

VACUUM FILLING TECHNOLOGY
VF 800

handtmann
Ideas for the future.

HANDTMANN VF 800 VACUUM FILLING HAS A NEW NAME



The Handtmann VF 800 is a Vacuum Filler like no other. It represents a technological quantum leap, with more than a hundred innovative new developments. The name VF 800 stands for perfection down to the very last detail and for premium quality in every respect. Long-term stable portioning accuracy, very low wear, capacity tailored to individual needs, a wide variety of applications, and top-level hygiene and ergonomics form the basis for the success of your company.

NEW CONCEPT. NEW APPROACH.



FORWARD-THINKING IN EVERY RESPECT



The image features a Handtmann VF 800 vacuum filler machine, a large industrial unit with a stainless steel hopper and a control panel. The machine is shown from a three-quarter view, highlighting its robust design and various components. The background is dark, making the machine stand out. The text is arranged around the machine, with lines pointing to specific features.

Gentle feed principle
No-compromise premium processing quality
Less load on the products
Improved performance and additional functions on demand
Reduced risk of rejects
Long life of the feed system components
Reduced rework and need for adjustment

Reliable portioning under vacuum
Up to 20 % longer maintenance intervals
Compatible with many auxiliary machines and automation solutions
Robust and low-maintenance vacuum pump
Hygienic, low-maintenance inline grinding system
Operator-friendly design
Various hopper versions for a wide variety of applications

Automatically monitored product quality
Mobile heating unit for filling of products that are filled when warm or hot

High level of food safety
Automation options for more efficient feeding
Intuitive monitor control in 28 languages
Trouble-free production, even with mains fluctuations

Variable grinder speed, regardless of the transport speed
Perfected, adjustable vane cell feed system with weight compensation
Intelligent assistance function for aligning and setting up the machine

Long-term stable weight accuracy
Ergonomic operating position
Optimal residual air distribution for better product fill variance

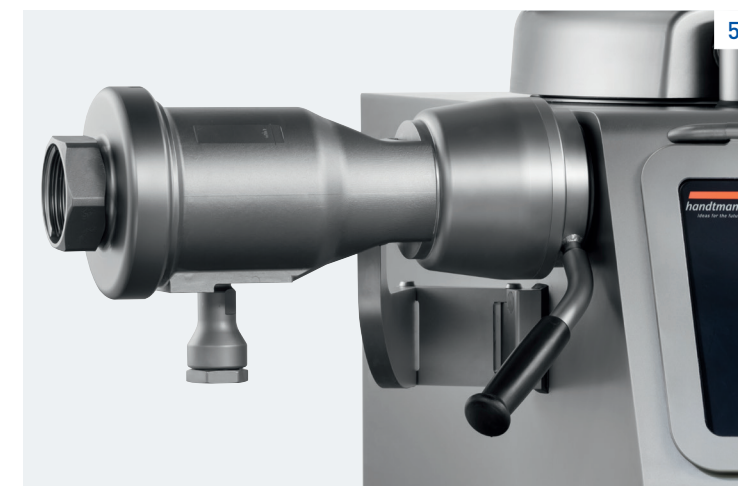
Improved performance available on demand
Load-dependent step locking

Precise feeding of difficult to transport and sensitive products
Practical storage solutions for parts and accessories
Reduced noise emissions

Specially-developed, high-end servo drives
External surfaces of the machine are easy to clean
Cleaning quality can be easily controlled
Patented UVC ambient air degermination
Automatic pre and interim cleaning of the feed system and hopper
Improved ergonomics for fatigue-free operation

For the development of the new VF 800 series, Handtmann has taken a leap forwards in terms of innovation. It was not just about optimising and enhancing individual features or machine assemblies. It was about the machine in its entirety, about new standards in the field of Vacuum Fillers. Experience from more than 60 years of producing machines for the food processing industry was incorporated into the development, as were the findings from continual dialogue with customers from all over the world. Requirements and preferences voiced by managing directors, production managers, those responsible for technology and quality and, just as importantly, by machine operators were systematically recorded and taken into consideration.

And the impressive outcome – more than 100 new innovations. Including numerous developments patented by Handtmann which provide your company and your employees with added value in every respect.



QUALITY IS WHEN THE CUSTOMER WANTS MORE

The VF 800 creates perfect product appearance to the very core



Food must be pleasing to the eye. Therefore it is not only long-term stable weight accuracy precise to the gram that is important but also the appearance of your products. Whether it be sausages, meat, cheese, dough, fish, fillings or delicatessen products – how they look in the packaging and on the plate is a key factor for initial purchases and for the rebuy rate.

