

VF 612/VF 616

The vacuum fillers for medium-scale producers!



Vacuum fillers





Handtmann vacuum filling technology:

Quality and performance for medium-scale producers!

High performance with first-class product quality, versatility and reliability are the main features of the Handtmann VF 612 and VF 616 vacuum fillers. It is especially important for medium-scale producers to be able to use high-performance, flexible vacuum fillers. Managing peaks in orders, producing large volumes and still being able to offer a wide product portfolio are the key factors. VF 612 and VF 616 are tailor-made for this sector.

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, such as cooked and dry sausage, to new trend foods, such as delicatessen salads, convenience food etc. Product quality is always first class, irrespective of whether the product is portioned into artificial, collagen or natural casings or into other containers. The Handtmann VF 612 and VF 616 vacuum fillers are the ideal solution for medium-scale producers who focus on productivity and performance and attach great importance to product quality and product diversity.

VF 612/VF 616:

The universal machines:

VF 612/ VF 616 technology: Economical and reliable

- High production output and accurate portion weights.
- Optimum feeding and effective vacuum system for first-class product quality.
- Gentle processing of all types of products and casings.
- Fast product change due to central control technology.
- Long service life and low wear due to industrial-standard technologies.
- Easy to combine with a variety of additional equipment.
- Very efficient due to high production output in combination with simple handling.
- VF 612 and VF 616 as basic units in production line solutions, such as AL systems.
- A wide variety of equipment options for adapting to the specific requirements of the producer (various splittable hopper sizes, integration of inline grinding technology etc.)

Advantages

Quality based on precision:

Excellent product quality!

1. Feeding and vane cell feed system

The sophisticated technology, comprising the synchronised auger and the favourable flow shape of the hopper outlet, ensures a perfect, gentle and accurately portioned filling process. This results in excellent, continuous filling of the vane cells in the vane cell feed system. 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. The low wear pump rotor in the vane cell feed system with a longer than average service life ensures reproducibility of extremely high production standards over a long period of time. The patented weight compensation facility, integrated into the vane cell feed system, ensures volume and pressure compensation inside the cells and therefore even better portioning accuracy. Product-related weight changes are reduced, and pressure differences in cells are equalised.

2. Drive and control system

The Handtmann drive system, based on servo technology, turns the VF 612 and VF 616 vacuum fillers into reliable production factors. In conjunction with the control technology, it ensures excellent process reliability and a trouble-free production sequence. The display of the monitor control system allows users to centrally control and monitor all the functions. With colour display, icon language and simple operating logic based on Windows CE.

- 10" colour display for easy navigation and direct operation, with intelligent diagnosis and Help function.
- 300 product memory locations allow products to be accessed easily.
- A choice of 28 languages.
- Easy synchronisation and communication with auxiliary devices.
- Optionally available as monitor touch-control for intuitive control system operation with 12" colour display.

3. Ergonomics and hygiene

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. One example of this is the splittable hopper for fast clearing up and quick batch change.



Systems and auxiliary devices:

Flexibility brings success!

New product developments, more streamlined processes, increasingly automated production - medium-scale producers face particularly difficult challenges in terms of flexibility and adaptability.

The Handtmann VF 612 and VF 616 vacuum fillers are designed to take advantage of expansion options and flexibility effectively. Easy synchronisation with the auxiliary machines makes the fillers reliable key control and portioning modules in production line solutions.

Well set-up for the future due to diversity and flexibility:

- Cooked sausage
- Dry sausage
- Cooked meat
- Ham
- Salads/ delicatessen products
- Soups/ sauces
- Dumplings/ balls
- Convenience foods



Sausage automation with AL systems



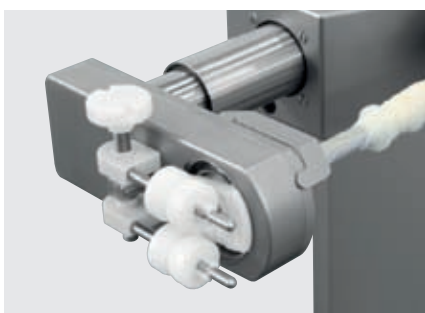
Continuous sausage production with the ConPro 200 system



Automated co-extrusion and forming with Koex MFD system



Automated dosing into containers



Models



Handtmann VF 612 K/VF 612.

Performance data:		VF 612 K	VF 612
Filling capacity		3,000 kg/h	3,000 kg/h
Filling pressure		up to 35 bar	up to 35 bar
Portioning and linking capacity	Portions 25 g	Capacity 450 port./ min.	Capacity 600 port./ min.
	50 g	375 port./ min.	450 port./ min.
	100 g	280 port./ min.	320 port./ min.
	200 g	190 port./ min.	200 port./ min.
Portioning range		5-100,000 g	5-100,000 g
Hopper volume			
Standard		90/240 Liter	90/240 Liter
Optional		40/100 o. 90/160 Liter	90/160 Liter
Control system		Compact	Monitor
Connected load		4,5 kW	4,5 kW

Handtmann VF 616.

