

VACUUM FILLING TECHNOLOGY
VF 611/VF 612/VF 616/VF 620

handtmann
Ideas for the future.

VF 611/VF 612/VF 616/VF 620 VACUUM FILLERS

For high-output small-scale producers or medium producers





↑ HV 414 casing holding device



↑ In combination with clipper



↑ PLH 216 sausage filling line with AHE 242 hanging unit

THE VACUUM FILLER FOR ALL-ROUND USE.

Modular and strong in performance for a flexible production.

SAUSAGE AND SAUSAGES IN ALL VARIATIONS

Casing spooling and linking.

New consumer trends call for new products. At the same time, leaner processes and increasing automation and digitisation are asked for to be economically successful. All Handtmann vacuum fillers have been designed for expansion while maintaining flexibility. Easy synchronisation with auxiliary machines and smart, digitally assisting operation solutions effectively support your business in terms of flexibility and adaptability to current market requirements and economic efficiency.

Whether high-output small-scale producer, clearly in the medium business segment or already in the starting blocks to becoming an industrial operation – wherever you position yourself, it is crucial that, in terms of performance, machine technology and equipment flexibly adapt to any business move. Handtmann vacuum fillers provide an extremely flexible base to this end. Modular in performance and equipment as well as flexible for a wide range of applications and auxiliary devices. Managing order peaks, processing large volumes and still being able to produce a particularly varied and high-quality product portfolio – Handtmann vacuum fillers are precisely tailored to meet such requirements.

The vacuum fillers' basic functions are the filling and portioning of pasty food products or the dosing and forming using auxiliary devices. This facilitates the high-quality and yet economically efficient production of a varied product range, from classic sausage and meat products to trend products.



The vacuum fillers are ideally suited for the production of all types of sausages: Cooked sausage. Boiled sausage. Fresh sausage. Dry sausage. The sausage meat is portioned gently and with great weight accuracy into natural, artificial, collagen or alginate casing. The subsequent linking can be done manually or automatically with the casing holding device or a sausage filling line. The vacuum fillers are perfectly compatible with all commercially available clippers for the production of clipped goods.

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. 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

- The driven, sensitive and flexible sausage casing brake ensures gentle and at the same time fast linking with significantly fewer casing bursts.
- Fast casing changes can be performed ergonomically and effortlessly thanks to the easy one-hand operation.
- The holding device is particularly low-maintenance with a maintenance interval of 2,000 hours.

AL SAUSAGE FILLING LINES

The AL systems with manual or semi-automatic casing spooling are ideal for the automation of sausage production and thus for the process steps of filling/portioning, equal lengths and hanging or cutting. The automation process with shortest casing change times significantly boosts productivity in sausage production. Cooked sausage, fresh sausage and dry sausage in all types of casings are possible with a single system. The integration of an inline grinding system is possible to further increase product quality, especially of fresh sausage and dry sausage products. Inline grinding technology is used to grind the product to its final grain size and portion it in one process step.

Advantages

- The automation process with shortest casing change times significantly boosts productivity in sausage production.
- Cooked sausage, fresh sausage and dry sausage in all types of casings are possible with a single system.
- The integration of an inline grinding system is possible to further increase product quality, especially of fresh sausage and dry sausage products.
- Inline grinding technology is used to grind the product to its final grain size and portion it in one process step.



AUXILIARY DEVICES FOR PRODUCT DIVERSITY.

Flexibility brings success.

RELY ON YOUR SKILLS AND FIRST-CLASS TECHNOLOGY.

This is how premium products are created.

With the Handtmann 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 FOR AN INCREASE IN SALES: BURGERS, DUMPLINGS & CO.

The **RF 440 round former** is modular and flexible: for dumplings, soup dumplings, balls, burgers and cevapcici. A conveyor belt transfers to downstream further processing or an integrated flattening belt produces burgers and rissoles with homemade quality. 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 **automatic forming systems** can be used to produce formed products on multiple lanes fully automatically and in first-class quality and shape.

