

handtmann

***Vacuum filler
VF 80***
*Decision
for progress*



VF 80

VF 80 **The vacuum** **filler for** **efficient and** **profitable** **sausage** **production.**

Stay ahead of your competitors by offering products of the very highest quality. The handtmann VF 80 Vacuum Filler is built to such high standards. Innovative technical design ensures numerous profitable merits for every future-oriented butcher and smaller processor. The most important benefits are: Compact design — practical solutions and ease of operation — precision vane-cell meat pump for best product quality — high filling and portioning performance — exact portion weights — easy operation of practical accessories — quick conversion on product change-over — easy cleaning plus active and passive safety features. The many advantages of the VF 80 make sausage production more economic for every smaller processor. You too can profit from the vast experience gained by handtmann, the specialist for automatic filling, portioning and linking machines. handtmann VF 80 — the machine to set the standards for the successful smaller processor.

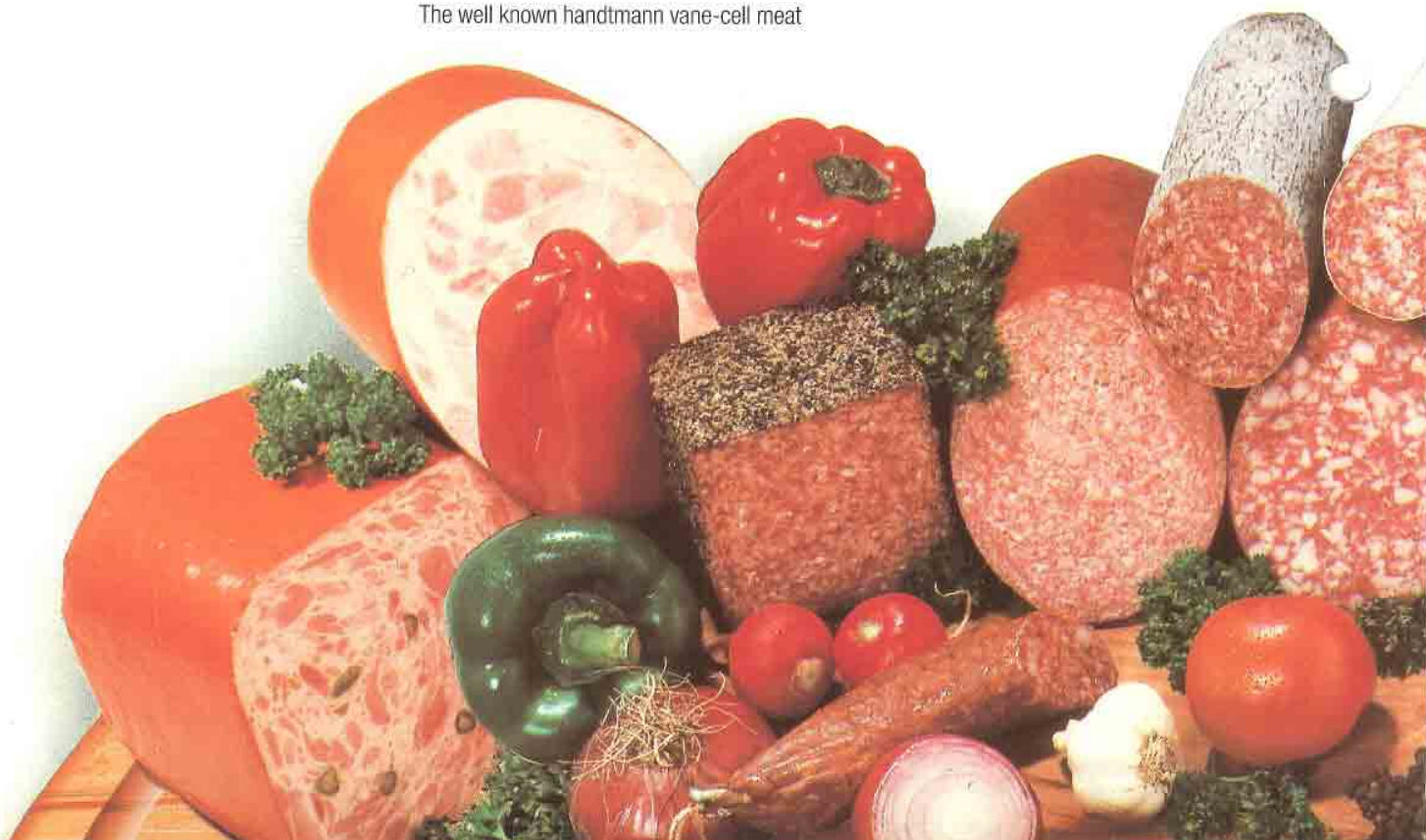
The VF 80 — the fulfilment of all our experience