Performance data:			VF 616
Filling capacity			3,600 kg/h
Filling pressure			up to 45 bar
Portioning and linking capacity	Portions 25 g	Capacity 700 port./ min.	Capacity 500 port./ min. 360 port./ min. 220 port./ min.
	50 g	500 port./ min.	
	100 g	360 port./ min.	
	200 g	220 port./ min.	
Portioning range			5-100,000 g
Hopper volume			
Standard			90/240 litres
Optional			90/350 litres
Control system			Monitor
Connected load			6 kW

Optionale Ausrüstungsvarianten:

Monitor touch-control	Not possible	Optional
Compact control system	Standard	Optional
Connection to AL system	Not possible	Optional
Weight compensation	Optional	Optional
Integration of GD 93-3 inline grinding system	Not possible	Not possible
83-6/83-7/83-8 arm lifting device	Optional	Optional
Servo-linking	Optional	Standard

Optional equipment versions:

Monitor touch-control	Optional
Compact control system	Optional
Connection to AL system	Standard
Weight compensation	Standard
Integration of GD 93-3 inline grinding system	Optional
83-6/83-8 arm lifting device	Optional
Servo-linking	Standard

Accessories



Wide variety of products:

Versatile and tried-and-tested accessories range!

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

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

Accessories	Technical data	Application	Options
Holding device HV 412	<ul style="list-style-type: none"> – Slug lengths up to 300 mm – Can be attached to the 410 linking gearbox 	Especially well suited for automatic linking of natural casings in the 13 - 58 mm calibre range	Selection of linking nozzles in various sizes
Holding device HV 414	<ul style="list-style-type: none"> – Slug lengths up to 300 mm – Can be attached to the 410 linking gearbox – With driven and easily adjustable casing brake 	For automatic linking of natural, collagen, peel-off and artificial casings in the 13 - 58 mm calibre range	<ul style="list-style-type: none"> – Selection of linking nozzles in various sizes – Automatic holding device opening – Casing end detection for natural casings
Holding device HV 416	<ul style="list-style-type: none"> – Slug lengths up to 430 mm – Can be attached to the 410 linking gearbox – With driven and easily adjustable casing brake 	For automatic linking of natural, collagen, peel-off and artificial casings in the 13 - 58 mm calibre range	<ul style="list-style-type: none"> – Selection of linking nozzles in various lengths – Automatic holding device opening – Casing end detection for natural casings
Portioning head 85-2	Filling head diameter 45 mm	Exact dosing and separating of pasty to semi-viscous products with added pieces	In various containers such as cans, tubs etc.
Casing spooling device DA 78-6	<ul style="list-style-type: none"> – Mounted directly onto the VF 600 – Connected load 0.18 kW 	Spooling natural casings: From small-calibre sheep's casing to large beef casings	Various roller surfaces can be selected
Casing spooling device DA 78-3	Separate bench model Connected load 0.18 kW Net weight 22 kg	Spooling natural casings: From small-calibre sheep's casing to large beef casings	Spooling pins and adapter sleeves available in sizes 10, 12, 15, 17, 20 and 25 mm
Multi lane flow divider ST 420	<ul style="list-style-type: none"> – ST 420-20, 2-lane outlet – ST 420-30, 3-lane outlet – ST 420-40, 4-lane outlet – ST 420-50, 5-lane outlet 	Auxiliary device for simultaneous, synchronised filling of homogenous products in several lanes	For integration into production line solutions, such as forming systems or filling stations
Meat ball forming device 79-0	Yield up to 380 dumplings per minute	Alternate portioning of dumplings with 20 - 60 mm diameter	<ul style="list-style-type: none"> – DF 50 diaphragm for dumplings from 20 - 50 mm – DF 70 diaphragm for dumplings up to 60 mm

Vacuum fillers

The Handtmann VF 612 and VF 616 vacuum fillers are the ideal solution for medium-scale producers who focus on performance and 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 medium-scale producers. Flexible and high-performance with excellent product quality.



700677 We reserve the rights to make technical alterations.

Patents: 7,455,578; 5,720,603; 6,651,915

**Albert Handtmann
Maschinenfabrik GmbH & Co. KG**

Hubertus-Liebrecht-Str. 10-12
D-88400 Biberach/Riss
Germany
Tel.: + 49 (0) 73 51 / 45 - 0
Fax: + 49 (0) 73 51 / 45 - 15 01
info.machines@handtmann.de
www.handtmann.de

handtmann
Ideas for the future.