



VF 808 S VACUUM FILLER

FOR A WIDE PERFORMANCE RANGE FROM
SMALL-SCALE TO INDUSTRIAL 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 compact VF 808 S vacuum filler is universally designed for the small-scale to the industrial performance segment of food processors, as the production output can be flexibly adapted to changing production increases. It can also be optionally used with the integrated GD 455 inline grinding system for optimised production processes and in consequence maximum product quality. The VF 808 S is also characterised by excellent ergonomic and hygienic design as well as its Industry 4.0 capability for modern product and production management.

YOUR ADVANTAGES

- Optimum production adaptation and utilisation through flexible performance increase of up to 3,000 kg/h (VF 808 S3 variant) to a filling capacity of up to 5,000 kg/h (VF 808 S5 variant) and a portioning capacity of up to 1,200 portions/minute
- 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
- Excellent, reproducible product quality thanks to the gentle feed principle of the vane cell feed system and integrated, digital product quality monitoring
- High level of flexibility with adaptation to specific production requirements through a wide range of equipment options, additional functions, digital solutions and automation options
- Excellent hygiene conditions thanks to the latest hygienic design and numerous hygiene-promoting additional options and cleaning programmes
- Reduced operating costs due to outstanding energy efficiency (TÜV-certified)
- Industry 4.0 ready for digital production management with optional Handtmann Digital Solutions (HDS)

FOR A WIDE VARIETY OF APPLICATIONS FROM SMALL-SCALE TO INDUSTRIAL PRODUCERS

Portioning precision in applications from small-scale to industrial producers

The compact VF 808 S with its medium conveyor size 2 is ideally suited for the production of a wide range of products from small-scale to industrial producers. Fluid, pasty and firmer products but also products of medium chunk size are gently processed and portioned accurately to the gram. It can also be used flexibly with auxiliary devices for forming and dosing, as well as in automated production processes that do not require feeding via the arm lifting device or work with alternative feed systems.

Process and product optimisation with inline grinding technology

A particular strength of the VF 808 S vacuum filler is its optional combination with the Handtmann GD 455 inline grinding system. Process optimisation combined with maximum product quality is guaranteed in particular for the production of sausage and meat products as well as meat substitute products. This includes fresh and raw sausage or products made from ground material such as burgers or cevapcici.

Excellent hygiene, ergonomics and operating costs

The VF 808 S vacuum filler provides practical advantages in handling and ergonomics that have been perfected to the last detail and thus ensure highly efficient working. It has been given a hygienic design in line with the latest guidelines. Automated pre- and interim-cleaning programmes and a cleaning quality that can be easily verified guarantee excellent hygiene conditions. Energy-efficient servo drives and low wear due to robust industry-standard components reduce operating costs to a minimum.

OPTIONS & ACCESSORIES

- Integrated inline grinding with the GD 455 inline grinder, including original Handtmann cutting set and gristle separation via volume separator
- Combination of versatile auxiliary devices for linking, forming and cutting, dosing, clipping and more
- Industry 4.0 ready: Interface to the optional Handtmann Digital Solutions (HDS) for digital production management
- Hopper variants 40/100 litres, 90/160 litres, 90/240 litres, 90/350 litres or 350 litres (heatable as an option)
- Mixing curve ensuring uniform distribution of fluid products with inserts
- Cleaning programmes for vane cell feed system and hopper
- Mobile version adding chassis frame or TE 426 transport unit



VF 808 S vane cell feed system



Feeding



40/100-litre hopper, dividable



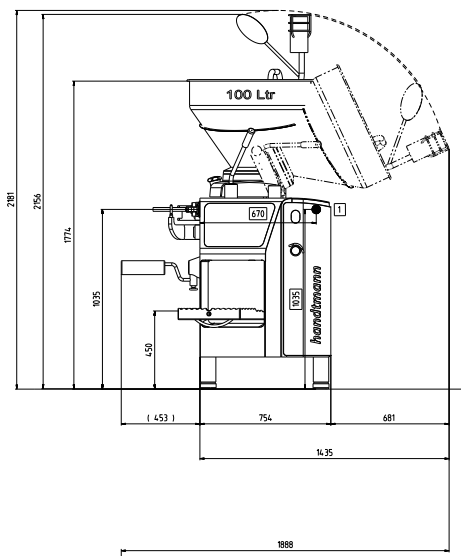
GD 455 inline grinding system with volume separator



Chassis frame



Monitor touch control



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

