

individual reliable



from innovative craftproducers to high-performance industrial operations - HTS vacuum fillers meet every demand

The development and design of our machines are based on the latest findings in vacuum technology, as well as extensive know-how regarding state-of-the-art control and drive systems and on many years of practical experience.

The use of high-quality materials is a matter of course for us, as our aim is to produce durable, powerful and efficient machines and equipment. The market demands high-grade, reliable vacuum fillers that enable economical production. Our new series of machines effortlessly meets all these requirements. The design and construction of our machines comply with continuously rising hygiene standards and the demands for simple and efficient cleaning.

HTS conveying system ensures exact portion control

The design of the HTS conveying system ensures a careful and gentle transportation of the stuffing without impairing the quality.

This results in top-quality products with an even slice appearance. The use of high-grade stainless steel and precision manufacturing

The hardened materials used in the HTS conveying mechanism gaurantee long-term durability and minimal wear.



User-friendly computer technology

allow us to meet high performance requirements.

The newly developed *HTS Touch Screen* is very comfortable and easy to operate with its clear symbolic language. All programm settings can be changed quickly and easily, which contributes to an efficient production process. The number of units produced and the weight of the material conveyed are recorded, providing the manufacturer with information on daily, monthly, yearly and total machine output. Another new feature is the continuously adjustable acceleration ramp of the

main and twist motor. This optimization results in a careful and gentle feeding process and increases productivity even if inferior natural casings are used.

Safety shutdowns and error messages from the digital drive system are displayed and diagnosed.

USB interface allows users to import and export parameters and install customer-specific software and hardware. The HTS industrial PC is based on operating system "Linux". An ethernet interface for integrating the machine into a company's internal computer network is optionally available.





for artisanal businesses

The HTS 95 was designed for the requirements of a craft business. By minimizing the residual quantity in the hopper manufacturers can change between different products quickly and efficiently and produce a large variety of products. This is achieved by the use of a powerful vacuum pump, a special shaped feeder curve in the hopper and the smooth passage to the conveying system. The compact conveying mechanism further increases the machine's efficiency. The wear-resistant materials used for the conveying mechanism guarantee long durability and are able to meet high-performance requirements. The HTS 95 features a 90-liter tiltable hopper as standard equipment to ensure quick filling and easy cleaning. Various accessory devices and clip machines can be controlled via a signal connector.



key features of HTS 95:

- compact and robust construction
- efficient operation
- minimal residue
- · easy change of products
- · ergonomic design
- modern touch-screen-control
- · high precision of portioning



HTS rotor housing rotordiameter: 120mm number of vanes: 10

TE1ELE the dynamic allrounder

The vacuum fillers of the HTS 150S - series are designed for individual use.

Suitable for companies offering a wide range of products.

This is achieved by a special designed conveying system that guarantees a constant filling process with minimized residual quantities. This is further complemented by a dynamic and powerful servo drive. The hardened materials used for the conveying mechanism meet high requirements and guarantee long durability.

To meet all the different requirements of modern medium-sized operations, the *HTS 150S - series* is available in two different models.



ave bed

HTS 150S:

- large industrial conveyor system of the HTS 250 - series
- designed for optional mast-type lifting device

HTS 150SH:

- large industrial conveyor system of the HTS 250 - series
- hydraulic arm-lifting device
- supply drive optionally adjustable

HTS 150S - key features:

- efficient operation
- · minimal residue
- · easy change of products
- · high precision of portioning
- compact construction



compact conveyor system

rotordiameter: 180 mm number of vanes: 16 optional: blind vanes



The vacuum fillers of the HTS 250 - series meet the economic needs and requirements of large producers. The conveying mechanism, made of wear-resistant stainless steel, ensures long-term portioning precision and high output.

The high-speed servo system for the twisting unit further increases output capacity. In the "S" design, the power drive package of the HTS 450 - series is used to essentially increase the hourly output specifically in large-calibre products.

Two different configurations of the HTS 250 - series allow the installation of an adjustable servo motor for the feeder drive in the hopper in the "H" and "SH" designs. This leads to protective filling and is a benefit especially for cold and compact masses.