The well known handtmann vane-cell meat

pump offers every user a whole range of advantages that greatly improve the product quality. Here are just a few benefits. Gentle transport of all meat products, whether it be for fresh or cooked sausage, and the even distribution of larger meat pieces in sausages or cooked meats ensures outstanding product quality and a well-balanced visual effect. The particularly effective evacuation of air from the product reduces fat oxidation, avoids proteolysis and reduces bacterial action. In practice, this all amounts to better product quality, good retention of colour and taste plus longer shelf life. Also with soft, less compact fillings, the product is given an even consistency. Compactly filled sausages are not only a question of quality but also of saving in casings.

Hydraulic drive

The sensitive control provided by the newly designed hydraulic drive system, ensures such gentle filling that both, the meat product and the casing are subjected to a minimum of



stress. A direct drive and the precision of the control provides unequalled portioning accuracy. Such consistency is maintained even when working at full capacity.

The hydraulic drive is virtually free of wear and offers high performance with minimum energy consumption.

Of particular advantage for clean and rapid working is the product return-suction feature which is standard on the VF 80. The absence of product loss at the filling tube means greater hygiene at the worktable. Weight compensation ensures that the first portion will be an exact weight, also when clipping.

Developed by practical experience: The two-part hopper of the VF 80

The two-part hopper of the VF 80 has a total capacity of 80 liters. The lower half alone has a capacity of 40 liters and so small batches can be fed directly into the lower section of the hopper.

The upper part can be hinged up to provide a gap to observe the level of material in the

hopper. A safety switch stops the machine if the upper part is lifted up any further.

The low height of the VF 80 and its two-part hopper make it easy to re-load during production. This practical feature has made it possible to eliminate the need for a guard and for a step plate to assure continuous operation. Good infeed of the meat pump empties the hopper thoroughly for a quick product change — over with small rest volume.



