Vacuum fillers VF 600

The vacuum fillers for industrial high performance!



handtmann
Ideas for the future.

VF system for industry





Handtmann VF 600:

Sets the standards for vacuum filling technology.

The Handtmann VF 600 vacuum filler model range is unique. Pioneering technology, which is demonstrated above all in components that are the key to success, such as feeding, the vane cell feed system, the control technology and ergonomics. A reliable basis for a strong production environment.

Only quality guarantees quality

The Handtmann quality philosophy - only excellent vacuum filler material and processing quality ensure long-term, top product quality that can be relied on. The intrinsic qualities of the VF 600 prove what the exclusive design promises - long service life, low maintenance costs and very low wear.

Efficiency, performance and economy

Performance brings revenue. With its no-compromise filling and portioning capacity, the VF 600 is designed for economical and efficient production, while also being versatile and flexible. Due to its easy handling, fast product change, portioning accuracy and precise control, it produces impressive results in various aspects of cost optimisation. It allows for the possibility of expansion and changes in capacity.

Maximum versatility

Handtmann is an experienced technology supplier and specialist in developing solutions in the field of meat and sausage applications. The spectrum of products is large and a broad range of options for implementing new product ideas is available for trendsetters. For example, the VF 600 vacuum fillers make it possible to turn product ideas into profitable production standards, with fish, salads, pastry, cheese, confectionary and convenience products. Creativity knows no bounds, as products of all qualities can be portioned to accurate weights. The fillers allow for upstream process steps as well as professional, downstream subsequent processing, customers' wishes and new market requirements.

Handtmann VF 600:
Time for new goals.



Advantages

Handtmann vacuum filling technology:

Excellent portioning accuracy.

1. Feeding

The sophisticated technology, comprising the synchronised auger and the favourable flow shape of the hopper outlet, ensures a gentle and accurately portioned filling process. This results in excellent, continuous filling of the vane cells. Feeding is optimised by a powerful vacuum capacity which is constantly and fully facilitated by the vacuum slide located in the vane cell feed system.

2. Vane cell feed system

The vane cell feed system is the core component of the VF 600 vacuum filler.
It is the key to precise portioning of pasty foods, from traditional sausage and meat products to new convenience and trend products. The portioning accuracy and product quality are first class, irrespective of whether the product is portioned into artificial, collagen or natural casings or into other containers.

All products are transported in an extremely gentle way, with no squashing, swirling or friction. 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. The patented weight compensation facility integrated into the vane cell feed system provides volume and pressure compensation inside the cells and keeps portioning accuracy constant, even under the most demanding production conditions.

- Extremely high portioning accuracy due to optimum feeding and patented weight compensation.
- First-class product appearance and outstanding product quality due to gentle filling product transportation.
- Low life cycle costs due to low wear and adjustable vane cell feed system concept.

3. Ergonomics and hygiene

Sophisticated technology and operating convenience, smooth-surface design and a wide variety of equipment with 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.









Take control of productivity:

Control. Monitor. Network.

1. Central control system

The display allows operators to centrally control and monitor all the functions. With colour display, icon language and simple operating logic based on Windows CE, the monitor control system facilitates a very wide range of functions. A new touch-sensitive monitor touch-control system is also available as an option for optimum user convenience.

- Clearly arranged operation and easy navigation – thanks to the icon language.
- Integrated Help and diagnostic system.
- Direct access to product memory from every operating level.
- 300 product memory locations with full text.
- A choice of 28 languages with fast language change.
- More functions available at all times via software update.

2. Drive technology

The Handtmann servo technology is a system that monitors movements, is able to shape sequences dynamically, superimposes signals and movements and adapts itself in line with downstream systems. The interaction of individually programmable software, high-end amplifiers and high-performance servo motors creates the excellent precision in controlling movements displayed by Handtmann machines. Exact positioning of the drives results in first-class portioning accuracy and the dynamic and individual design of movement sequences enables, for example, product expulsion to be adapted to sensitive natural casings. The Handtmann drive system converts the VF 600 vacuum fillers into reliable production factors in terms of precision, performance and availability.