HTS 250:

- no compromises for large operations
- designed for optional mast-type lifting device

HTS 250S:

- with the power drive of the HTS 450 series for a higher throughput at the same filling pressure
- 350l hopper for industrial production course
- designed for optional mast-type lifting device

HTS 250H:

- supply drive optionally adjustable
- with hydraulic arm-lifting device

HTS 250SH:

- supply drive optionally adjustable
- with the power drive of the HTS 450 series for a higher throughput at the same filling pressure
- 350I hopper for industrial production course
- with hydraulic arm-lifting device

HTS 250 - key features:

- high production output
- high-speed linking system
- easy change of products
- high precision of portioning
- high performance reserves



industrial conveyor system rotordiameter: 180 mm number of vanes: 16

optional: blind vanes



The vacuum fillers of the HTS 450 series are specifically engineered to meet the high-performance demands of industrial food production, where maximum output and precise portioning are essential.

A rotor with blind vanes enables gentle transport of large meat fillings, minimizing mechanical stress.

This ensures the production of top-quality products with a uniform slice appearance. Only premium materials are used—particularly in the conveying system—to ensure long-lasting

durability, even under continuous operation in two or three shifts.

The dynamic HTS power drive offers ample power reserves, capable of processing even compact or partially frozen mixtures. Performance is further enhanced by an additional servo motor for the feeder drive in the hopper.

In the "S" configuration, performance is boosted even further by a larger HTS drive unit, specifically designed for the production of large-caliber sausages in combination with high-performance clipping machines.

With two different configurations, the HTS 450 series makes no compromises—delivering the right solution for modern industrial operations.



HTS 450:

- for the modern industrial operation
- designed for optional mast-type lifting device

HTS 450S:

- increased power for slicer products
- designed for optional mast-type lifting device

HTS 450H:

- for the modern industrial operation
- hydraulic arm-lifting device

HTS 450SH:

- increased power for slicer products
- hydraulic arm-lifting device

HTS 450 - key features:

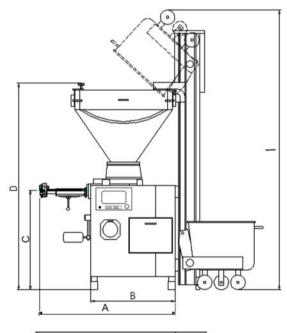
- high producion output
- high-speed linking system
- large vane cells
- high precision of portioning
- high performance reserves

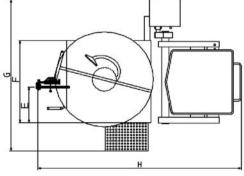


industrial conveyor system rotordiameter: 220 mm number of vanes: 12, 16, 20

technical data with mast-type hoist

TTTE	<i>E</i> E	1606	EEO	BEOS	450	4506
filling capacity	3000 kg/h	4000kg/h	5800kg/h	7700kg/h	10000kg/h	12500kg/h
filling pressure	35 bar	35 bar	50 bar	45 bar	45 bar	40 bar
port.performance						
30g	400 port./min.	470 port./min.	500 port./min.	520 port./min.	530 port./min.	550 port./min.
70g	340 port./min.	400 port./min.	440 port./min.	450 port./min.	480 port./min.	500 port./min.
100g	280 port./min.	330 port./min.	370 port./min.	390 port./min.	410 port./min.	430 port./min.
hopper volume						
standard	95 litres	250 litres	250 litres	350 litres	350 litres	350 litres
optional	120 litres	350 litres	350 litres	250 litres	5	-
twist-drive	frequenz-drive	frequenz-drive	servo motor	servo motor	servo motor	servo motor
servo for feeder drive	•:		-	#8	standard	standard
mast-type hoisting	-	optional	optional	optional	optional	optional
vacuum pump						741
standard	16 m³	16 m³	16 m³	40 m³	40 m³	40 m³
optional	-	40 m³	40 m³	-	-	-
conected load	4,2 kw	7,5 kw	12 kw	15 kw	18 kw	20 kw
net weight	340 kg	600 kg	630 kg	670 kg	740 kg	740 kg