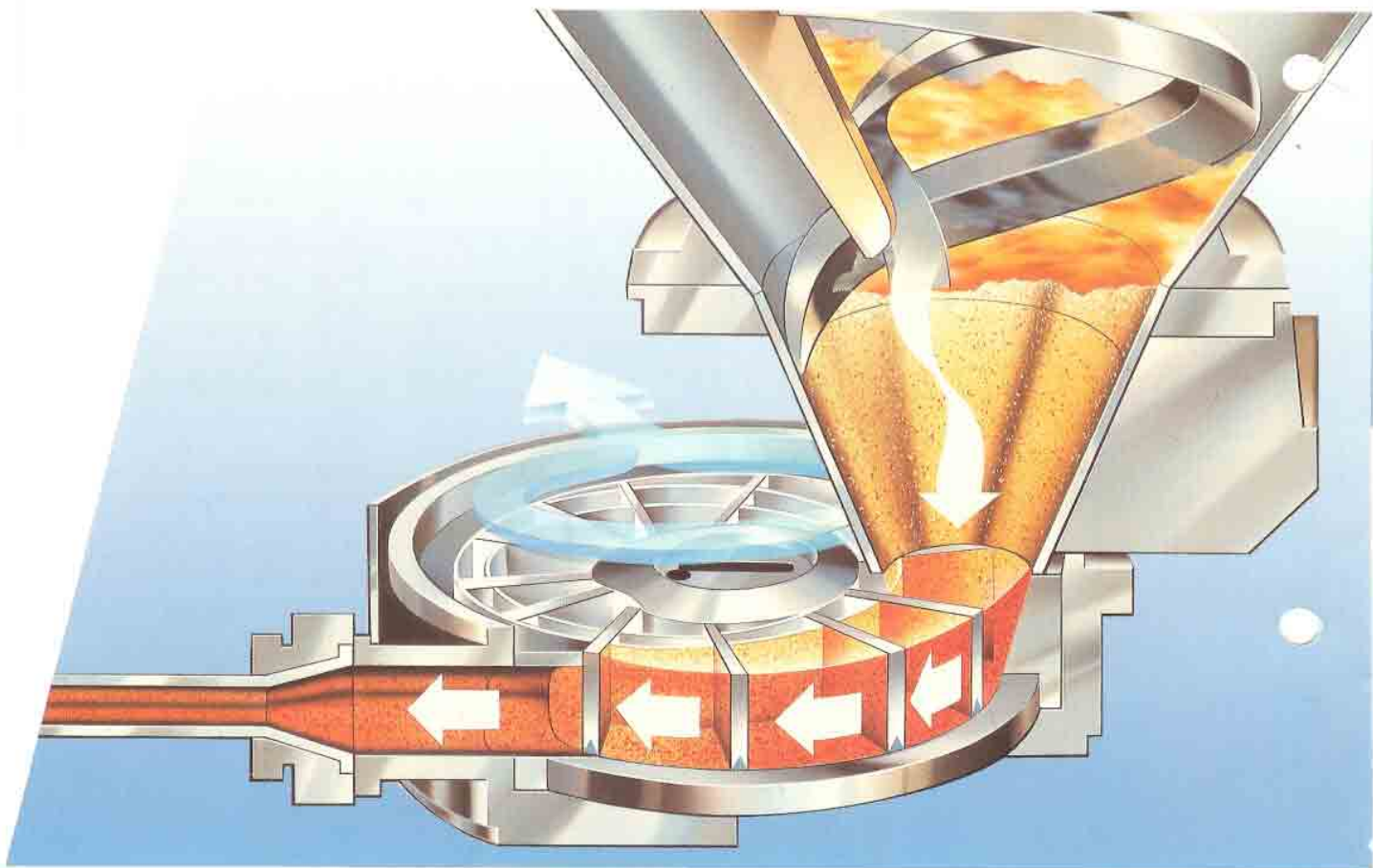
Hygiene and safety

The particularly solid design of the VF 80 itself meets the most important requirements for hygiene and safety. Smooth surfaces facilitate simple and rapid cleaning. All parts that come in contact with the product are easily accessible for cleaning to create good standards of hygiene.

Active safety devices provided on the VF 80 comply with safety standards. Convenient one-man operation even on product change — over offers considerable operational safety. The machine meets the requirements of the German Employers Liability Insurance Association.



The strength of the VF 80: our precision vane-cell feed system



Gentle product handling is a recognisable feature of all handtmann vacuum fillers. All types of product, from free flowing to products with large pieces of meat and ham are filled without crushing, tearing or compression.

The feed system in the hopper matches the speed of the pump. This and the optimized shape of the outlet for best product flow result in even and continuous filling of the vane-cell chambers. Fast and efficient filling is always guaranteed.

A readily accessible lever on the outside of the swing housing starts or stops the feed mechanism. This is a practical advantage, particularly when filling easy-flowing products.