DOSING FOR CATERING, BBQ AND OTHER TRENDS: SALADS, SAUCES, SOUPS, ETC.

The 85-3 dosing valve is simply connected directly to the outlet of the vacuum filler. It is suited for portioning pasty to semi-viscous products with inserts. The **manual 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. The **VDM depositing system** allows the automatic and accurate-to-the-gram dosing of products into into a wide variety of containers.



↑ RF 440 round former



↑ VDM depositing system



↑ 85-3 dosing valve

Handtmann vacuum fillers are available in a wide range of variants and capacities. First-class feed system technology and high-quality technical components such as infeed, control technology and operator ergonomics are the basis in all models for excellent product quality and exceptional weight accuracy in the portioning process.

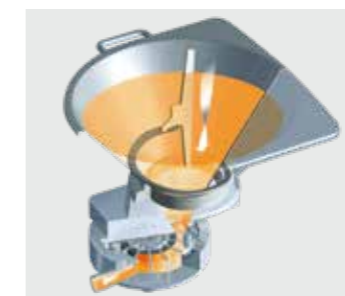
DRIVE. CONTROL SYSTEM

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 monitor control. The user interface is easy to understand and simple to operate.

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



↑ Auger



↑ Feed system

FEEDING. VANE CELL FEED SYSTEM

Filling the cells of the vane cell feed system exactly (to the maximum fill level) is crucial for portioning accuracy and product quality. This is achieved through the optimum feed in the inflow hopper with the perfectly designed angle of the 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.

- Processing of dry or cooked sausage, products with chunky inserts or salads and soups without squashing, pressing and tearing
- Gentle portioning of the filling product without any stress due to agitation or friction
- Industry-standard technology ensures a long service life with little wear
- Accurate-to-the-gram portioning over an extended period thanks to adjustable vane cell feed system
- Maximum portioning accuracy with fine adjustment from 0.1 g for all filling products



OPTIMUM HANDLING.

Practical and effortless.

MODELS. ACCESSORIES.

Custom-fit for your product range and your size of operation.

The Handtmann vacuum fillers are optimally equipped for larger small-scale and medium-scale producers with a high throughput. The use of automatic arm lifting and tilting devices for sausage meat trolleys, a gap-free hygienic design and a EU-compliant safety concept guarantee effective and effortless working.

HYGIENE. CLEANING

Alongside product quality and economic efficiency, optimum hygiene conditions have the highest priority. Smooth surfaces, a water separator in the front hood with easy access and efficient wet cleaning options form part of the Handtmann hygiene concept. In this way, you are always on the safe side.

HANDLING. ERGONOMICS

The simple operation of the Handtmann vacuum filler is decisive for high productivity in the filling segment. The filling process is easy via the intuitive control system of the vacuum filler; during product changes the products are simply selected via the program memory. All components on the vacuum filler, such as split hopper, linked step and more, are optimally adapted to daily practice. It's as easy as ABC.

YOUR ADVANTAGES

- High production output with portion weights accurate to the gram
- First-class product quality due to optimum feeding and feed system technology
- Gentle processing of all types of sausage meats and a variety of other filling products
- Consistently easy operation with central control
- Long service life with low wear thanks to the use of industrial technology
- Easy synchronisation with a range of auxiliary machines and accessories
- Reliable and particularly flexible base in complete line solutions
- Versatile equipment options for adapting to specific business requirements

Performance data VF 611	For the pure filling operation	
Filling capacity	4,800 kg/h	
Filling pressure	15 bar	
Hopper volume (with arm lifting device as an option)	350-litre, single-piece (standard) AHV 83-8/200-litre sausage meat trolley 90/240 litres (optional) 90/350 litres (optional) 40/100 litres (optional)	Optional: Hopper lower part, heated/insulated
Feed system	Pump rotor with 10 pump vanes	
Control system	Compact control system	
Connected load	3.5 kW	
Optional equipment	Connection to AL FPVLH 242, etc.	