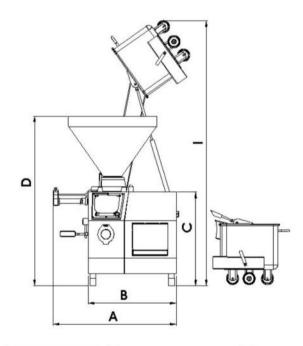


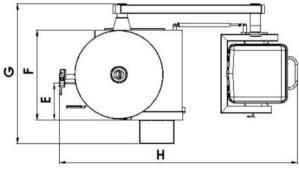
dimensions [mm]

	<i>EE</i>	1606/660	BBOB	450/4506
Α	1070	1310	1310	1400
В	560	790	790	880
С	1040	1040	1040	1040
D	1710	1950	2030	2030
E	300	370	370	410
F	680	930	930	960
G		1460	1650	1760
Н	-	2310	2310	2400
1	=	2930	2930	2930

technical data with hydr.arm-lifting device

TODEs	15060	EECO	eedsu	4500	4506W
filling capacity	4000kg/h	5800kg/h	7700kg/h	10000kg/h	12500kg/h
filling pressure	35 bar	50 bar	45 bar	45 bar	40 bar
port.performance					
30g	470 port./min.	500 port./min.	520 port./min.	530 port./min.	550 port./min.
70g	400 port./min.	440 port./min.	450 port./min.	480 port./min.	500 port./min.
100g	330 port./min.	370 port./min.	390 port./min.	410 port./min.	430 port./min.
hopper volume					
standard	250 litres	250 litres	350 litres	350 litres	350 litres
optional	350 litres	350 litres	250 litres	-	:=.
twist-drive	frequenz-drive	servo motor	servo motor	servo motor	servo motor
servo for feeder drive	optional	optional	optional	standard	standard
hydr.arm-lifting device	standard	standard	standard	standard	standard
vacuum pump					
standard	16 m³	16 m³	40 m³	40 m³	40 m³
optional	40 m³	40 m³	-	-	-
conected load	7,5 kw	12 kw	15 kw	18 kw	20 kw
net weight	1100 kg	1200 kg	1240 kg	1350 kg	1350 kg





dimensions [mm]

	16060/6600	eeded	4E00/4E060
Α	1560	1560	1560
В	1010	1010	1010
С	1040	1040	1040
D	1950	2030	2060
Е	425	425	390
F	1040	1040	1040
G	1600	1600	1600
Н	2810	2910	2910
ı	2950	3020	3020



Holding device 315/395

carefully and gently twists all types of natural, collagen and peelable cellulose casings, into links. A quick fastener enables operators to change between different products easily.

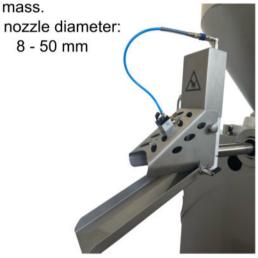
casing stick length: 385 mm nozzle diameter: 8 - 25 mm



Form cutter FS40

for the efficient manufacturing of products with an exact length, e.g. Cevapcici. Shape and size are determined by easily exchangeable inserts.

Optional: spray unit and a slide for sticky



Conveyor belt UTB300

is equipped with a steplessly adjustable drive. The conveyor belt can operate in both forward and reverse directions.

The mobile UTB300 is height- and tilt-adjustable.

height: 700 mm extendable up to 1000 mm

length: 1100 mm width: 300 mm



Belt attachment BA 300

The form of different products can be varied by a height adjustment mechanism. It is optionally available for the conveyor belt UTB 300.

Optional: spray unit for sticky mass.







ATE - OPTIONSE

Dosing head PK25

mainly for very precise dosing of masses without inserts, e.g. soups, sauces, hummus, jam, ice cream, etc.



