

VACUUM FILLING TECHNOLOGY
VF 608 PLUS/VF 610 PLUS

handtmann
Ideas for the future.

VF 608 PLUS/VF 610 PLUS VACUUM FILLERS

The all-rounders for the demanding small-scale producer





FAST AND EFFECTIVE TO SAUSAGES & CO.

Casing spooling and linking

SAUSAGE AND SAUSAGES IN ALL VARIATIONS

The Handtmann VF 608 plus and VF 610 plus vacuum fillers are ideally suited for all types of sausages: Cooked sausage. Boiled sausage. Fresh sausage. Dry sausage. The sausage meat is portioned accurate to the gram into natural, artificial or collagen casing. The subsequent linking can be done manually or automatically with the casing holding device. Connecting auxiliary devices, such as clippers, is simple.

CASING SPOOLING DEVICE FOR NATURAL CASINGS

The 78-6 casing spooling device efficiently supports the processing of natural casing products. It allows all natural casings to be spooled gently, uniformly and quickly with just a few manual operations. From small-calibre sheep's casing to large beef rings.

ADVANTAGES

- Only minor interruptions of the filling process
- Highly economical processing of all natural casings
- Two speed levels ensure flexible control

CASING HOLDING DEVICE FOR AUTOMATIC LINKING

Natural casing, overlapped natural casings, collagen and peel-off casings as well as close-end casings are automatically linked with the HV 414 and HV 416 holding devices. They can be attached to the 410 linking gearbox. The operating convenience can be further enhanced, as the closing of the holding device can be automated as an option. The pneumatic drive at the control lever activates the automatic opening of the holding device when the vacuum filler is stopped by the user or the portion counter. The casing end detection is automatically activated via a sensor, the vacuum filler stops and the holding device opens automatically.

ADVANTAGES

- Gentle and fast linking by driven, finely-tuned and flexible casing brake
- Fast casing change by means of power-saving and easy one-handed operation
- Easy casing brake adjustment without the need for tools
- Significant reduction of casing bursts
- Low maintenance and long service life (maintenance interval of 2,000 hours)



↑ Mobile version



↑ HV 414 holding device with
DA 78-6 casing spooling device



↑ Clipper connection



PRODUCT DIVERSITY WITH PREMIUM QUALITY

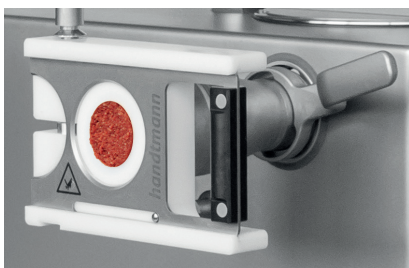
Sausage. Sausages. Burgers. Dumplings. Salads. Sauces. Soups, etc.

With the Handtmann VF 608 plus and VF 610 plus vacuum fillers, first-class product quality is guaranteed. Not only for your range of sausages, but also for products you offer in catering, on the lunch menu or for special events, such as barbecue and more: Rissoles, burgers, dumplings and balls, salads, dips and sauces, spreads and much more. With suitable additional equipment for forming and dosing.

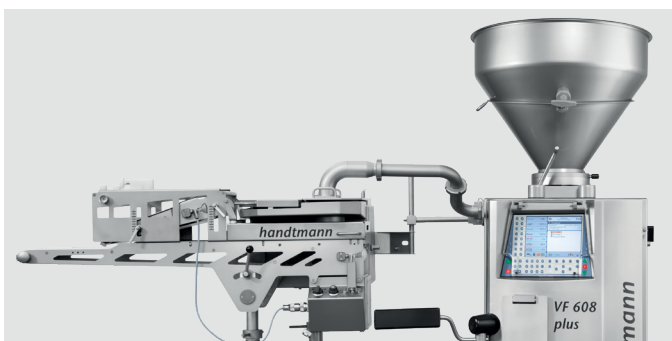
FORMED PRODUCTS PROVIDE VARIETY

The MSE 441 manual cutting unit is a flexible solution for forming and cutting the most diverse food products in a single step. A large selection of exchangeable forming inserts allows for a variety of shapes.

The **RF 440 round former** is modular and flexible: for dumplings, balls, burgers and cevapcici. An integrated flattening belt produces burgers and rissoles with homemade quality. An automated process with conveyor belt for downstream further processing.



