PORTIONING TECHNOLOGY FOR BAKED GOODS

For baked goods with first-class quality and variety
THE VF 600 B PORTIONING MACHINES

For product quality, economic efficiency and flexibility.
Handtmann is one of the world’s leading manufacturers of filling and portioning systems used in the food processing industry. The process and quality benefits of the Handtmann technology come into their own in bakery industry applications as well because they are technically adapted to the requirements of dough processing. Examples include the use of materials in the vane cell feed system which are particularly well suited to dough processing and special ventilation systems, as the usually warm environment and the flour dust necessitate a modified ventilation system.

The outstanding machine feature of the VF 600 B series is the precise portioning ensured by the vane cell feed system, which represents a key cost advantage when processing dough and products with high raw material costs in particular. The portioning accuracy is achieved by the intelligent control of all technological components, such as the product feed, the vane cell feed system, the integrated weight compensation and the servo drive technology, in conjunction with the control software developed by Handtmann. State-of-the-art technology, manufactured to the highest quality is a reliable basis for the success of your products.

Only quality guarantees quality
The Handtmann quality philosophy - only excellent machine material and processing quality ensure long-term, top product quality that can be relied on.

Efficiency, performance and economy
The high hourly capacities which can be achieved with the Handtmann systems guarantee efficient, economical production and help to improve efficiency with every portion.

Maximum flexibility
Auxiliary devices which can be used for a variety of applications offer flexibility for a wide range of products. The systems can be integrated into existing line solutions or can be used as stand-alone production units.
TECHNOLOGICAL COMPONENTS OF THE
VF 600 B PORTIONING MACHINES
Perfect by itself. Optimal in combination.

The product feed
The combination of the synchronised auger and the flow-enhancing shape of the hopper outlet ensures a gentle and accurate weight portioning process. The product feed is supported by the feed system vacuum. This guarantees continuous and uniform filling of the feed system cells throughout the entire production process.

The vane cell feed system
The vane cell feed system is the core component of the VF 600 B portioning machines. The secret of weight accuracy with dough or product is the unique vane cell feed system technology. In this process, the products are transported in a particularly gentle way as a continuous filling flow. Three different feed system sizes are available with the VF 600 B series portioning machines. The patented weight compensation, integrated into the vane cell feed system, ensures a very high degree of portioning accuracy.
**Drive technology**

The Handtmann servo technology is a system that monitors movements precisely, is able to shape sequences dynamically, superimposes signals and movements and adapts itself in line with downstream systems. With the VF 600 B series machines, the interplay of the Handtmann software, high-end amplifiers and high-performance servo motors is the basis for an exceptionally high degree of precision during the dough or product portioning process. The low wear pump rotor with a longer than average service life ensures reproducibility of extremely high production standards over a long period of time.

**Central control system**

The display of the monitor control system allows users to centrally control and intuitively operate all the machine functions. The monitor control system boasts a colour display, icon language and simple operating logic based on Windows CE. 300 product memory locations, a choice of 28 languages with fast language change and an integrated help and diagnostic system permit simple, intuitive navigation during everyday use.

**Ergonomics and hygiene**

Sophisticated technology and operating convenience, smooth-surface design and a wide variety of equipment with a modular construction principle. Superior technology in conjunction with easy operation provides high performance irrespective of the expertise of the operator. A modern and clear design language ensures no-compromise hygiene standards.
HANDTMANN EXPERTISE

Portioning precise to the gram, dividing and forming of dough, products and fillings.
In conjunction with auxiliary devices, VF 600 B portioning machines become versatile systems that can be used flexibly for dough portioning, for dosing pasty products and fillings and for shaping baked goods. Due to their outstanding versatility and modularity, these machine systems are extremely suitable for a vast diversity of baked goods production applications, from a variety of bread types such as wholemeal bread made from rye, wheat or spelt through to innovative product areas such as gluten-free baked goods and pastries, energy bars and other bars, cookies, pastry snacks and much, much more.

**FEEDING – DOSING**

Exact dosing is one of the key factors for success for preventing give-away, especially with high-quality filling products. Depositing filling products with highly varied consistencies precise to the gram is one of the core areas of expertise of Handtmann. High filling speeds under constant filling conditions facilitate outstanding filling results even with multiple lane filling processes. Furthermore, the gentle filling product feed guarantees a first-class product appearance. The very high weight accuracies per lane and per portion are another aspect of the Handtmann expertise.

**PORTIONING**

Very high portioning accuracies with top quality filling products guarantee cost-effective production with reliable costs. Portions with weights accurate to the gram can be ensured, even with multi-lane production methods. By reducing give-away (overfilling) during the production of baked goods, potential for raw material savings can be realised without impairing product quality.