THE 5 TOP QUALITY ADVANTAGES

- Gentle feed principle
- Reliable portioning under vacuum
- Automatically monitored product quality
- High level of food safety
- Variable grinder speed, regardless of the transport speed

Vane cell feed system: the ultimate for premium products | 1

Handtmann put its trust in the vane cell feed system principle as early as with the first Vacuum Filler series in the 1960s. Since then, the feeding technique has been constantly developed and has reached new heights in the VF 800 series. This process not only concentrated on perfecting the weight accuracy, the major focus was on systematically tailoring the feed channels in order to protect the product. And the result is virtually no stress on the product during the portioning process.

Reliable and gentle feeding as standard

The performance and robustness of the intelligent vacuum system have been enhanced and, in conjunction with the optimised intake geometry of the feed system, they guarantee reliable and gentle feeding, even with difficult products.

In order to achieve this, the inflow hopper has also been optimised in terms of flow and the shape of the auger has been enhanced. As an option, it is not only possible to adjust the level of the vacuum within the 50-100 % range but also within the 0-50 % range, which

ensures perfect product appearance when processing aerated and sensitive products.

Automatically monitored product quality | 2 | 3

The dream of every quality manager has come true: on the basis of pressure, temperature, vacuum and drive load, the vacuum filling machine monitors the situation in the feed system and reports potential causes of impaired quality in good time via the control system and the optionally available signalling lights. The risk of expensive rejects is therefore significantly reduced.

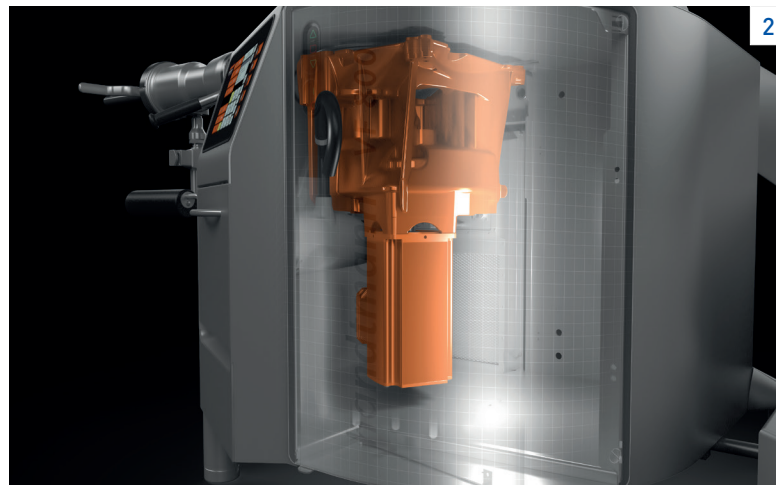
Food safety is the priority | 4

All the non-metallic parts of the VF 800 in food contact areas can therefore not only be discovered by a metal detector and are FDA-compliant, they can also be easily detected visually thanks to their blue colour. Furthermore, the scrapers in the hopper are designed to ensure that they cannot be lost or break and all lubricants are suitable for food use (USDA H1 approval).

New GD 451 inline grinding system and GD 452 minced meat attachment | 5

The Handtmann inline grinding system has become indispensable for many minced meat and dry sausage product processes. Therefore, great importance was placed on the demands on the grinding technology during the development of the VF 800 machines. The newly-developed GD 451 inline grinding system was completely redesigned. A powerful servo drive with 45 % higher performance and 110 % higher speed guarantees top filling capacities even at low temperatures. Due to the separate drive, the ratio between the portioning speed and the cutting speed can be optimally adjusted in line with the various different products.

Both parameters are stored in the product memory and thus ensure a high degree of process reliability and a constantly high product quality.



2



3

EVEN MORE PRECISE

The VF 800 sets new standards in terms of weight accuracy

Portioning accuracy and the name Handtmann are inseparably linked with one another. In the past, we have improved the portioning accuracy with every new vacuum filling machine series. And this has also been continually optimised within the series. With the new VF 800, the bar has been successfully raised even higher. All the factors which influence precise portioning were systematically taken into account during the development phase.

Reliable feeding and cell filling | 1

The starting point for accurate weight portioning is transportation to the feed system. Only if the cells of the vane cell feed system are filled completely can accurate weights be attained. With the new and particularly high-performance VF 800 series vacuum system, even glutinous, highly-viscous products are fed in reliably but also gently with a high output. Depending on the product consistency, the auger and the counter arm support this process. The patented Handtmann vacuum slider ensures a high degree of functional reliability and air-free filling of semi-viscous products without leakage into the water separator.