3. Filling system network via HCU software

Planning – monitoring – control. HCU (Handtmann Communication Unit) is groundbreaking software from Handtmann, used for linking the filling systems with the production operation's data network. HCU makes it possible to monitor all production sequences. Batch tracking and accurate documentation of production for each filling line ensures 100% traceability and thus provides information on the potential for savings. Automatic weight regulation is one of the options. An integrated weighing system constantly supplies a target/ actual value comparison and readjusts the portion weight.

- Production organisation and planning.
- Production control and optimum utilisation.
- Production monitoring and transparency.
- Data recording, logging and traceability.
- Automatic weight control for reduced costs.







Process options



Production line solutions and individual projects

Systems. Processes. Production line solutions:

VF 600 as a flexible base module.

New product developments, more streamlined processes, increasingly automated production lines - flexibility is needed in order to be able to respond to changes in the market. With the monitor control system as the central control element, complex production processes are easy to control. VF 600 vacuum fillers from Handtmann are superior central control elements in complex system solutions and highly compatible basic modules in automated production processes.

At key positions in the production process they provide:

- Expansion options due to the vacuum fillers' modular system, e.g. connection to AL systems.
- Variability due to easy synchronisation with auxiliary machines, such as clippers, forming machines, additional systems etc.
- Flexible integration of the VF 600 as a control and portioning module in complete production line solutions, e.g. minced meat automation.
- Opportunity for changes in capacity and products.



AL system
Versatile, efficient, unrivalled:
Automated sausage production.



Forming and co-extruding
Versatile, contemporary:
New products to increase turnover.



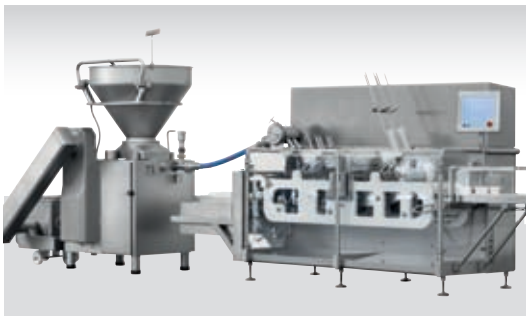
ConPro system
Always innovative:
Continuous process for new products.



Minced meat production
Hygienically clean:
Perfect full automation.



Integrated inline grinding technology
Gentle, quality-enhancing:
Product and cost optimisation.



Automatic depositing
Precise, flexible:
Automation all the way to packaging.

Models

The all-rounder:

Handtmann VF 620



Filling capacity	6,000 kg/h	
Filling pressure	40 bar	
Portioning and linking capacity	25 g 50 g 100 g 200 g	700 port./ min. 500 port./ min. 400 port./ min. 300 port./ min.
Portioning range	5 - 100,000 g	
Hopper volume	90/ 240 litres (standard) 90/ 350 litres (optional)	

The VF 620, with monitor control system, 10“ colour display and Windows CE user interface as standard, is the all-rounder amongst the 600 generation industrial fillers. Precise product feed into the vane cell feed system provides key quality benefits and the standard, integrated weight compensation function ensures even greater portioning accuracy.

Additional equipment

Arm lifting device	x
Inline grinding system	x
HCU software	x
AL connection	x
Control system	Monitor (standard): optional: touch or compact
Pressure control	x

The compact version:

Handtmann VF 620 K



Filling capacity	4,500 kg/h	
Filling pressure	40 bar	
Portioning and linking capacity	25 g 50 g 100 g 200 g	600 port./ min. 450 port./ min. 320 port./ min. 200 port./ min.
Portioning range	5 - 100,000 g	
Hopper volume	90/ 240 litres (standard) 40/100 litres (optional)	

The VF 620 K is a version of the VF 620 vacuum filler that has been optimised in terms of function and therefore costs, with compact control system, 10“ colour display and Windows CE user interface. It is the ideal machine for producers in the medium-size segment.

