

NEW!

THE NEW HVF 658/HVF 660: PORE-FREE QUALITY FOR DRY AND COOKED SAUSAGE:

AIR OUT PERFECTION IN!



DRY SAUSAGE
COOKED SALAMI
SUMMER SAUSAGE
COOKED SAUSAGE



handtmann
Ideas for the future.

HVF 658 / HVF 660

The new high vacuum fillers:

- for dry sausage
- for summer sausage
- for cooked salami
- for cooked sausage

Thanks to the excellent evacuation of the new handtmann high vacuum filler HVF 658 / HVF 660, a completely pore-free, compact dry sausage product is achieved. Cooked salami, summer sausage and cooked sausage also benefit from the new handtmann high vacuum technology. **Request further information now.**

HVF 658 / HVF 660. Air out. Perfection in!



Superior product

- First-class product quality with clean product appearance through elimination of residual air, resulting in longer shelf life and first class visual impression, even in the package.



Superior performance

- Extremely high production performance due to excellent suction and continuous filling without downtimes.



Superior efficiency

- Excellent portioning capacity and weight accuracy due to optimum feed. Maximum evacuation for reduced curing times and higher selling weights.



Superior economy

- Compact und universal system for simple handling and low maintenance costs.

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