

handtmann

Ideas for the future.

*HANDTMANN® PRODUCT PORTFOLIO
GROUND MEAT*

SKEWERS



SETTING THE TREND

HANDTMANN® GROUND MEAT SKEWERS

Ground meat skewers are a popular product that can be manufactured in a wide range of product variations, in particular for the barbecue season. The products are shaped portions of ground meat on a wooden skewer. Following initial production, these skewers can be optionally marinated or coated with dry seasoning. The products are typically distributed raw for cooking in a pan or grilling/barbecuing.



SYSTEM SOLUTION MSE 441

PRODUCTION SOLUTION & PROCESS

SYSTEM SOLUTION

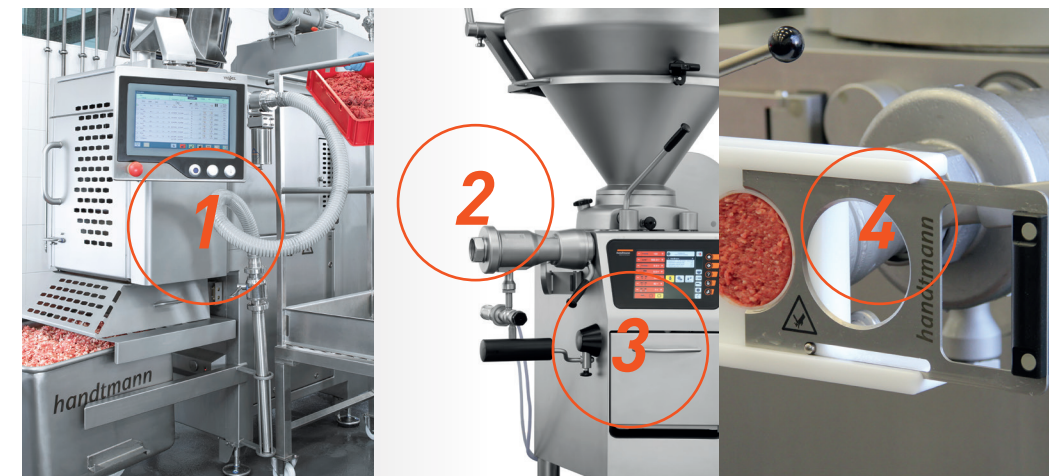
Handtmann Inotec VarioMix
Vacuum Filling Machine
Inline Grinding System
Manual Cutting Unit

SYSTEM PROCESS

Mincing: Meat can be minced and optionally seasoned in the Handtmann Inotec VarioMix

Grinding: Minced meat is fed by a Handtmann vacuum filler – where additional seasoning is optional – to the inline grinding system

Forming and separating: The meat is formed and separated, and then the wooden skewer is inserted.

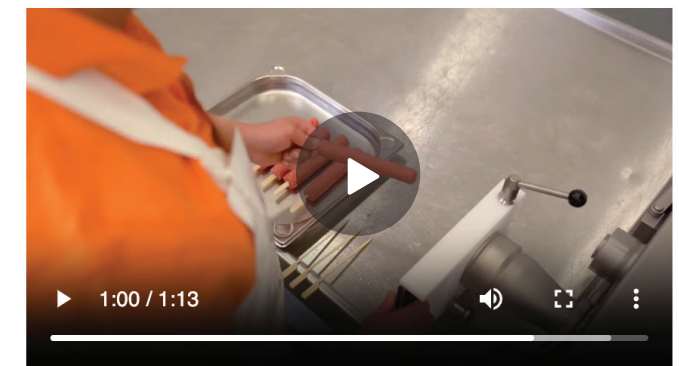


1. Inotec VarioMix with Seasoning
2. Vacuum Filling Machine
3. Inline Grinding GD 451
4. MSE 441 Manual Cutting Unit

HOW IT WORKS

The Handtmann system for producing minced meat skewers consists of a vacuum filling machine, optionally with integrated inline grinding system, and the MSE 441 manual cutting unit. The system facilitates the production of minced meat skewers by alternating portions and skewers, after which the product is manually deposited in containers.

- Flexible system for the single-line, manual production of minced meat skewers, kebabs, burgers and a variety of other individually 2D-shaped products.
- Increase in production efficiency.
- Worker-friendly operation and handling.
- Very easy to clean.



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