

The logo for Handtmann, featuring the brand name in a bold, lowercase, sans-serif font. Above the text is a solid orange horizontal bar. Below the brand name is the tagline "Ideas for the future." in a smaller, blue, lowercase font.

handtmann

Ideas for the future.

Text describing the product portfolio, set against a dark orange background that is part of a larger graphic element. The text is in a white, uppercase, sans-serif font.

*HANDTMANN® PRODUCT PORTFOLIO
TRIPLE CO-EXTRUSION*

The main headline of the advertisement, "INNOVATIVE SNACKS", in a large, bold, white, uppercase, sans-serif font. It is positioned on a dark orange background that is part of a large, slanted graphic element. The background of the entire page is a close-up photograph of several golden-brown, crescent-shaped pastries with a textured surface, likely made with triple co-extrusion technology.

INNOVATIVE SNACKS

CREATIVE POSSIBILITIES

HANDTMANN® TRIPLE CO-EXTRUSION

A new approach to a classic product. Handtmann continuously develops new systems for innovative snacks, and/or variations on bestsellers. Handtmann have experience in the production of baked goods and adapting our knowledge and skills to the market shifts of the consumer. At Handtmann, we provide ideas for product innovations and focus on optimizing and developing new production processes.



KIT COEX GMD TRIPLE WITH GMD 99-3

ADVANTAGES

Automatic, efficient and hygienic production of multi-layered food consisting of three components in one process step.

Innovative Products with:

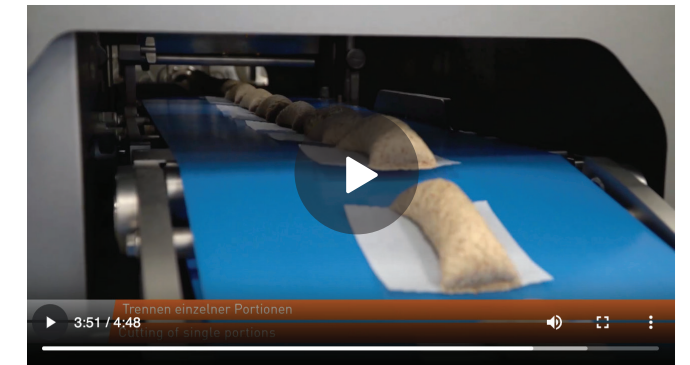
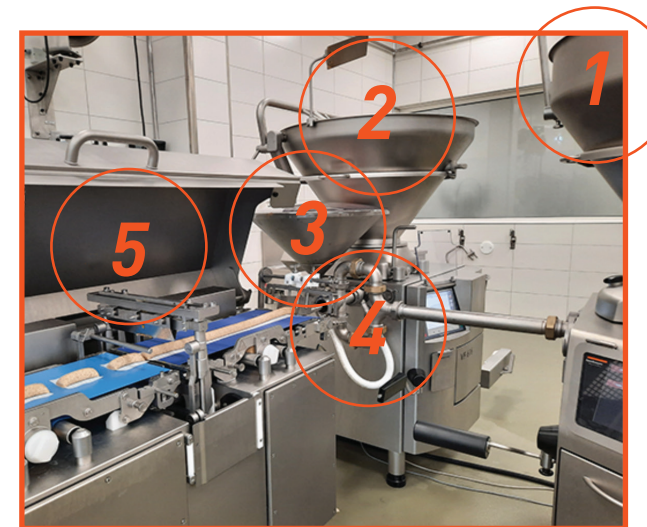
- Multicolour product appearance possible
- Products with different consistencies

Wide Product Range in One System:

- Unlimited number of product variants both savoury and sweet due to three different, individually combinable components (product core, intermediate layer, dough crust)
- Individual products due to the variation of the proportion of the three components to each other

High level of Automation:

- Minimal human intervention
- Transfer to further systems possible
- Continuous production with clean separation and gram-accurate portioning



HOW IT WORKS

The Handtmann system for the production of baked snacks with multiple fillings consists of two vacuum filling machines (master and slave) and an intermediate mass conveyor unit. While the master machine continuously conveys a product core, this is layered with an intermediate mass via precision triple coextrusion and additionally coated by a dough conveyed by the slave machine. This double-filled dough strand is continuously conveyed and separated with clean cuts into individual portions by the Handtmann travelling knife. They are placed on a belt, optionally with a paper underlay, and can be fed to further process steps.

1. Vacuum filling machine (slave)
2. Vacuum filling machine (master)
3. Intermediate mass conveyor unit (ConPro Compact system hopper)
4. Triple coex GMD kit
5. GMD 99-3 portioning unit

ALL THE OPTIONS

Due to the strong trend towards snacking and out-of-home consumption, food manufacturers in all sectors are obliged to offer corresponding, trend-oriented product innovations. The filled dough pockets are an example of such a snack product for out-of-home consumption. The Handtmann triple coex process allows for the production of a variety of different product combinations.

Examples are:

Core masses

Savoury: e.g. sausage meat, fish, cheese mass, vegan meat substitute
Sweet: e.g. curd mass, pudding mass, chocolate mass, fruit mass

Intermediate filling

Savoury: e.g. mustard, tomato, peppers, herbs, vegetables, cheese
Sweet: e.g. fruit, nuts, poppy seeds, chocolate, milk cream

Crust

Dough: Wholemeal, gluten-free, wheat dough etc.
Other masses: Hot pasta filata masses, fruit pastes, bar masses etc.

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INNOVATIVE PRODUCTS
FROM HANDTMANN



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Ideas for the future.