



PORTIONING MACHINE VF 608 B advanced edition

*BEST QUALITY AND DIVERSITY
IN THE BAKERY TRADE*



Tin bread, yeast plait, fruit bread, cookies, spritz biscuits,
gluten-free pizza dough, gluten-free shortcrust dough,
cereal bars, fruit paste

Performance and handling of the VF 608 B advanced edition portioning machine are perfectly tailored to the needs of the bakery trade. In addition to the new, modern look, the advanced edition offers numerous innovations. It can be used flexibly in combination with a variety of auxiliary devices for the production of a wide range of baked goods. The modern design makes it an eye-catcher in every bakehouse.

YOUR ADVANTAGES

- Accurate-to-the-gram portioning and dough dividing, gentle dough handling and the highest product quality thanks to the flexible Handtmann vane cell feed system
- Significant cost reduction due to the oil-free portioning and dough dividing principle
- Flexible baked goods production with the greatest product variety through the combination with various auxiliary devices for dough dividing, dosing, forming and more
- High productivity due to fast product changes with minimum amounts of residual product
- Low operating and maintenance costs thanks to the use of long-term stable and low-maintenance industrial-standard technology
- Maximum suitability for everyday use thanks to simple, intuitive and ergonomic operation
- Easy cleaning due to the full wet cleaning option with low-pressure equipment ensure highest hygiene conditions for production

Gentle processing and oil-free dough dividing principle

The VF 608 B advanced edition is the perfect partner for small-scale producers. It reliably ensures a diverse range of first-class quality products. Extreme portioning accuracy for all filling products and doughs guarantee cost-efficient production. The particularly short product path of the dough in the overall process and the oil-free dough dividing principle ensure maximum product protection and minimum amounts of residual product. This way, for example, raisins are preserved in the dough.

Product variety from bread to fillings and more

The VF 608 B advanced edition is ideally suited for accurate-to-the-gram portioning of a wide variety of products from firm to fluid and dough, such as for different types of bread like wholemeal breads made from rye, wheat and spelt, gluten-free baked goods and pastries, energy bars and other bars, cookies, pastry snacks, and much more.

Versatile auxiliary devices provide efficiency and variety

Auxiliary devices turn the VF 608 B advanced edition portioning machine into a flexible system for dough portioning and dividing, for dosing products and fillings and for shaping baked goods. With this, there is scope for new product ideas, satisfying new consumer trends and the associated demand for innovative products in the best possible way.

OPTIONAL ADDITIONAL EQUIPMENT

- MSE 441 manual cutting unit
- MPE manual portioning unit
- SE 442-1 cutting unit
- DV 85-1 dosing valve
- DV 85-3 dosing valve
- TW 449-04 parts trolley
- TW 449-05 parts trolley



PERFORMANCE PARAMETERS

Portioning range	5 to 200,000 g
Portioning and fine adjustment	from 0.1 g
Operating voltage	380 to 440 V
Connected load	3 kW
Main drive	Powerful, high-precision and energy-efficient servo main drive
Filling capacity	up to 2,000 kg/h



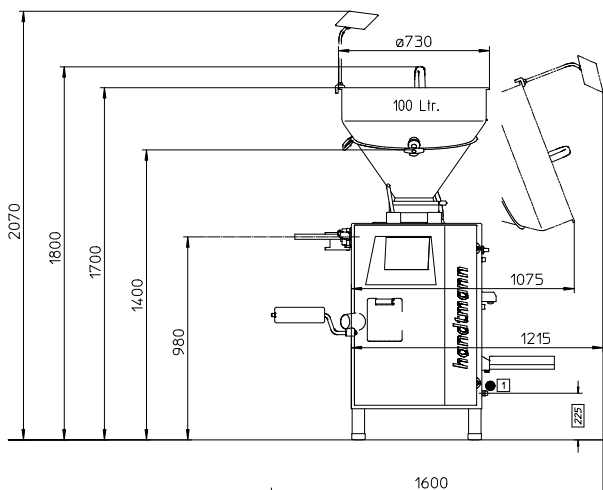
Control with colour display



Vane cell feed system



VF 608 B advanced edition controls for ergonomic working and optimum level of hygiene



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