

VF 608 plus/VF 610 plus

The vacuum fillers for small-scale producers!



Vacuum fillers for small-scale producers





Handtmann machines for small-scale producers:

Leading technology for modern specialist operations!

In addition to high performance and versatility, the other outstanding features of the Handtmann VF 608 plus and VF 610 plus vacuum fillers are reliability, accuracy and quality. The machines are tailor-made for the needs of small-scale specialist producers in terms of equipment and handling.

The core functions of the vacuum fillers are precise filling and portioning of pasty foods and dosing and forming using auxiliary devices. They can be put to many different uses in a wide range of applications from traditional sausage and meat products to new convenience and trend foods. Product quality is always first class, irrespective of whether the product is portioned into artificial, collagen or natural casings or into other containers.

The two fillers for small-scale producers offer sophisticated technology in manageable format for a wide variety of different products and frequently changing batches. The VF 608 plus is also an ideal entry-level model for vacuum filling technology, whereas the VF 610 plus has been designed for larger volumes. In addition to ever-changing quantity and product range requirements, the modern retailer often also provides a catering service. With an outstanding effective filling capacity, high filling pressures and fast linking, both vacuum fillers ensure that large batches and peaks in orders can be dealt with quickly and reliably.

The core component of the VF 608 plus and VF 610 plus vacuum fillers is the Handtmann vane cell feed system. The low wear pump rotor with a longer than average service life ensures top product quality over a long period of time. And this is achieved with a wide variety of products, from dry and cooked sausage and products with added pieces, to salads, soups etc.

VF 608 plus / VF 610 plus:

Plus points for the small-scale producer.

Technology plus points:

- Optimum feeding and effective vacuum system for first-class product quality; a key advantage for dry sausage production in particular.
- Long service life and low wear due to industrial-standard technologies.

Quality plus points:

- Very high quality, versatility and flexibility in applications for all types of products.
- Gentle portioning of all products, including dry sausage meat and firm and cold products.

Efficiency plus points:

- Very efficient due to high production output in combination with simple handling.
- Up to 40% reduction of residual meat with cold and firm products saves time and reduces production costs.

Advantages

Leading technology:

Advantages for the user for economic operation!

1. Vacuum filling technology

The sophisticated technology used in the VF 608 plus and VF 610 plus vacuum fillers and the wide variety of applications ensure key advantages for the user with respect to ergonomics, life cycle costs and product quality.

- Portioning which is gentle on the casing, with excellent portioning accuracy.
- High effective portioning and linking capacity.
- Excellent processing of cold and firm products.
- Central, easy control via the multi-functional compact control system.
- Effective and simple linking with the automatic holding devices HV 414 and HV 416 thanks to easy operation.
- Particularly gentle natural casing processing with the specially adapted, automatic holding device HV 412 .
- A wide variety of accessories for the diversity of products offered by small-scale producers.
- Easy synchronisation with auxiliary devices, such as clippers and forming machines.
- CE-compliant safety concept in accordance with the most recent EU standards.

2. Feeding and vane cell feed system

The sophisticated technology, comprising the synchronised auger and the favourable flow shape of the hopper outlet, ensures a gentle and accurately portioned filling process. This results in excellent, continuous filling of the vane cells. The optimally adapted vacuum system guarantees sustained product evacuation. The effect of this perfect combination is accurate portioning, homogenous product distribution and an appetising, first-class product.

3. Drive and control system

The main drive featuring servo technology ensures excellent process reliability and a trouble-free production sequence. The operator can control all functions centrally thanks to the compact control system. The Windows CE-based user interface is easy to understand and simple to use.

- 10" colour display for easy navigation and direct operation.
- 300 product memory locations allow products to be accessed easily.
- Intelligent diagnostics and Help function.
- Fault log.
- Easy synchronisation and communication with auxiliary devices.
- A choice of 28 languages.
- Optional: Touch control with 12" colour display.





4. Handling

Sophisticated ergonomics, well-conceived handling, user convenience and smooth-surface design assist day-to-day work with the vacuum filler in an economic and efficient way.

- Split hopper for easy filling of small batches and practical observation slit function for emptying.
- With fold-away step on the machine housing as an option.
- Minimum amount of residual meat due to effective emptying.
- Simple operation of the control system and easily understandable icon language.
- Water separator integrated into the front hood for easy access.
- Effective and simple linking with the automatic holding devices HV 414 and HV 416 thanks to easy operation.
- Particularly gentle natural casing processing with the specially adapted, automatic holding device HV 412 .

