handtmann
Ideas for the future.

SV 424 AND SV 425 CUTTING VALVES

Vertical dosing directly into moulds, trays or other containers

- **HIGH ECONOMIC EFFICIENCY** through automatic turnkey solution
- **MAXIMUM PRODUCT QUALITY** thanks to a gentle process
- **FIRST-CLASS WEIGHT ACCURACY** through portioning accurate to the gram
- **HIGH DEGREE OF FLEXIBILITY** thanks to mobile versions adjustable in height for application via table, belt or thermo-forming machine
- **NO ADDITIONAL COSTS** thanks to easy access in safety-compliant design without protective cover
- **EXCELLENT EVACUATION** ensures first-class product quality
- **COST REDUCTION** through the elimination of clips

Clean cutting of chunky products and direct dosing into containers, etc.

The SV 424 and SV 425 cutting valves provide a real alternative to casing or clipper for producers who cut and dose chunky products. Manual portioning is replaced by an automatic turnkey solution. The solution for maximum weight accuracy and top product quality in combination with the advantages that Handtmann high vacuum fillers or the VF 800 and VF 600 vacuum fillers provide.

The SV 425 cutting valve is suitable for ham products that are to be portioned directly into containers or pre-batched for thermo-forming machines. The SV 424 cutting valve is perfectly suited for serial dosing of fresh meat, raw fruit and vegetable salads, vegetables, pet food or pieces of ham up to 500 grams. Handtmann filling technology with cutting valve guarantees first-class products with an appetising appearance thanks to gentle processing and excellent evacuation.

PERFORMANCE PARAMETERS

SV 424	SV 425
1-, 2-, 3-, 4- or 2x2-lane production with variable distance between lanes and height	1-lane or 2-lane production with variable distance between lanes and height
Portioning of chunks of hams and other products up to approx. 500 g	Large-piece ham (also entire topsides)
Portion size from 200 g	Variable portion size from approx. 1,000 g
Cutting and outlet diameter 60 mm	Cutting and outlet diameter 100 mm

ADVANTAGES

- High flexibility for different shapes of trays thanks to flexible distance between lanes and reduced conversion times with format change
- Precise cutting even of whole muscle pieces without squashing and precisely separated portions through pulling cut
- The complete system facilitates continuous production
- Central control and input of product data via the monitor control system of the vacuum filler/high vacuum filler
- Easy disassembly of the cutting valve ensures fast cleaning
- No additional costs thanks to easy access in safety-compliant design without protective cover

PRODUCTS AND APPLICATIONS

701356 | We reserve the right to make technical alterations.