**FORMING**

Changing consumer trends and the associated demand for innovative products create opportunities for new product ideas. Handtmann forming systems offer suitable solutions with numerous, flexible options for achieving the required product shape. In line with the motto „nothing is impossible“. This is because design flexibility is therefore practically boundless, across many different industries.
# PRODUCT OVERVIEW
VF 600 B portioning machines

<table>
<thead>
<tr>
<th>Machine type</th>
<th>VF 608 B</th>
<th>VF 612 B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brief description</td>
<td>as the economical and powerful entry-level model</td>
<td>as the next performance level with feed system size one</td>
</tr>
</tbody>
</table>

## PERFORMANCE DATA

<table>
<thead>
<tr>
<th>Description</th>
<th>VF 608 B</th>
<th>VF 612 B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Continuous filling capacity</td>
<td>2.000 kg/h*</td>
<td>3.000 kg/h*</td>
</tr>
<tr>
<td>Portioning range</td>
<td>5 g to 100 kg portions</td>
<td>5 g to 100 kg portions</td>
</tr>
</tbody>
</table>

## EQUIPMENT OPTIONS

<table>
<thead>
<tr>
<th>Description</th>
<th>VF 608 B</th>
<th>VF 612 B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hopper size</td>
<td>100L or 60L</td>
<td>240 or 160L</td>
</tr>
<tr>
<td>Arm lifting/tilting device</td>
<td>No</td>
<td>Yes</td>
</tr>
<tr>
<td>Monitor control</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Special version semi-viscous products</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Mobile version</td>
<td>optional</td>
<td>optional</td>
</tr>
</tbody>
</table>

* depending on product/dough consistency and dough charge; Portioning capacity reduced due to portioning breaks
With the production of baked goods, a distinction is usually made between artisan, semi-industrial and industrial production methods. The product portfolio of the Handtmann systems is structured accordingly. The special VF 600 B portioning machine series comprises four machine types with four different performance levels.

<table>
<thead>
<tr>
<th>Machine type</th>
<th>VF 620 B</th>
<th>VF 630 B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brief description</td>
<td>as an all-rounder with the next feed system size two for medium-scale producers</td>
<td>as the most powerful machine with feed system size three for use at large-scale producers</td>
</tr>
</tbody>
</table>

**PERFORMANCE DATA**

<table>
<thead>
<tr>
<th></th>
<th>Continuous filling capacity</th>
<th>Portioning range</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>6.000 kg/h*</td>
<td>5 g to 100 kg portions</td>
</tr>
<tr>
<td></td>
<td>10.000 kg/h*</td>
<td>5 g to 100 kg portions</td>
</tr>
</tbody>
</table>

**EQUIPMENT OPTIONS**

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<tr>
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<th>Special version semi-viscous products</th>
<th>Mobile version</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>240 L, 160 L or 350 L</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>optional</td>
</tr>
<tr>
<td></td>
<td>350 L or 240 L</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>optional</td>
</tr>
</tbody>
</table>

* depending on product/dough consistency and dough charge; Portioning capacity reduced due to portioning breaks
WIDE RANGE OF PRODUCTS THANKS TO AUXILIARY DEVICES
VF 600 B portioning machines, basic module for flexible system and process solutions.

ADVANTAGES

→ ECONOMICAL PRODUCTION
  thanks to maximum portioning accuracy

→ SIGNIFICANT COST REDUCTION
  thanks to the principle of oil-free portioning

→ WIDE RANGE OF PRODUCTS
  due to the combination of the VF 600 B portioning machines and auxiliary devices, baked goods production can be extremely flexible and efficient

→ TRUST
  over 60 years of experience in developing and constructing portioning systems for the food production industry

→ TECHNOLOGY
  top-class machine technology made in Biberach (Germany)

→ HYGIENE
  full wet cleaning possible for all Handtmann machines with low pressure cleaners

→ SUPERIOR, HIGH-END, HYGIENIC DESIGN
  for all Handtmann machines
The development of new products and leaner production processes, with increasingly automated production lines, makes it necessary to use the optimum machine solutions in each case.

The VF 600 B portioning machines are powerful, low maintenance platforms for the production of baked goods. Together with various auxiliary devices, these machines guarantee an extremely wide range of products. It is possible to operate the machines as a stand-alone production unit or to integrate them into system solutions, and this demonstrates the modularity and flexibility of the Handtmann systems. With the monitor control system as the central controller component, even complex production processes can be mastered with confidence.
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