handtmann
Ideas for the future.

VF 810 VACUUM FILLER

FLEXIBILITY FOR SMALL- AND MEDIUM-SCALE PRODUCERS

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

The VF 810 vacuum filler of the VF 800 vacuum filler generation is optimally designed for the small-scale and medium-scale producers in the food processing industry and meets a wide range of requirements. The VF 810's patented vane cell feed system ensures high-precision filling and accurate-to-the-gram portioning of products with pasty to fluid consistency. The optional lifting device also enables automated and fatigue-free feeding of the vacuum filler.

YOUR ADVANTAGES

- Consistently high production output of up to 3,000 kg/h or 1,200 portions/minute thanks to the 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
- Filling capacity of up to 700 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 Modular structure and compatibility with upstream and downstream systems
- 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

UNIVERSAL FOOD PROCESSING FOR SMALL- AND MEDIUM-SCALE PRODUCERS

Universal for an extensive product portfolio
The VF 810 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. Integration in complex line solutions down to the packaging unit is easily possible thanks to its universal interface capability. Numerous options, additional functions and modules extend its versatile and economical utilisation.

Ideal for cooked sausage or the automated production of sausages
The particular strength of the VF 810 is meat and meat substitutes, in particular the production of cooked, fresh and dry sausage products, both as clipping application and in automated sausage production. The VF 810 ensures sausage production in all types of casing with consistently high output and accurate-to-the-gram quality.

Excellent portioning precision and product quality
The VF 810 guarantees consistently perfect, accurate-to-the-gram portioning precision in all applications, whether using pasty or fluid products. 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.

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 810 vane cell feed system

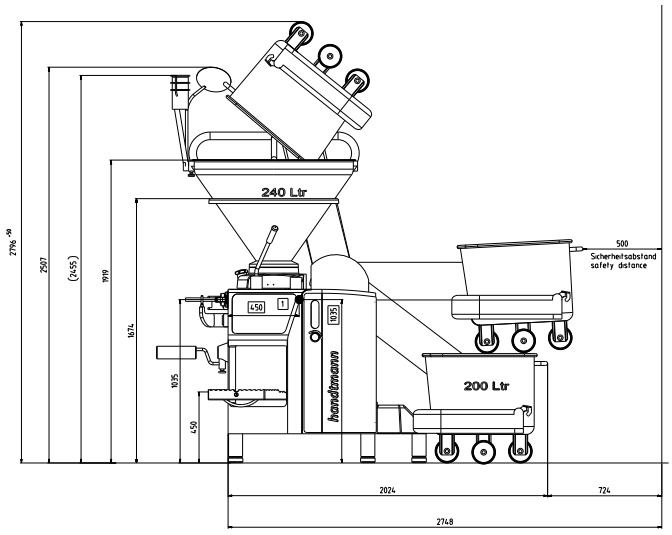
Feeding

90/240-litre hopper, splittable

TE 426 transport unit

Integrated water separator and step

Monitor touch control



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

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