handtmann
Ideas for the future.

VF 820 VACUUM FILLER

SMALL-SCALE PRODUCERS. MEDIUM-SCALE PRODUCERS. INDUSTRIAL PRODUCERS.

For sausage products, delicatessen, dough and bakery applications, vegetarian/vegan products, dairy products, confectionery, fish, pet food and other soft products.

The VF 820 vacuum filler is optimally designed for the medium performance segment in the food processing industry.
Thus, it perfectly covers, for example, the performance requirements of industrial-scale as well as small and medium-scale producers, supplying their own branches or local supermarkets.

YOUR ADVANTAGES

- Consistently high filling capacity of up to 3,600 kg/h or 1,200 portions/minute thanks to a high-precision, high-performance and energy-efficient servo main drive
- Long-term stable portioning accuracy to the gram in the portioning range of 5 to 200,000 g due to low wear in the vane cell feed system
- Excellent, reproducible product quality thanks to the gentle feed principle of the vane cell feed system and integrated, digital product quality monitoring
- 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, high-level hygiene conditions thanks to the latest hygienic design and numerous hygiene-promoting additional options and cleaning programs
- Outstanding energy efficiency (TÜV-certified) reduces operating costs

FOOD PROCESSING UNIVERSALLY SUITABLE FOR SMALL-SCALE TO INDUSTRIAL PRODUCERS

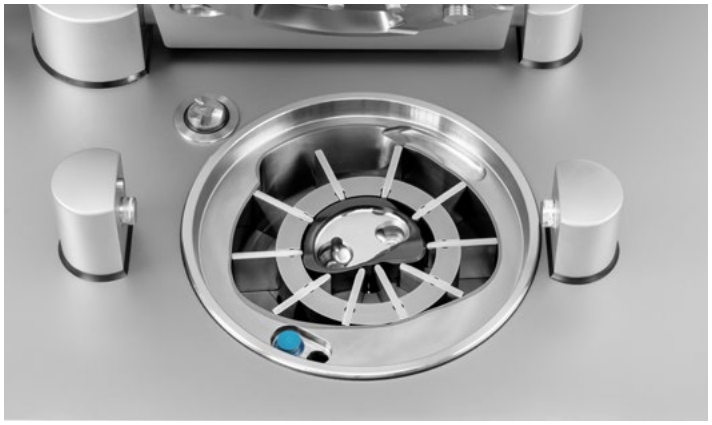
Accurate to the gram in all applications
The VF 820 guarantees accurate-to-the-gram portioning precision in all applications, whether using pasty and fluid products or products of medium chunk size. Its industry-standard design with only minimal wear ensures long-term stable portioning accuracy in the portioning range of 5 to 200,000 g.

Perfectly suited for cooked sausage products in the meat processing sector
The particular strength of the VF 820 in meat processing lies in the production of cooked sausage products – both as clipped product and in automated sausage production in combination with the Handtmann AL systems. The VF 820 offers a wide range of applications, consistently high production output and first-class product quality.

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 820 is a control and portioning module with interface capability, integration in complex line solutions all the way through to the packaging unit 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
- 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 820 vane cell feed system

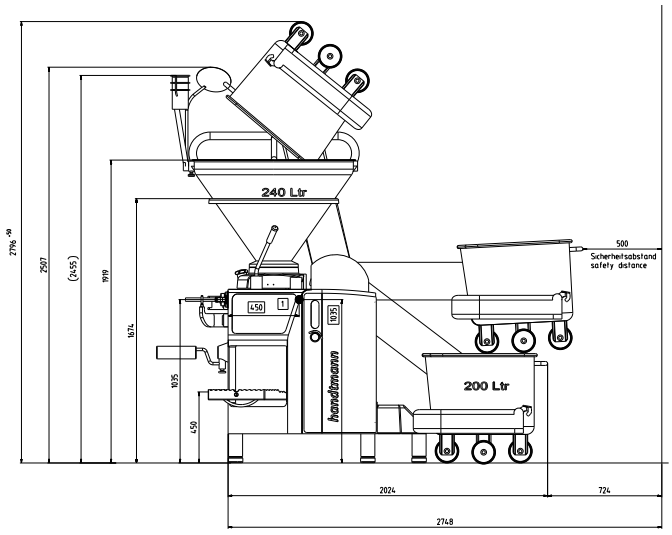
Feeding

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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