↑ MSE 441 manual cutting unit



DOSING FOR VARIETY IN THE OFFERING

The 85-3 dosing valve is simply connected directly to the discharge of the vacuum filler. It is suited for portioning pasty to semi-viscous products with inserts. The **dosing valve** is suitable for the flexible dosing of fluid and pasty products in a wide variety of applications: Whether into containers, such as tubs, trays, jars and cans, or for depositing toppings or sauces and dips onto convenience products, plated portions and more.



↑ Dosing valve



↑ 85-3 dosing valve

← RF 440 round former



FIRST-CLASS TECHNOLOGY

For the modern specialist operations of today.

Handtmann VF 608 plus/VF 610 plus vacuum fillers. Stand for: Strong performance. Versatility. Reliability. Portioning accuracy. Highest quality. On top: Tailored perfectly to suit small-scale producers in terms of equipment and handling.

VF 608 plus and VF 610 plus offer sophisticated technology in manageable format. Perfectly suitable for a wide range of different products and changing batches. The VF 608 plus with its filling capacity of 2,000 kg/h is the ideal entry-level machine for vacuum filling technology; the VF 610 plus with a filling capacity of 3,000 kg/h can also process larger volumes.

Feeding. Vane cell feed system

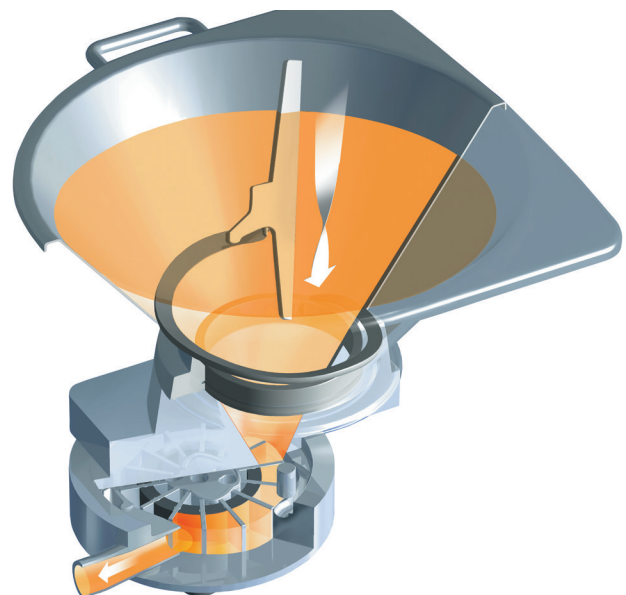
Filling the cells of the vane cell feed system exactly, i.e. to the maximum fill level, is crucial for portioning accuracy and product quality.

This is achieved through the optimum feed with the perfectly designed angle of the inflow hopper's inner wall. These inflow conditions are supported by the feeding auger with optimum inlet cross section synchronised with the feed system. This is designed to ensure a good flow rate for all product types without the risk of drawing in air. The feed system works under vacuum to fully perfect the feeding and fill level of the cells.

The result of this perfect combination is accurate-to-the-gram portioning, homogeneous product distribution and an appetising, first-class product. Because all products, whether dry or cooked sausage, products with chunky inserts or salads, soups and much more, are filled without squashing, pressing and tearing. The vane cell feed system transports the product over a short distance extremely gently. The filling product is not subjected to any stress due to agitation or friction.

PLUS ADVANTAGES

- The use of industry-standard technology ensures a long service life with little wear and a high, effective portioning and linking capacity
- Maximum portioning accuracy with fine adjustment from 0.1 g
- Powerful yet gentle portioning of all products, including dry sausage meat or firm and cold products
- Reduction of residual meat quantity with cold and firm products of up to 40 %
- Low operating and maintenance costs thanks to long maintenance intervals and the adjustable vane cell feed system





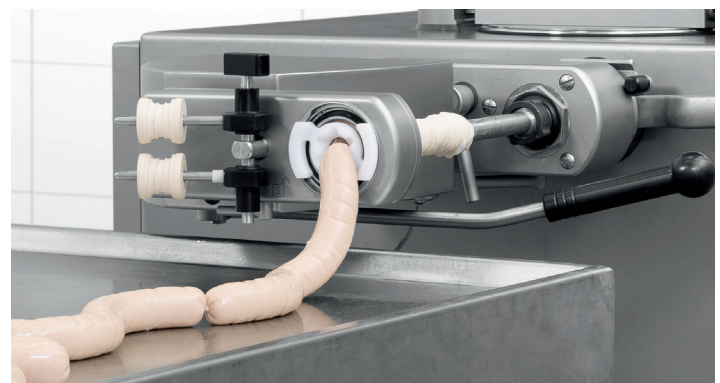
BENEFITS WITH THE PLUS

Benefit from the Handtmann *plus* on a daily basis.