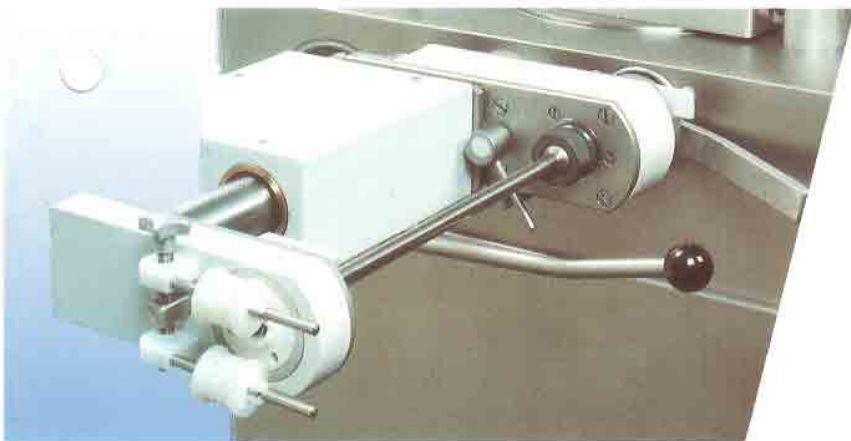
Universal vane-cell feed system

Adjustment of the eccentric tensioning can makes it possible to avoid leakage between the pump vanes and the housing over a long period and thus detrimental backflow and smearing of sensitive meat products is avoided. Great accuracy and consistency is maintained when

changing nozzle sizes or filling speed and when linking by hand.

The constant product feed assures good density, best possible portioning accuracy and even distribution throughout product. An ideally located vacuum system effectively evacuates air to further enhance product quality.

Practical accessories increase the versatility of the VF 80



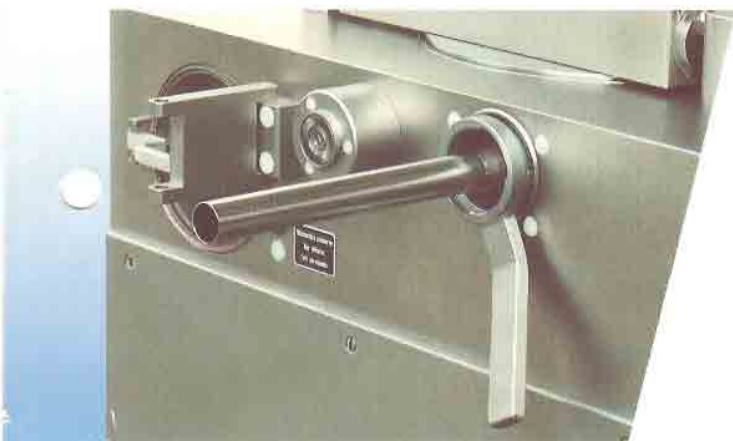
Holding device

The automatic holding device type HV 60-6 or HV 60-7 is connected to the linking gearbox. Here again the attachment is effected automatically without the use of tools. Effortless one-hand operation will improve daily production output.

The operating lever has a special position to retract the linking head over the end of the nozzle to easily grip or close the casing for start-up.

Both holding devices are fitted with an improved, well adjustable and flexible casing brake. The results are practically no bursts, increased performance and excellent calibre accuracy with all artificial and collagen casings. Low weight and compact design make attachment and removal easy. The combined linking gearbox and holding device is supported on a swivel arm and can be swung to one side for quick changeover from linking to filling or portioning in just a few seconds. The compact linking gearbox and holding device enables the worktable to be used close to the body of the machine.

The ergonomic design allows the operator to place the container or caddy of casings well within reach offering more rapid and easy casing changeover.



Linking and quick conversion

The linking gearbox type 34-4 is easily attached above the worktable. Its rapid coupling secures it firmly to the filler, whilst at the same time the linking gearbox automatically connects with the linking drive. Alignment and tools are not needed.

The quick release locking nuts provided make the replacement of filling tubes and attachment units simple and rapid. No tools are needed and down time is reduced.



VF 80

Easy operation for economic sausage production

Precise control

The instrument panel is ergonomically designed and is within easy reach and vision of the operator. Without changing position, a single operator can make all the necessary adjustments and checks.