Performance data VF 612 K (COMPACT)	Compact and cost-efficient for the small-scale producer		
Filling capacity	3,000 kg/h		
Filling pressure	35 bar		
Hopper volume (with arm lifting device as an option)	90/240 litres (standard) 90/160 litres (optional) 40/100 litres (optional)	AHV 83-8/200-litre sausage meat trolley AHV 83-6/200-litre sausage meat trolley AHV 83-7/120-litre sausage meat trolley -	Optional: Hopper lower part, heated/insulated
Feed system	Pump rotor with 10 pump vanes		
Control system	Compact control system (MC3)		
Portioning and linking capacity	Portion size	Standard	Servo linking
	25 g	450 portions/min.	500 portions/min.
	50 g	375 portions/min.	400 portions/min.
	100 g	280 portions/min.	300 portions/min.
200 g	190 portions/min.	200 portions/min.	
Portioning range	5 to 200,000 g		
Connected load	4.5 kW		
Optional equipment	Servo linking/weight compensation/HCU/HFM/ etc.		

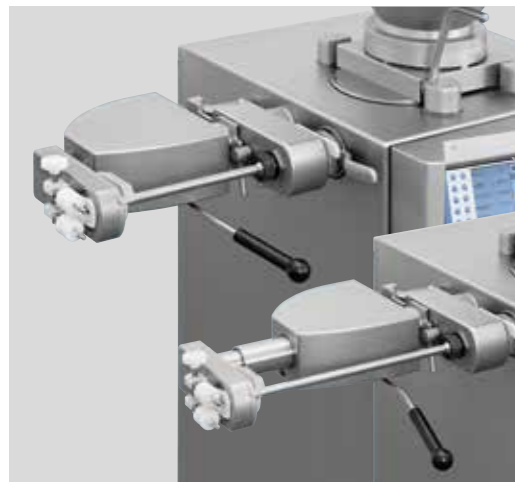


Performance data VF 612 H (TRADE)	For the small-scale producer		
Filling capacity	2,000 kg/h		
Filling pressure	35 bar		
Hopper volume (with arm lifting device as an option)	90/240 litres (standard)	AHV 83-8/200-litre sausage meat trolley	Optional: Hopper lower part, heated/ insulated
	90/160 litres (optional) 40/100 litres (optional)	AHV 83-6/200-litre sausage meat trolley AHV 83-7/120-litre sausage meat trolley -	
Feed system	Pump rotor with 10 pump vanes		
Control system	Monitor control (touch control as an option)		
Portioning and linking capacity	Portion size	Standard	Servo linking
	25 g	450 portions/min.	500 portions/min.
	50 g	375 portions/min.	400 portions/min.
	100 g	280 portions/min.	300 portions/min.
200 g	190 portions/min.	200 portions/min.	
Portioning range	5 to 200,000 g		
Connected load	3.5 kW		
Optional equipment	Weight compensation/HCU/HFM/ etc.		

Performance data VF 616	For the high-output medium-scale producer		
Filling capacity	3,600 kg/h		
Filling pressure	45 bar		
Hopper volume (with arm lifting device as an option)	90/240 litres (standard)	AHV 83-8/200-litre sausage meat trolley	Optional: Hopper lower part, heated/ insulated
	90/350 litres (optional) 350-litre, single-piece (optional)	AHV 83-6/200-litre sausage meat trolley AHV 83-6/300-litre sausage meat trolley	
Feed system	Pump rotor with 10 pump vanes incl. integrated weight compensation		
Control system	Monitor control (touch control as an option)		
Portioning and linking capacity	Portion size	Servo linking	
	25 g	700 portions/min.	
	50 g	500 portions/min.	
	100 g	360 portions/min.	
200 g	220 portions/min.		
Portioning range	5 to 200,000 g		
Connected load	3.5 kW		
Optional equipment	Inline grinding system/forming systems/weight compensation/HCU/HFM/ etc.		