Additional equipment

Arm lifting device	x
Inline grinding system	–
HCU software	–
AL connection	–
Control system	Compact
Pressure control	x

The perfectionist for dry sausage production:

Handtmann VF 622



Filling capacity	3,600 kg/h	
Filling pressure	72 bar	
Portioning and linking capacity	25 g 50 g 100 g 200 g	700 port./ min. 500 port./ min. 360 port./ min. 250 port./ min.
Portioning range	5 - 100,000 g	
Hopper volume	90/240 litres (standard) 90/350 litres (optional)	

The VF 622, with its mighty 72 bar filling pressure, offers a solution specifically designed for products which are difficult to process. The Handtmann vane cell feed system, which is particularly impressive when processing dry sausage due to its first-class evacuation, really comes into its own with the VF 622 vacuum filler in conjunction with inline grinding technology. The particular strength of the VF 622 relates to the fact that it unites inline grinding technology with AL systems.

Additional equipment

Additional equipment	x
Inline grinding system	x
HCU software	x
AL connection	x
Control system	Monitor (standard): optional: touch or compact
Pressure control	x

The powerhouse:

Handtmann VF 628



Filling capacity	6,000 kg/h (7,200 kg/h)	
Filling pressure	72 bar (50 bar)	
Portioning and linking capacity	25 g 50 g 100 g 200 g	700 port./ min. 530 port./ min. 420 port./ min. 330 port./ min.
Portioning range	5 - 100,000 g	
Hopper volume	90/350 litres (standard) 90/240 litres (optional)	

The VF 628 is the high-performance machine for industrial producers with the most stringent demands. In combination with inline grinding technology and dry sausage production, its 72 bar filling pressure powerfully underlines its impressive performance capabilities. With up to 700 portions per minute, the VF 628 vacuum filler meets the most stringent performance demands.

Additional equipment

Arm lifting device	x
Inline grinding system	x
HCU software	x
AL connection	x
Control system	Monitor (standard); optional: touch or compact
Pressure control	x

The universal machine:

Handtmann VF 630



Filling capacity	10,200 kg/h	
Filling pressure	40 bar	
Portioning and linking capacity	25 g 50 g 100 g 200 g	700 port./ min. 530 port./ min. 450 port./ min. 380 port./ min.
Portioning range	5 - 100,000 g	
Hopper volume	90/350 litres (standard) 90/240 litres (optional)	

The VF 630 is the universal industrial vacuum filler. Its large vane cell feed system and the 350-litre hopper ensure high production output. From the clipper to the Handtmann high-performance AL system, the VF 630 vacuum filler always guarantees the best results in terms of output and quality.

Additional equipment

Arm lifting device	x
Inline grinding system	x
HCU software	x
AL connection	x
Control system	Monitor (standard); optional: touch or compact
Pressure control	x

The cooked sausage specialist:

Handtmann VF 634



Filling capacity	14,400 kg/h (13,200 kg/h)	
Filling pressure	30 bar (35 bar)	
Portioning and linking capacity	25 g 50 g 100 g 200 g	700 port./ min. 530 port./ min. 470 port./ min. 420 port./ min.
Portioning range	5 - 100,000 g	
Hopper volume	90/350 litres (standard) 90/240 litres (optional)	

The VF 634 is especially well suited to industrial cooked sausage production. Its large vane cell feed system and the filling capacity of up to 14,400 kg/h with a filling pressure of 30 bar ensure a high production output, especially in conjunction with high-performance clippers.

Additional equipment

Arm lifting device	x
Inline grinding system	–
HCU software	x
AL connection	x
Control system	Monitor (standard); optional: touch or compact
Pressure control	x

Models

The straight filling machine:

Handtmann VF 611



Filling capacity	4,800 kg/h
Filling pressure	15 bar
Hopper volume	90/240 litres (standard) 40/100 litres (optional)

The continuous VF 611 vacuum filler for straight filling is the perfect filling pump, e.g. for the AL FPVLH 242 system. With permanent pressure and constant filling flow, along with a high vacuum output, it provides optimum feeding for gentle processing of cooked sausage types and thereby guarantees smear-free products.

