

## Handtmann Introduces a Flexible Filling System for Flowable Products

**Buffalo Grove, November 17, 2010** – The new Handtmann 445 multi-lane filling station delivers the industry’s most precise portioning and cleanest dosing of free-flowing products. It portions pasty, non-fibrous products through two to five lanes into filling bowls and trays, operating in seamless combination with almost all packaging machines and conveyor belt configurations.

Handtmann 445 dosing valves can be continuously adjusted with a variety of different mold inserts, creating “the ideal solution for customers seeking to optimize the value of Handtmann filling technology and maximize processing precision,” says Tom Kittle, president of Handtmann Inc. “The new 445 multi-lane filling system delivers unmatched portioning accuracy, powerful air evacuation and precise weights all with the flexibility of a modular design and the lifetime value of Handtmann engineering.” The Handtmann 445 operates smoothly with any existing tray sealer/packaging system and is an efficient attachment to existing Handtmann vacuum fillers.

The multi-head flow divider features a large variety of filling nozzles that support many meat, bakery and non-meat product types and applications. In the meat industry, the 445 is ideal for liver sausage, pate and other flowable products without fibers. In bakery, it operates with bread and sponge doughs. In other non-meat sectors the Handtmann 445 Filling System is ideal for portioning apple sauce, cheese products, vanilla puddings, soups, sauces, mustard, fondue and other spreads.

Built to reliably operate at up to 40 cycles per minute over the longest runs for a lifetime, the Handtmann 445 multi-head dosing system also features an integrated hygienic design for simple disassembly and easy cleaning.

### Company Overview

Handtmann, Inc. specializes in filling, portioning and linking equipment for meat processors, providing machines, technology and services 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, technologies, and services, please contact Annette Michalski at (847) 808-1100 or visit our website at [www.handtmann.com](http://www.handtmann.com).

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