Dosing head PK60

for portioning large output quantities or products with large inserts, e.g. ham, salads with long strips



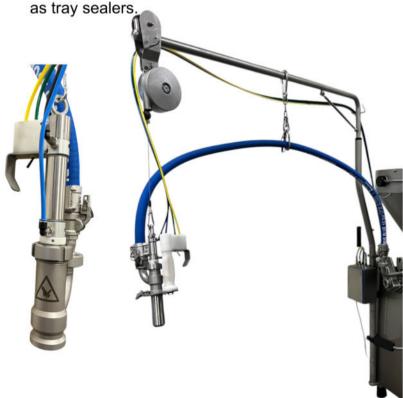
Dosing head PK40

for exact portioning of masses with inserts, e.g. grounded meat, salads, mayonais, pies, etc.



Hanging system

was developed to make the different dosing heads more efficient and to ensure easy handling for the operator. Ideal for use in production lines such





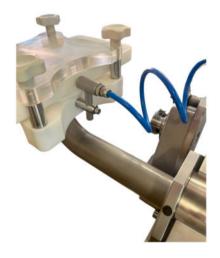
Manual burgerformer BFM 130

the manual burgerformer BFM 130 in combination with a vacuumfiller is an efficient allrounder for the burger production. This device can be used to produce burgers in a wide variety of shapes and thicknesses.

diameter: up to 130 mm thickness: 8 to 25 mm

The burger removal is very easy, as the forming plate is mounted horizontally. This allows a much easier and gentler removal of the product.





An optional sensor guarantees a more comfortable and faster operation, as the operator no longer has to start the machine.

The sensor starts each portion on its own, regardless of the operator's speed.



Multi lane flow driver

was designed for precise portioning and exact product weight. Its mechanically synchronized rotors ensure a constant product flow without pressure fluctuations.

available outlets: 2 to 8

optional connected with:

- different dosing heads
- cutting system with wire or knife
- filling pipes to define

optional with mobile HTS-standard frame or special design on customer request



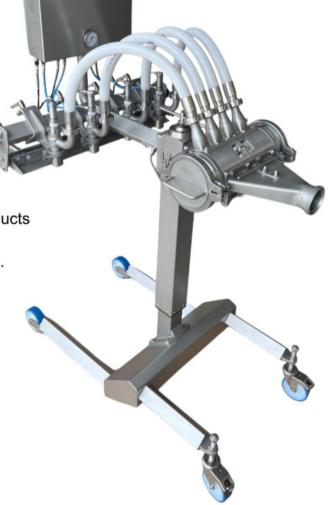
Multi lane flow driver <u>with</u> dosing system FSTK 4D25

flow devider combined with dosing heads it is a powerful allrounder for depositing all kind of pasty products.

The dosing heads can be changed for other products in just a few steps.

Great importance was placed on hygienic design.

optional: a pneumatically controlled drip tray. on request: pneumatic or servo-controlled drive to lower and raise the dosing unit at each cycle.





ATE software solutions

Metal detector control

Optional software enables integration and control of commercial metal detectors within the safety chain. Programmable output levels and specialized configuration options ensure an economically efficient production process.

Communication with scales

Optional software allows seamless communication between the HTS filler and the operator's modern control scales. Automatic weight correction guarantees consistent portion sizes, compensating for slight variations in sausage meat consistency when the hopper is refilled.

When connected to the factory network, the system can determine product weight and tolerances automatically, effectively minimizing the risk of operator error.

Pressure control

Optional software provides consistent and programmable filling pressure via sensor-based monitoring. This is particularly beneficial when the HTS vacuum filler is used as a sausage meat pump in conjunction with modern linking and hanging devices. The system also monitors filling pressure to prevent mechanical damage, such as when a pipe is blocked or a nozzle/valve fails to open properly.

Automatic lubrication system

A grease-filled pump ensures continuous lubrication of all critical components. Lubrication times and intervals are programmable via the touchscreen interface. A sensor in the grease tank alerts the operator when a refill will be required in the coming days.

Safety relay for phase monitoring and rotating field detection.

Fill level sensor

This feature allows automatic control of the lift. The trolley is raised from the standby position as soon as the product level in the hopper falls below a predefined threshold. After emptying, the trolley lowers by an adjustable distance. The current fill level is displayed on the touchscreen.

Custom requirements

On request, customized software can be developed to meet specific customer needs for HTS vacuum fillers, including the control of conveyor belts and packaging lines.