Drive. Control system

The main drive featuring servo technology ensures excellent process reliability and a trouble-free production sequence. Central control of all functions is possible via the compact control system. The user interface is easy to understand and simple to operate.

- Central control via the multi-functional compact control system
- 10" colour display for easy navigation and direct operation
- 300 product memory locations for accessing the products
- Intelligent diagnostics and help function as well as fault log
- Easy synchronisation and communication with auxiliary devices
- Choice of 28 languages
- Optional: Touch control with 12" colour display

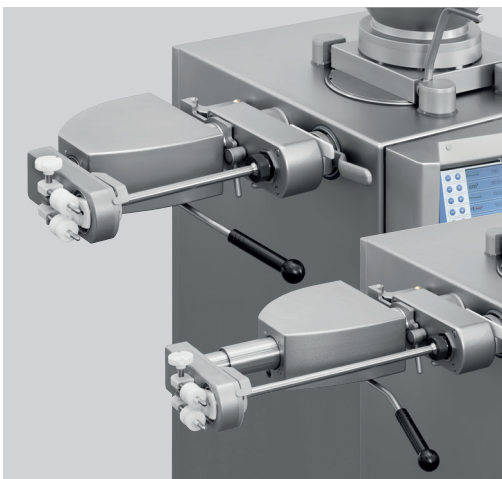


Handling. Hygiene concept

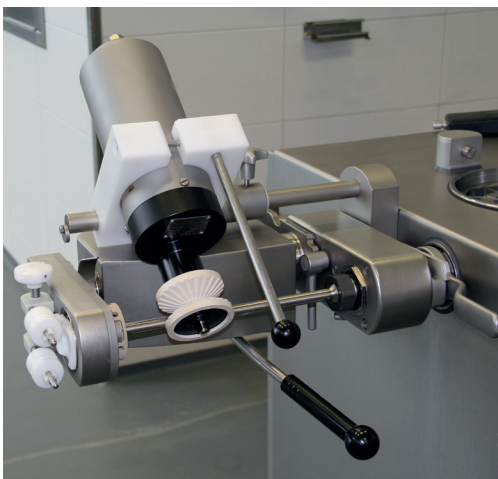
Sophisticated ergonomics, well thought-out and practical handling as well as simple operation render the VF 608 plus and VF 610 plus a valuable partner in day-to-day work. The Handtmann hygiene concept with its smooth surfaced design and good accessibility with split hopper also allows easy and quick cleaning.

- Split hopper for easy filling of small batches and practical observation slit function during emptying
- Only minimum amount of residual product thanks to effective emptying
- Water separator integrated into the front hood for easy access
- CE-compliant safety concept in accordance with the most recent EU standards





↑ HV 414/HV 416 holding devices



↑ 78-6 casing spooling device



↑ MSE 441 manual cutting unit

MODELS. ACCESSORIES.

Custom-fit for your product range.

Performance data VF 608 plus/VF 610 plus

Hopper volume	40/100 litres (standard) 40/60 litres (optional)
Portioning range	5 to 200,000 g
Control system	Compact control system
Weight	475 kg net 685 kg gross
Case dimensions	112 x 113 x 204 cm

Performance data VF 608 plus

Filling capacity	2,000 kg/h		
Filling pressure	25 (40) bar		
Portioning and linking capacity	Portion size 25 g 50 g 100 g 200 g	Standard 300 portions/min. 230 portions/min. 180 portions/min. 120 portions/min.	Servo linking 400 portions/min. 300 portions/min. 240 portions/min. 140 portions/min.
Connected load	3.0 kW		
Optional equipment	Mobile version with rollers on the machine's feet		

