



Continuous Processing Creates Nonstop Efficiency

eliminating casing labor & downtime reduces costs 20-40%

Buffalo Grove, IL, March 21, 2011 – The Handtmann ConPro continuous processing system for all types of fresh and dry sausages and all sizes of processors eliminates animal and collagen casings and their related logistical and labor expenses. This uninterrupted processing is enabled by combining Handtmann’s precise stuffing technology that eliminates rework with the continuous application of an all natural vegetable-based gel-casing that can be controlled for thickness, texture, taste, and finish color.

Handtmann’s new ConPro Therm and ConPro LINK systems now raise the co-extrusion process to new levels of speed and efficiency for sizes from 10mm to 32mm by offering the industry’s first “natural look” closed end continuous process casing. This process delivers all the benefits of a continuous process using the Vega (vegetable casing) resulting in the look and feel of premium natural casing and the efficiency of near automation

ConPro systems consist of two Handtmann VF Series vacuum fillers operating as master and slave that continuously convey product and feed VegaCasing gel to the co-extrusion head. The cased sausage immediately travels through a fixation solution that sets the casing to exact preset specifications. The ConPro system can provide perfect hanging for continuous sausage ropes or exact cutting into defined units with uniformly well formed sausage ends. And when not used together for continuous processing, the Handtmann VF Series units are quickly set for traditional processing with all of the speed, precision and reliability that Handtmann always delivers.

Vega Casing is available in a wide variety of specifications, including a new smoke flavor that delivers all the benefits of a smoked finished product without the mess and inconsistency of an in-line liquid smoke application. Because of its casing and stuffing flexibility the Handtmann ConPro system has been called a self-contained “continuous sausage factory,” according to Tom Kittle, president of Handtmann, Inc. Kittle announced that the ConPro system is now available and affordable with new improvements for mid-sized processors as well as large industrial operations.

Besides dramatically reducing labor and casing costs, the Handtmann ConPro system with Handtmann VF fillers delivers exact sizes and weights that are accurate to less than 1% with unmatched reliability and versatility. Like all Handtmann stuffers with Handtmann’s adjustable vane cell technology, the ConPro system delivers excellent particle definition with one turn product flow and reduced surface contact. The improved Handtmann ConPro system enables precisely monitored product quality for today’s consumer and provides easy to use system controls and quick changeovers for production staff. It simplifies logistics, reduces labor, increases the opportunity for product development, and reliably makes traditional and innovative products to exacting specifications year after year.

- Continuous sausage processing with 1% accuracy that eliminates rework

- 50% less product waste
- No hydraulic lines or fluids
- No labor or downtime from animal or collagen casings
- Total control over casing quality, thickness, texture, design, finish, color, and reliability
- Simplified skinless and casing free processes
- Flexible sizing and short conversion times
- Multi use vacuum fillers provide production flexibility
- Simpler system, fewer moving parts
- Guaranteed portioning – exact reproducibility of size, weight, length, and appearance.
- Perfect for vegetarian, Kosher or Halal processing

Handtmann,

the most trusted supplier of machinery, service, and technology to the sausage industry since 1873.

Company Overview

Handtmann, Inc. specializes in filling, portioning, and linking equipment and system control technologies for meat processors, providing best-of-breed stuffing solutions for all sizes of sausage filling lines and meat processing businesses. Handtmann Inc., the North American wholly owned subsidiary of Albert Handtmann Maschinenfabrik GmbH, a leading global technology solutions provider to the meat processing industries, enjoys an excellent reputation for design innovation and occupies the premium position in this equipment market. The Handtmann group is a family owned business established in 1873 and headquartered in Biberach, Germany.

For more information about Handtmann products, please contact Bob Koris at (847) 808-1100 or visit our website at www.handtmann.com.

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