

Article Highlights – Equipment & Packaging

Equipment & Packaging, Baking & Snack, April 2023

Gentle Handling and Clean Separation

The newest Handtmann® Rotary Divider for pizza and bread doughs features a unique undercut function reliably increases precision and lets you adjust cutting speeds for

different dough densities. From single lane pizza dough ball lines to eight lane depositing for pan breads or 24 lane filling on a high-speed lamination line, Handtmann technologies for bakery feature consistent, accurate to the gram precision, short product paths with reduced friction, and the responsive support of the well-trained Handtmann technical staff and our experienced application problem solving specialists.