Performance data VF 610 plus

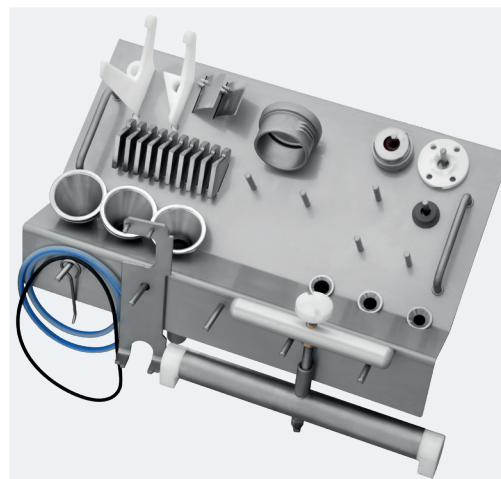
Filling capacity	3,000 kg/h		
Filling pressure	35 (50) bar		
Portioning and linking capacity	Portion size 25 g 50 g 100 g 200 g	Standard 450 portions/min. 375 portions/min. 280 portions/min. 190 portions/min.	Servo linking 500 portions/min. 400 portions/min. 300 portions/min. 190 portions/min.
Connected load	3.5 kW		
Optional equipment	Mobile version with rollers on the machine's feet		



↑ Meatloaf filling head



↑ Can filling arm



↑ Accessories rack

A wide variety of products and new trend products bring sales growth. The versatile Handtmann accessories range provides the best preconditions. Quick-release locks on the auxiliary devices help realise frequent product changes in a quick and time-saving manner.

Accessories	Technical data	Application	Options
HV 412 holding device	<ul style="list-style-type: none"> • Slug lengths up to 300 mm • Can be attached to the 410 linking gearbox 	For automatic linking of natural casings in the calibre range of 13 to 58 mm	Linking nozzles available in sizes 8, 9, 10, 11, 12, 13, 14, 15, 17, 19, 20, 22, 25, 28 mm
HV 414 holding device HV 416 holding device	<ul style="list-style-type: none"> • Slug lengths up to 300 mm • Slug lengths up to 430 mm • Can be attached to the 410 linking gearbox • With driven and easily adjustable casing brake 	For the automatic linking of natural, collagen, peel-off and artificial casing in the calibre range of 13 to 58 mm	<ul style="list-style-type: none"> • Linking nozzles in different usable lengths of 8 to 28 mm • Automatic opening of the holding device • Casing end detection for natural casing
MSE 441 manual cutting unit	<ul style="list-style-type: none"> • Standard forming inserts with a diameter of 30/40/50/60/70/80 mm 	Forming and cutting of a variety of products in a single step	<ul style="list-style-type: none"> • Wire cutter • Forming inserts for different product shapes
85-3 dosing valve	<ul style="list-style-type: none"> • up to 80 portions/min. • up to 7,000 kg/h • Outlet diameter 45 mm 	Exact dosing and separating of pasty to semi-viscous products, also with coarse inserts	<ul style="list-style-type: none"> • Double stroke • 3 ejector piston variants • Hot filling up to 90 °C
Dosing valve	Cycle rate of 30 to 40 portions per minute	Flexible dosing of fluid or pasty products into containers or depositing onto products such as convenience food	Large selection of different round and star-shaped nozzles
DA 78-6 casing spooling device	<ul style="list-style-type: none"> • Mounted directly onto the VF • Connected load 0.18 kW 	Spooling of natural casings: From small-calibre sheep's casing to beef rings	Various roller surfaces can be selected
79-0 dumpling forming device	<ul style="list-style-type: none"> • Output of up to 380 dumplings/min. 	Alternate portioning of dumplings with diameters of 20 to 60 mm	<ul style="list-style-type: none"> • DF 50 diaphragm for dumplings of 20 to 50 mm • DF 70 diaphragm for dumplings of up to 60 mm
Can filling arm	Direct connection to all Handtmann vacuum fillers	Filling and portioning of products into standard DIN cans	64 to 99 mm filling heads
Meatloaf filling head	Direct connection to all Handtmann vacuum fillers	Precisely portioned filling of meatloaf forms	Available sizes: <ul style="list-style-type: none"> • Mini: 250 x 120 mm • Small: 370 x 135 mm • Medium: 540 x 170 mm • Large: 540 x 330 mm
Cleaning and accessories rack		For the practical storage and cleaning of accessories	



Patents (USA/Canada):

8.277.293

8.210.911

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