



## 85-3 DOSING VALVE

Weight-accurate dosing to the gram of a variety of filling products

- **VERSATILITY** through dosing of various filling products, also semi-viscous or firm products with inserts
- **COST REDUCTION** thanks to accurate-to-the-gram portioning and exact weights
- **OPTIMUM PRODUCT QUALITY** through gentle dosing without squeezing any inserts
- Efficient and **ECONOMICALLY EFFICIENT PRODUCTION** thanks to high dosing capacity
- **EASY TO ATTACH** to all Handtmann VF 800 vacuum fillers
- **OPTIMUM HYGIENE CONDITIONS** thanks to hygienic design and FDA compliance

## Flexible dosing solution for a wide variety of filling products

The 85-3 dosing valve is a flexible solution that can easily be integrated in everyday production. It is connected directly to the outlet of the VF 800 vacuum filling machine. Its working height can be individually adapted to the operator, the filling table, a conveyor belt or a packaging machine. Dosing into different containers, such as tubs, buckets, cans or trays is possible.

Great product variety is ensured by the masses to be processed with fluid, pasty, inhomogeneous, chunky or fibrous consistencies or with large inserts or high liquid content. Three different dosing piston versions further extend the product range. The ejection speed can be individually adjusted to the product. The "double stroke" functions can be selected as well.

The vane cell feed system in the VF 800 and the gentle dosing process ensure both excellent product quality and weight accuracy for all products. The latest hygienic design and detectable materials guarantee hygienic and food-safe production.



## PERFORMANCE PARAMETERS

- Filling capacity up to 7,000 kg/h
- Portioning capacity up to 80 portions per minute
- Filling products: fluid, pasty, inhomogeneous, chunky, fibrous, with inserts
- Outlet diameter 45 mm
- Hot filling up to 90 °C
- Ejection speed adjustable
- "Double stroke" function

## ACCESSORY AND OPTIONS

- 45° or 90° cutting piston
- S-shaped connection bend



## PRODUCT EXAMPLES



## APPLICATIONS

- Meat/fish products (liver sausage, steak tartare, dry sausage, fresh meat, fish salads, etc.)
- Bakery products (various fillings and filling products, etc.)
- Dairy products (cream cheese, spreads, butter, herb butter, etc.)
- Vegetarian/vegan products (vegetable mix, tofu products, spreads, etc.)
- Confectionery (sweets, fruit paste, spreads, jams, fillings, etc.)
- Delicatessen (salads, dips, sauces, dressings, marinades, mashes, etc.)
- Pet food (meat products, vegetable mixes, etc.)