A logic control with easy to use control knobs is standard fitting on the VF 80. As an option, a microcomputer (MC) control is provided at additional cost. Apart from simplifying operation, such a control unit offers a whole range of production information: the number of portions per casing, the number of portions in a total production run, total production in liters or automatic shut-off after a specified number of portions. 80 product programs can be stored, recalled and modified as required.

Both, the logic and MC controls are provided with a fault diagnosis function to reduce expensive downtime to a minimum and to indicate when a service is due.

The electronic portioning control of the VF 80 is designed to cover a range of 5 – 10,000 gramms with precision adjustment, down to 0.1 gramm for exact group weights. The MC control portions from 5 to 100,000 gramms. It is possible to set the desired weight with accuracy and the precision portioning system with a capacity of up to 420 portions/minute at 2.5 twists per link could scarcely be bettered.



Easy to use

The ergonomic design of the VF 80 guarantees fatigue-free operation. This is supplemented by a low noise level of less than 70 dB. The materials used in the machine can be recycled. Hydraulics and gears are operated with biological rape seed oil.

Casing spooler type 78-6

The casing spooling device type 78-6 is offered as optional equipment to further increase production of sausages in natural casings. Connected to the machine it facilitates quick and gentle spooling of casings directly on the linking nozzle. The VF 80 is prepared for easy fitting of the casing spooler without the need for tools.

Integrated accessory box

An accessory box is accommodated in the front panel of the VF 80. The accessories are conveniently located within easy reach of the operator, they are kept clean and ready to use. The accessories box also displays service instructions for immediate fault finding.

The proven vacuum filler VF 80 ist now available with a larger, two part hopper of 90/160 liters volume. Like all handtmann two part hoppers it offers good accessibility, quick change of product, saves time when loading and can be cleaned quickly. The hydraulic arm lifting device type 83-4 is also new on the VF 80/160. This reliable arm lifting device guarantees safe emptying of the 120 liter standard meat trolley into the hopper and increases the economy of small operations.

Best product quality

Of course the proven handtmann vane cell feed system is installed in the vacuum filler VF 80/160 as well. The gentle treatment of all fillings guarantees competitive product quality to the smaller processor. Hydraulic drive and precision electronic control make the VF 80/160 a high-performance vacuum filler, precise to the portion. The VF 80/160 ist available with MC control as well if desired. This allows storage and recall of up to 80 production programs.

VF 80/160 Even more versatile



All handtmann attachments can be connected to the vacuum filler without tools by means of quick-release connections. VF 80/160 – for increased user advantage and even more versatility for the smaller processor.



VF 80

Filling capacity (infinitely variable).

VF 80	3,000 kg/h
VF 80 P	3,000 kg/h

Filling pressure

VF 80	up to 35 bar
VF 80 P	up to 55 bar

Portioning speed

up to 420 portions/min.

Performance table for portioning and linking speeds (tolerance - 10 %)

25 g	420 portions/min.
50 g	380 portions/min.
100 g	280 portions/min.
200 g	180 portions/min.

Portioning range

5- 10,000 grammes	
with MC control	5-100,000 grammes

Hopper capacity (VF 80/160) 80 (160) liters
in lower part
of hopper (VF 80/160) 40 (90) liters

Linking gearbox type 34-4

Product return suction

**Compensation for
1st portion weight
Electrical impulse
control for clipping
machines**

standard
(according to specification)

Electric rating

4 kW

Standard accessories

4 linking nozzles 12, 15, 19 and 22 mm Ø
5 filling tubes 12, 16, 22, 30 and 40 mm Ø
Rotor extractor
Operating instructions

Weights and dimensions

VF 80 weight net	690 kg
weight gross	900 kg
VF 80/160 weight net	1035 kg
weight gross	1320 kg

Case dimensions

VF 80	1140x 880x1870 mm
VF 80/160	1460x1900x2250 mm

Optional accessories

Automatic holding device
HV 60-6 and HV 60-7
Special linking nozzles with
holding star and brake ring
9, 10, 11, 12, 14, 15, 17,
19, 22, 25 and 28 mm dia.
Clipper attachment set

Technical data

