

handtmann

Vacuum filler VF100

*Decision
for progress*



Leading vacuum filler technology for quality-orientated sausage production.

Our VF 100 range of vacuum fillers have been developed with this simple design criteria. The VF 100 does not look significantly different from other handtmann fillers, although we have manufactured the range to be more compact and versatile, in hopper capacities of 80, 160 and 240 litres.

However under the smooth exterior the VF 100 vacuum filler is packed with the latest technology and operating features. It's enhanced flexibility, together with the capacity to combine a whole range of ancillary units, makes the VF 100 considerably more valuable and permits the user to exploit its performance to the full. The 160 litre and 240 litre models can also be supplied with integral hydraulic arm lifts, for improved product handling.

A small and medium sized manufacturers with stringent quality requirements can now use handtmanns' market-leading vacuum technology. The VF 100 series offers the users new horizons for quality-orientated and cost-effective production.

Our policy for on-going development ensures that we incorporate the very latest technology in all our products. We are also aware that our customers require equipment which is easy and simple to use, with excellent operating features.



Filling under vacuum is the most effective method for fresh colour and air free appearance for cut sausage. The VF100s' efficient vacuum system guarantees a distinct improvement in the quality and appearance of all sausage products.



Additional cost effective features include

- User friendly operation and control
- Two part hopper providing maximum accessibility
- Environmentally friendly design with low noise level and the use of materials which can be recycled
- Smooth external contours for efficient cleaning and sanitisation

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The universal handtmann vane cell feed system for the very best product quality

The heart of the VF 100 is the renowned universal handtmann vane cell feed system which ensures that all sausage products are filled as filled as gently as possible.

The radial effect of the spring plate guarantees a lasting seal, outstanding evacuation of air, and as a result the highest product quality and portioning accuracy.

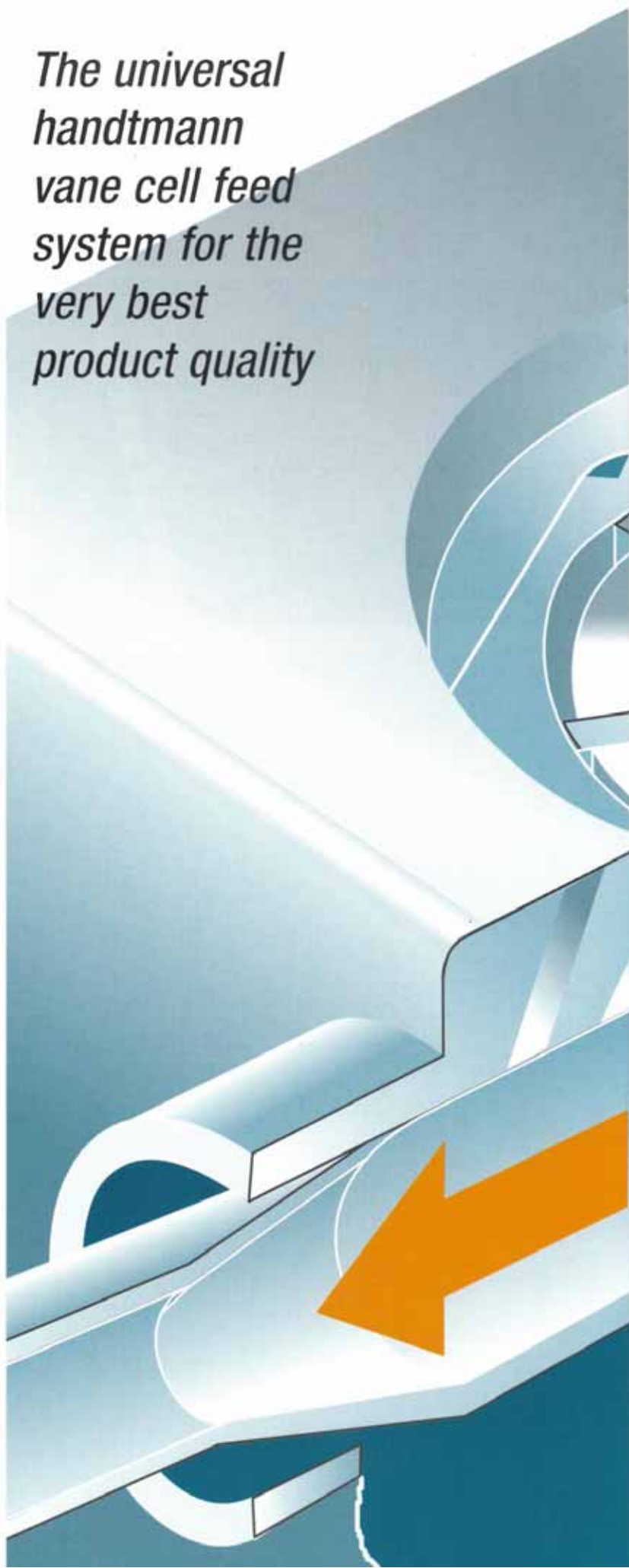
With the unique shape of the hopper outlet which promotes product flow, the VF 100 has other advantages such as excellent continuous filling of the vane cell pump chambers, smooth emptying of the hopper and rapid product changeover.

