handtmann
Ideas for the future.

VF 818 S VACUUM FILLER

THE ALL-ROUNDER FOR SMALL- AND MEDIUM-SCALE PRODUCERS.

For sausage and meat products, meat substitutes, delicatessen, dough and bakery applications, vegetarian and vegan products, dairy products, confectionery, fish, pet food and more.

The VF 818 S vacuum filler of the VF 800 vacuum filler generation, with its wide range of applications and performance rating, is optimally designed for the small- and medium-scale producers in the food processing industry. The production output of the VF 818 S is scalable and can be flexibly adapted to changing production requirements and increases. The VF 818 S can convince with excellent product quality and consistently high production output in all applications.

YOUR ADVANTAGES

- Consistently high production output of up to 1,200 portions/minute thanks to the high-precision, high-performance and energy-efficient servo main drive
- Flexible performance increase of up to 2,000 kg/h (VF 818 S2 variant) to a filling capacity of up to 4,000 kg/h (VF 818 S4 variant).
- 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
- Filling capacity of up to 800 portions/minute thanks to the optionally integrated servo linking drive
- 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
- 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

FLEXIBLE PERFORMANCE ADJUSTMENT FOR SMALL- AND MEDIUM-SCALE PRODUCERS

Versatile and high-performance for a wide range of products
The VF 818 S is perfectly suited for the versatile production of a wide range of products. All products are processed with utmost care and portioned accurately to the gram. It can be flexibly combined with auxiliary devices for forming and dosing or with linking and hanging lines for the automatic production of sausages. Integration in complex line solutions down to the packaging unit is easily possible thanks to its universal interface capability.

Excellent portioning precision and product quality
The VF 818 S guarantees continuously perfect, accurate- to-the-gram portioning precision in all applications, whether using fluid, pasty and firmer products or products of medium chunk size. This is due to the vacuum filler's robust industry-standard design, which thus ensures long-term stable portioning accuracy and at the same time guarantees excellent product quality at a consistently high level.

Inline grinding technology for perfect meat and meat substitutes
A particular strength of the VF 818 S is the production of meat and meat substitute products. Both clipped and linked cooked, fresh and dry sausage products are possible. Additional product and process optimisation can be achieved through the use of integrated Handtmann inline grinding technology. The advantages of integrated grinding are particularly evident in the production of dry and fresh sausages, but also in products made from ground material, such as minced meat, or shaped products.

OPTIONS & ACCESSORIES

- Industry 4.0 ready: Interface to the optional Handtmann Digital Solutions (HDS) for digital production management
- Hopper variants 90/160 litres, 90/240 litres, 90/350 litres or 350 litres (temperature-controlled as an option)
- Mixing curve ensuring uniform distribution of fluid 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 818 S vane cell feed system

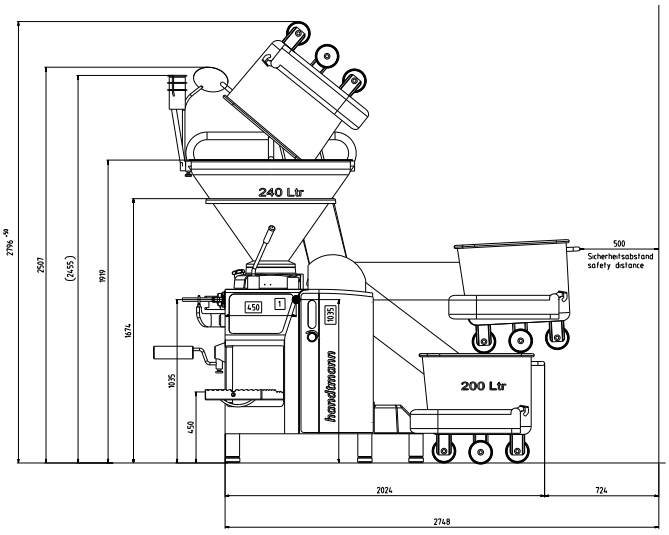
Feeding

90/240-litre hopper, splittable

Integrated inline grinding system with volume separator

Integrated water separator and step

Monitor touch control



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

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