Additional equipment

Arm lifting device	x
Inline grinding system	–
HCU software	–
AL connection	–
Control system	Compact
Pressure control	x

The straight filling machine:

Handtmann VF 631



Filling capacity	14,400 kg/h
Filling pressure	20 bar
Hopper volume	90/350 litres (standard) 90/240 litres (optional)

The continuous VF 631 vacuum filling machine for straight filling is the perfect filling pump for connecting two FPVLH 242 AL systems, for example. It guarantees reproducible product quality due to a constant filling flow. The optional equipment with an integrated pressure control system provides additional advantages with respect to gentle processing and product quality.

Additional equipment

Arm lifting device	x
Inline grinding system	–
HCU software	–
AL connection	–
Control system	Compact
Pressure control	x

Accessories



Accessories	Technical data	Application	Options
Holding device HV 412	Slug lengths up to 300 mm	For automatic linking of natural casings, cal. 13 - 58 mm	Selection of linking nozzles in various sizes
Holding device HV 414	– Slug lengths up to 300 mm – Can be attached to the 410 linking gearbox – With driven and easily adjustable casing brake	For automatic linking of natural, collagen, peel-off and artificial casings in the 13 - 58 mm calibre range	– Selection of linking nozzles of various lengths – Automatic holding device opening – Casing end detection for natural casings
Holding device HV 416	– Slug lengths up to 430 mm – Can be attached to the 410 linking gearbox – With driven and easily adjustable casing brake	For automatic linking of natural, collagen, peel-off and artificial casings in the 13 - 58 mm calibre range	– Selection of linking nozzles of various lengths – Automatic holding device opening – Casing end detection for natural casings
Casing spooling device DA 78-6	Mounted directly onto the VF 600	Spooling natural casings: From small-calibre sheep's casing to large beef casings	Various roller surfaces can be selected
Casing spooling device DA 78-3	Separate bench model	Spooling natural casings: From small-calibre sheep's casing to large beef casings	Spooling pins and adapter sleeves available in sizes 10, 12, 15, 17, 20, 25 mm
Portioning head 85-2	Filling head diameter 45 mm	Exact dosing and separating of pasty to semi-viscous products with added pieces	In various containers such as cans, tubs etc.
Meat ball forming device 79-0	Yield up to 380 dumplings per minute	Alternate portioning of dumplings with 20 – 60 mm diameter	– DF 50 diaphragm for dumplings between 20 and 50 mm – DF 70 diaphragm for dumplings up to 60 mm
Double outlet 67-2	– Mounted directly onto the VF 600 – Pneumatically actuated	Simultaneous dual filling or alternate filling	22, 30, 40 mm filling pipes
Double outlet 67-4	– Mounted directly onto the VF 600 – Pneumatically actuated	– Alternate filling – Particularly suitable for dry sausage	22, 30, 40 mm filling pipes
Parts trolley 449-01	Suitable for all VF 600 models	Practical storage and simple cleaning of accessories	
Multi lane flow divider ST 420	– ST 420-20, 2-lane outlet – ST 420-30, 3-lane outlet – ST 420-40, 4-lane outlet – ST 420-50, 5-lane outlet	Auxiliary device for simultaneous, synchronised filling of homogenous products in several lanes	For integration into production line solutions, such as forming systems or filling stations



Holding device HV 416



Casing spooling device DA 78-6



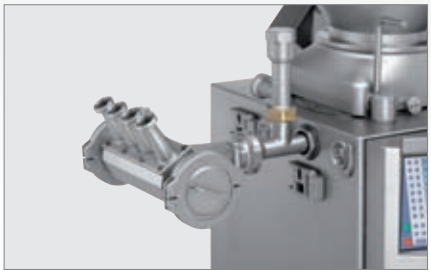
Portioning head 85-2



Meat ball forming device 79-0



Parts trolley



Multi lane flow divider

VF system

Find out about the new dimensions in the food processing sector. Handtmann vacuum filling and portioning technology is setting new global standards. Contact the specialists at Handtmann to find the perfect solution for your requirements.

Handtmann vacuum fillers for industrial producers.
Unrivalled cost-effectiveness.



Patents: 6,309,293; 6,651,915; 7,455,578; 5,720,603; 7,597,613

We reserve the rights to make technical alterations.

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