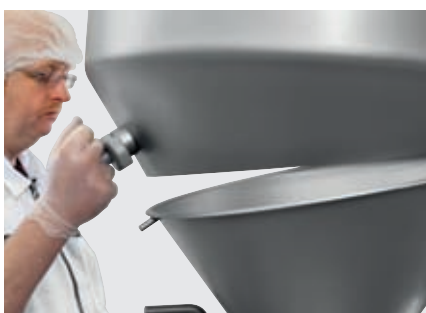
5. Hygiene concept

The smooth-surface design, good accessibility and the split hopper for easy, fast cleaning provide testament to the well-conceived Handtmann hygiene concept. The cleaning and accessory insert is a practical aid for cleaning the vacuum filler parts and the accessories.

It accommodates all the most important parts, is standardised and can be placed in Euroboxes. For efficient, fast cleaning.

6. Versatility

A wide range of applications from traditional sausage and meat products to new convenience and trend products.



Models



Handtmann VF 608 plus.

Performance data:	VF 608 plus		
Filling capacity	2,000 kg/h		
Filling pressure	25 (40) bar		
Portioning and linking capacity	Portions	Capacity Standard	Capacity Servo
	25 g	300 port./ min.	400 port./ min.
	150 g	230 port./ min.	300 port./ min.
	100 g	180 port./ min.	240 port./ min.
200 g	120 port./ min.	140 port./ min.	
Portioning range	5 - 100,000 g		
Hopper volume	40/100 litres (standard) 40/60 litres (optional)		
Control system	Compact control system		
Connected load	3.0 kW		
Weight	475 kg net 685 kg gross		
Dimensions	120 x 122 x 204 cm		

Handtmann VF 610 plus.

Performance data:	VF 610 plus		
Filling capacity	3,000 kg/h		
Filling pressure	35 (50) bar		
Portioning and linking capacity	Portions	Capacity Standard	Capacity Servo
	25 g	450 port./ min.	500 port./ min.
	150 g	375 port./ min.	400 port./ min.
	100 g	280 port./ min.	300 port./ min.
200 g	190 port./ min.	190 port./ min.	
Portioning range	5 - 100,000 g		
Hopper volume	40/100 litres (standard) 40/60 litres (optional)		
Control system	Compact control system		
Connected load	3.5 kW		
Weight	475 kg net 685 kg gross		
Dimensions	120 x 122 x 204 cm		
Option	Mobile version with rollers on the machine's feet		

Accessories



Wide variety of products:

Versatile range of accessories!

With a wide variety of traditional and new products, small-scale producers can create impetus for successful business development. The versatile Handtmann accessories range is the perfect solution. All Handtmann auxiliary devices are

connected to the vacuum filler without tools, using quick-release locks. Fast and time-saving conversion for frequent product changes.



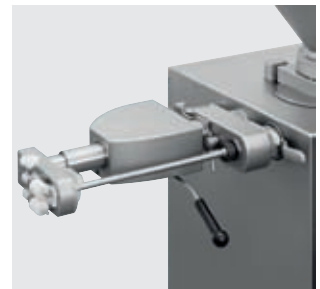
Filling tube



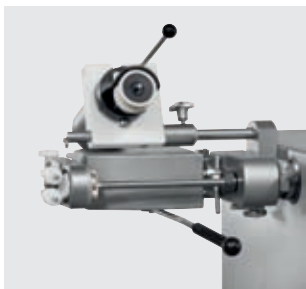
Linking gearbox 410



Holding device 412



Holding device 414/ 416



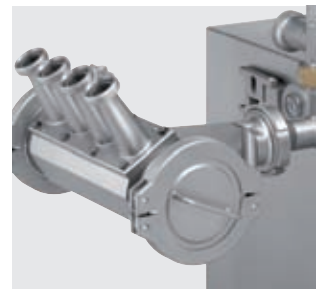
Casing spooling device 78-6



Portioning head 85-2



Meat ball forming device 79-0



Multi lane flow divider ST 420



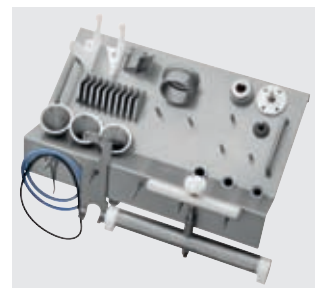
Can filling head



Meatloaf filling head



Combination with clipper



Cleaning and accessory insert

Vacuum fillers for small-scale producers

The Handtmann VF 608 plus and VF 610 plus vacuum fillers are the ideal solution for small-scale producers who attach great importance to product quality and product diversity. Contact the specialists at Handtmann to find the perfect solution for your requirements.

Handtmann vacuum fillers for small-scale producers. Sophisticated technology for first class products.



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