handtmann
Ideas for the future.

VF 828 S VACUUM FILLER

SCALABLE CAPACITY FOR SMALL-SCALE PRODUCERS. MEDIUM-SCALE PRODUCERS. INDUSTRIAL PRODUCERS.

For meat and sausage products, meat substitutes, delicatessen, dough and bakery applications, vegetarian/vegan products, dairy products, confectionery, fish, pet food and other fluid, pasty and firmer products or products of medium chunk size.

The VF 828 S vacuum filler is optimally designed for the medium performance segment in the food processing industry. The production output of the VF 828 S is scalable and can be flexibly adapted to changing production requirements and increases. It therefore covers the performance requirements of medium-scale producers with ease. The VF 828 S can convince with its versatility, and is optionally also available with integrated inline grinding technology for portioning and grinding to final grain size in a single process step.

YOUR ADVANTAGES

- Consistently high filling capacity of up to 1,200 portions/minute thanks to a high-precision, high-performance and energy-efficient servo main drive
- Flexible performance increase to a filling capacity of up to 5,000 kg/h
- Long-term stable portioning accuracy to the gram in the portioning range of 5 to 200,000 g due to minimum wear in the vane cell feed system
- Excellent, reproducible product quality thanks to the gentle feed principle and integrated, digital product quality monitoring
- Optionally available with integrated inline grinding technology for top product quality
- Flexibility for a wide variety of applications and products as well as modular compatibility with upstream and downstream systems
- Optimal adaptation to specific production requirements through a wide range of equipment options, additional functions, digital solutions and automation options
- Excellent hygiene conditions thanks to the latest hygienic design and hygiene-promoting additional options and cleaning programs
- Outstanding energy efficiency (TÜV-certified)

SCALABLE PERFORMANCE ADJUSTMENT FOR INCREASING REQUIREMENTS

Accurate to the gram in all applications
The VF 828 S guarantees accurate-to-the-gram portioning precision in all applications, whether using fluid, pasty and firmer products or products of medium chunk size. Its industry-standard design with only minimal wear ensures long-term stable portioning accuracy.

With inline grinding technology ideal for meat and meat substitutes
Its particular strength in the area of meat and meat substitutes lies in the application range of cooked, fresh and raw sausage products, both as clipping application and in automated sausage production. In combination with the optionally integrated Handtmann inline grinding system, excellent product quality is guaranteed, especially in the production of raw and fresh sausages, but also for products such as minced meat, or shaped products, such as burgers or cevapcici.

Modular for versatile production processes
Numerous additional functions and modules support an extremely versatile and economical use – also in combination with Handtmann forming and depositing systems or sausage filling lines as central operating and control unit. Due to the fact that the VF 828 S is a control and portioning module with interface capability, integration in complex line solutions all the way through to packaging ensures reliable production processes.

OPTIONS & ACCESSORIES

- Digital HDS solutions such as Handtmann Communication Unit, Handtmann Function Module, IFC interface, Handtmann Monitoring Function etc.
- 90/160 litres or 90/240, 90/350 litres and 350 litres hopper (temperature-controlled as an option)
- Mixer curve for a wide variety of products with inserts
- Signalling column with integrated filling level sensor
- UVC degermination module for first-class hygiene conditions
- External operating unit for variable machine operation
- MH 465 mobile heating unit for hopper temperature control
- TE 426 transport unit for mobile use

VF 828 S vane cell feed system

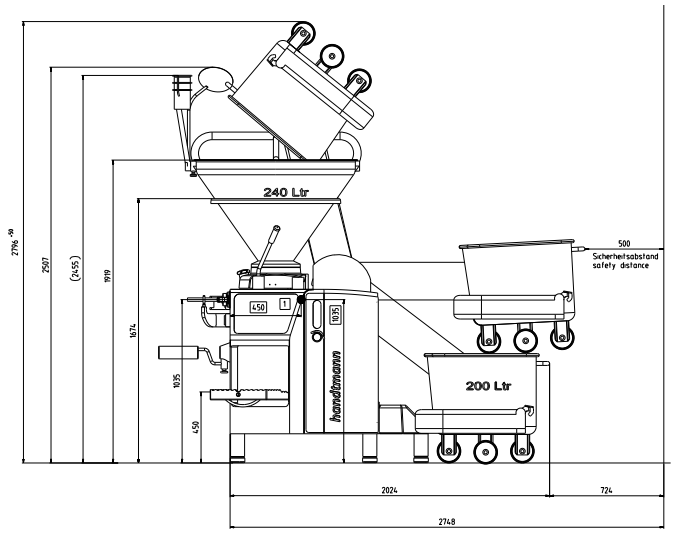
Feeding

90/240-litre hopper, splittable

TE 426 transport unit

Arm lifting and tilting device

Monitor touch control



Virtual patent marking: www.handtmann.com/patents-mf

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