



DEPOSITING TECHNOLOGY
DEPOSITING STATION DS 551
BAKED GOODS

handtmann
Ideas for the future.



DEPOSITING STATION DS 551

for multi-lane depositing of a variety of filling products
precise to the gram

ADVANTAGES

- **Efficient and economical production** due to high dosing capacity
- **Very high degree of flexibility** when dosing a wide variety of filling products
- **Quality advantages with high-density fillings** due to vacuum filling technology
- **Reduction of give-away** due to portioning precise to the gram
- **Potential savings** due to accurate weights per lane and portion
- **Increase in profitability** due to significant potential savings with expensive product
- **Less cleaning time** due to the full wet cleaning option
- **Compliance with very stringent hygiene standards** due to hygienic design at the highest level



Handtmann offers a new, economical solution for medium-scale and industrial producers who use dough sheet lines and produce filled products. The Handtmann depositing station with FST 546 driven filling flow divider has been developed for accurate weight proportioning of fillings on dough sheet lines.

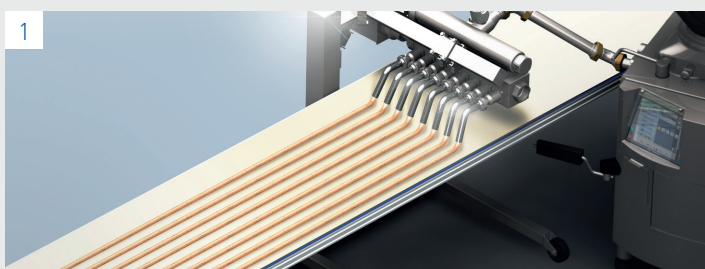
The Handtmann depositing station is the perfect solution for accurate weight proportioning of product. It comprises a portioning machine (VF 600 B) and a servo-driven filling flow divider and valves. The depositing station is able to dose highly pasty, chunky and very soft fillings in precisely measured weights. Example products include flaky pastry, croissants and puff-pastry products, ethnic food and pastry snacks with a wide variety of fillings. The depositing station can be adapted to all commonly used dough sheet widths. Individual possibilities for adapting the system technology to the particular circumstances of the business concerned facilitate straightforward project implementation.

PERFORMANCE AND TECHNICAL DATA

- High production output up to 40 cycles/min.
(depending on portion size and consistency of the filling product)
- Filling methods: filling spots, strips and continuous
- Moveable stainless steel frame
- Servo-driven filling flow divider including hoses
- Piston valves (19 mm, 28 mm, 38 mm Ø)
- Can be adapted to all common dough sheet widths

Optional accessories for product diversity

- Number of valves: more than 8 valves on request



- ← 1: Continuous dosing
← 2: Multi-lane depositing into containers
← 3: Servo-driven filling flow divider



APPLICATIONS

- Depositing pastry fillings onto dough sheets, e.g. vanilla cream, nut, fruit and poppy seed fillings
- Depositing chunky vegetable fillings onto dough sheets
- Depositing meat fillings (high viscosity) onto dough sheets, e.g. for turnovers, Pelmeni, Woorste Brodjes
- Depositing chunky fruit fillings, e.g. apple filling onto puff pastry
- Depositing pasty/chunky fillings, e.g. sausage rolls, pasties, filled slices, pies, patties