Naturally the feed system on the VF 100 is also manufactured from wear resistant industrially tested special steel. The handtmann vane cell feed system is exceptionally solid, robust and a quality feature for trouble-free daily use.

Hydraulic drive

The VF 100 is equipped with the same proven hydraulic drive as fitted to all handtmann vacuum fillers. This guarantees gentle discharge and handling of the sausage meat filling and the casing. The slip-free drive combined with high level control and switching precision allows unsurpassed portioning and repeat accuracy. The precision hydraulic drive requires the minimum of maintenance and provides a high level of performance with very low power consumption. The VF 100 is designed to yield high filling pressure, which is another advantage when manufacturing sausage specialities.

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VF 100

The vacuum filler range for a wide choice of profit-making accessories



**Automatic casing holding device
HV 60-6 and HV 60-7**

The automatic casing holding device is fixed to the linking gearbox. In daily use, the labour-saving, smooth, one-handed operation makes work easier with all types of casing.

The linking gearbox and holding device form a useful flat area above the work table. If the combination of the type 34-4 linking gearbox and the holding device is suspended on the swivel arm, the changeover from linking to filling or portioning takes only a matter of seconds.



Type 78-6 casing spooling device

The 78-6 casing spooling device can be mounted on the machine as a supplementary unit to increase sausage production in natural casings. This facilitates the quick and gentle spooling of casings directly onto the linking nozzle.

The casing spooling device can be mounted directly on the VF 100. No special tools are required.



Precise control

The VF 100 can be equipped with micro computer control (MC). The control system, which has been proven in practice, is clear, easy to operate and stores 80 programmes. In addition, information and production data are easily retrieved, offering reliability and uninterrupted operation.

The portion range of 5 to 100 000 grammes also has a precision adjustment of 0.1 gramme for exact group weights. The product return suction feature, which is fitted as standard, is particularly useful. Hygiene in the workplace is improved because there is no loss of sausage meat at the filling nozzle.



PLH 216 – innovation in economic and versatile sausage production

As part of the complete AL system, the modular configuration of the PLH 216 provides total compatibility for a large range of product applications. The benefits of the handtmann vacuum filler, as its linking performance, portioning range and portioning precision, are always fully utilised. And for the user, this means flexible, highly automated production of all types of sausage, from cocktail sausages to ring sausages.

With this equipment, efficient and continuous sausage production and equal sausage lengths, can be guaranteed, with even distribution of the sausage loops on the smoke stick and ease of operation for the operators.

Use of our 78/6 Natural Casing Spooler mounted externally to the Holding Device will facilitate fast and smooth spooling for natural casings and an optional Clipping Device is available to close casings ends if required.



Monitor Control

The operator is guided by screen prompts and, in addition to making inputs, can store product data via the monitor's screen. Monitor Control offers the operator a variety of information and allows flexible input and output of product data. In addition, product information can be stored, product names can be assigned, incorrect system operation is indicated in the display, etc.

Hygiene and safety

To allow for rapid cleaning, all parts have smooth surfaces and are easily accessible. The machine meets the requirements of the German Employers Liability Insurance Association for verified safety testing (GS).



