1600.



trays to be packed with a product protrusion of 20mm. The GMS 520 singlecut portioning system within the line is able to shingle, stack, and individually deposit single slices all whilst providing the highest product quality, throughput and yield. The portioner can process all types of red meat and some poultry primals. The finished packs are labelled on an L 310 conveyor belt labeller with 3D labelling.

Multivac intends to invest in the new TVI division to continue to develop state of the art slicing and portioning machinery.

Particular attention will be focused on the presentation of the next generation X-line thermoforming packaging machines. As a result of its seamless digitalisation, comprehensive sensor system and networking with the Multivac Cloud, the X-line creates a new dimension, when it comes to packaging reliability, quality, performance and future-proofness. Its HMI 3 Multi-Touch user interface is high-resolution and, as a completely new generation of dies, the X-tools have an extensive range of innovations in their design, sensor system and actuating features.

Live demonstrations by TVI will be held in a marquee outside the hall where visitors can experience the TVI range. Alongside the GMS 520 and GMS 1600, a fully automated line, consisting of a GMS 520 portioning machine, a fully automatic AIR 520 flexload loading system, and a T 600 traysealer will also be presented.

Foodex

Multivac UK will also exhibit at the UK Foodex exhibition from 16th-18th April, held at the NEC, Birmingham (Hall 3, Stand S 250). In line with its current strategy to provide producers with the 'complete line solution', Multivac will demonstrate both packaging and processing solutions for food producers to highlight key focus points such as:

- Plastic packaging waste reduction
- Labour reduction through automation
- Efficient processing and portioning solutions
- Flexible traysealing and thermoforming solutions
- A new high output low cost belt-fed chamber machine
- Innovative labelling solutions for skin packaging
- Risk reduction through inspection systems

Plans for the future

The company already has a close working relationship with other processing equipment manufacturers, with sole distribution deals with companies such as Laska, Risco and Schröter. It has just acquired VC999 and is now also able to offer not only complete lines for fresh meat but also for other processed and cooked products including bacon, ham and cheese.

Looking ahead, Multivac intends to invest in the new TVI division to continue to develop state of the art slicing and portioning machinery, along with a further investment in terms of people and infrastructure. **FMT**

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