Performance data VF 612	For the medium-scale producer		
Filling capacity	3,000 kg/h		
Filling pressure	35 bar		
Hopper volume (with arm lifting device as an option)	90/240 litres (standard)	AHV 83-8/200-litre sausage meat trolley	Optional: Hopper lower part, heated/ insulated
	90/160 litres (optional) 40/100 litres (optional)	AHV 83-6/200-litre sausage meat trolley AHV 83-7/120-litre sausage meat trolley -	
Feed system	Pump rotor with 10 pump vanes		
Control system	Monitor control (touch control as an option)		
Portioning and linking capacity	Portion size	Servo linking	
	25 g	600 portions/min.	
	50 g	450 portions/min.	
	100 g	320 portions/min.	
200 g	200 portions/min.		
Portioning range	5 to 200,000 g		
Connected load	4.5 kW		
Optional equipment	AL systems/weight compensation/HCU/HFM/ etc.		





↑ HV 414/HV 416 holding devices



↑ 78-6 casing spooling device



↑ MSE 441 manual cutting unit



↑ 85-3 dosing valve



↑ Can filling arm



↑ TW 449-05 parts trolley

Performance data VF 620 K (COMPACT)	Compact and cost-efficient for the medium-scale producer		
Filling capacity	4,500 kg/h		
Filling pressure	40 bar		
Hopper volume (with arm lifting device as an option)	90/240 litres (standard) 90/350 litres (optional) 350-litre, single-piece (optional)	AHV 83-8/200-litre sausage meat trolley AHV 83-6/200-litre sausage meat trolley	Optional: Hopper lower part, heated/ insulated
Feed system	Pump rotor with 10 pump vanes incl. integrated weight compensation		
Control system	Compact control system (MC3)		
Portioning and linking capacity	Portion size		Servo linking
	25 g		600 portions/min.
	50 g		450 portions/min.
	100 g		320 portions/min.
200 g		200 portions/min.	
Portioning range	5 to 200,000 g		
Connected load	7 kW		
Optional equipment	HCU/HFM/ etc.		

Performance data VF 620	For the high-output medium-scale/industrial producer		
Filling capacity	6,000 kg/h		
Filling pressure	40 bar		
Hopper volume (with arm lifting device as an option)	90/240 litres (standard) 90/350 litres (optional) 700-litre, single-piece (optional) 350-litre, single-piece (optional)	AHV 83-8/200-litre sausage meat trolley AHV 83-6/300-litre sausage meat trolley	Optional: Hopper lower part, heated/ insulated
Feed system	Pump rotor with 12 pump vanes incl. integrated weight compensation		
Control system	Monitor control (touch control as an option)		
Portioning and linking capacity	Portion size		Servo linking
	25 g		700 portions/min.
	50 g		500 portions/min.
	100 g		360 portions/min.
200 g		220 portions/min.	
Portioning range	5 to 200,000 g		
Connected load	8 kW		
Optional equipment	Inline grinding system/AL systems/forming systems/weight compensation/HCU/HFM/ etc.		

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
Manual 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	
Inline grinding system	<ul style="list-style-type: none"> 3/5-part cutting sets Product width up to 140 mm Individual drive 	Directly attached to VF for integrated grinding	<ul style="list-style-type: none"> GD 93-35 gristle separator



Patents (USA/Canada):

6,651,915; 8,277,293; 8,210,911; 6,309,293;

6,651,915; 7,597,613; 8,277,293; 8,210,911

Albert Handtmann Maschinenfabrik GmbH & Co. KG

Hubertus-Liebrecht-Str. 10-12

88400 Biberach

Germany

Tel. +49 7351 45-0

Fax: +49 7351 45-1501

sales.machines@handtmann.de

www.handtmann.com