Integrated accessory box

The accessory box is fitted in the front panel of the handtmann VF100. The filling nozzles and accessories stored here are ready for use, hygienic and easily distinguishable. Yet another practical solution from handtmann designers.

Guaranteed reliability - the handtmann service

The expert and reliable customer service offered by handtmann is always available. Longer maintenance intervals, service-friendly machine designs and telephone diagnosis via error displays all help to reduce maintenance costs.

VF 100

Filling capacity (infinitely variable).

VF 100 3000 kg/h

Filling pressure

VF 100 up to 55 bar

Portioning speed

up to 420 portions/min.
(10% tolerance)

Performance table for portioning and linking speeds

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

Portioning range

MC 5 – 10.000 gramms

5 – 100.000 gramms

Hopper capacity

80 / 160 / 240 liters

in lower part of hopper 40 / 90 / 90 liters

Linking gearbox type 34-4, Product return suction, Compensation for 1st portion weight, Auxilliary socket

standard
(according to specification)

Electric rating

5 kW

Standard accessories

4 linking nozzles 12, 15, 19 and 22 mm Ø

5 filling tubes 12, 16, 22, 30 and 40 mm Ø

Operating instructions

Weights and dimensions

VF 100/80 net 650 kg gross 860 kg

VF 100/160 net 970 kg gross 1255 kg

VF 100/240 net 1050 kg gross 1335 kg

Case dimensions

VF 100/80 1140x 880x1870 mm

VF 100/160/240 1460x1900x2250 mm

Patented in West Germany and abroad.

Technical data subject to alteration.

EP 0 013 552 – US: 4,347,646 –

D 36 01 313 – US: 4,745,659 –

Canada: 1 259 519 (1989) –

US: 4,744,129 – EP 0 232 812

Canada 1 257 135 (1989) –

EP 0 247 462 – EP 0 432 388

EP 0 339 375 – US: 4,953,262 –

US: 5,102,314

Optional accessories

Automatic holding device

HV 60-7 and HV 60-7

Special linking nozzles with

holding star and brake ring

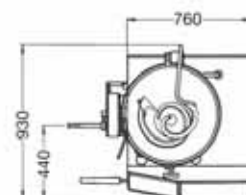
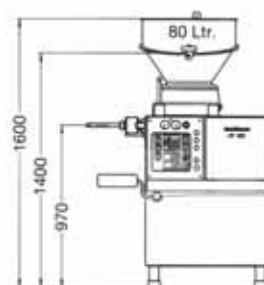
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14, 15, 17, 19,

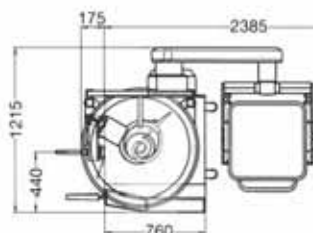
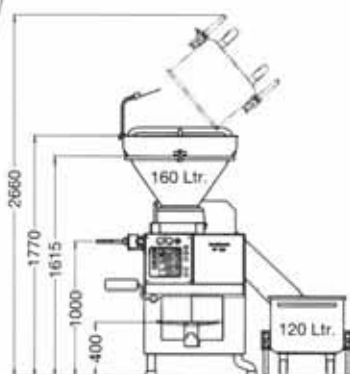
22, 25 and 28 mm Ø

Technical data

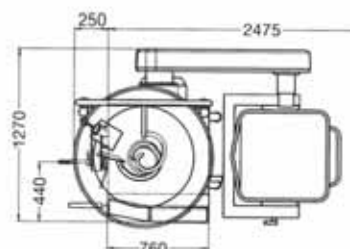
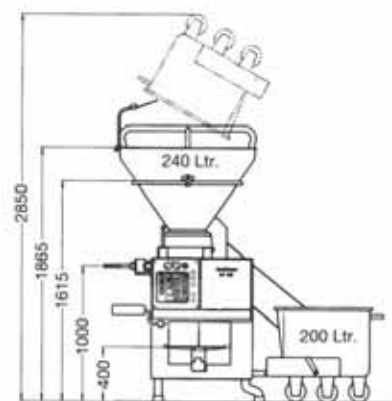
VF 100/80



VF 100/160



VF 100/240



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