Mechanical switching accuracy and dynamic control of the servo drives

Handtmann servo technology ensures a powerful and also energy-efficient system, comprising individually programmable software, high-end amplifiers and high-performance servo motors. The precise positioning of the drives results in first-class portioning accuracy. The dynamic and individual configuration of acceleration and deceleration makes it possible, for example, to adapt product ejection to sensitive products and sausage casings.



1

Stable construction of the drive and feed unit | 2

A great job has been done. The construction of the drive unit has been designed for double the service life. The rigidity thus achieved ensures that there is no distortion, even with maximum filling pressures. The feed system's locking mechanism has also been optimised with this in mind and it has been fitted with a long lever that facilitates reliable locking with the minimum of force.

Perfected, adjustable feed system | 3

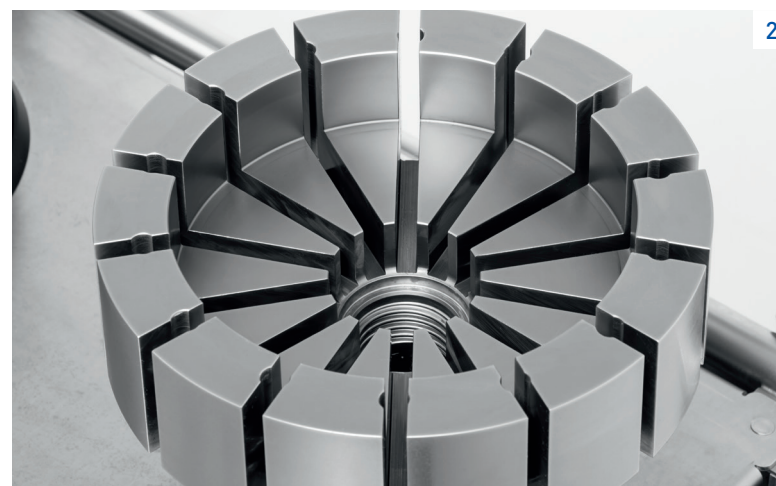
The new geometry of the vane cell feed system not only ensures extremely gentle feeding but also, above all, a leakage-free product flow without backflow. The Handtmann-patented weight compensation has been optimised in response to feedback and plays a significant part in weight improvements. The materials were chosen in line with high wear resistance standards, therefore the portioning accuracy remains stable for a long period of time. Naturally, the VF 800 feed system is adjustable, resulting in a considerably longer feed system component service life in comparison to other feed system principles.

Weight control with HCU

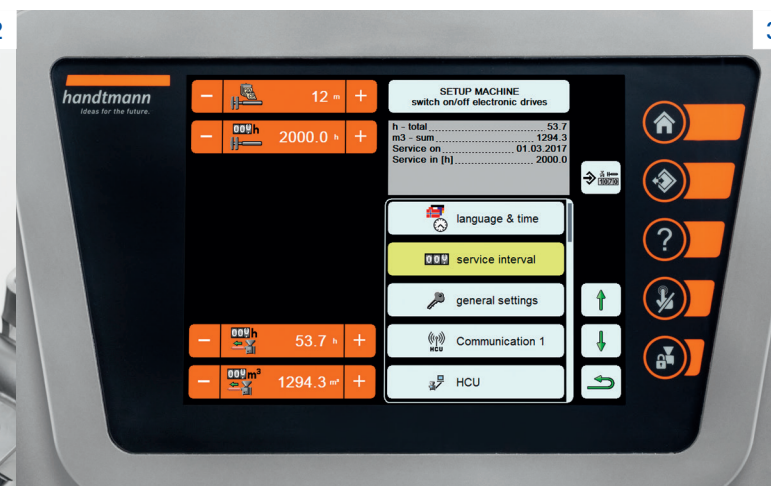
Most foods are natural products whose characteristics are not consistent, even with standardised production processes. For example, the relative density of a product can vary from batch to batch due to changes in temperature. This may result in differences in weight, despite highly-precise volumetric portioning. The solution is the Handtmann Communication Unit (HCU) which enables the Vacuum Filler and the checkweigher to be networked, thereby cancelling out weight differences caused by density. Portioning accuracy to the power of two.

THE 5 TOP ACCURACY ADVANTAGES

- Perfected, adjustable vane cell feed system with weight compensation
- Long-term stable weight accuracy
- Precise feeding of difficult to transport and sensitive products
- Specially-developed, high-end servo drives
- Automatic weight control with HCU



2



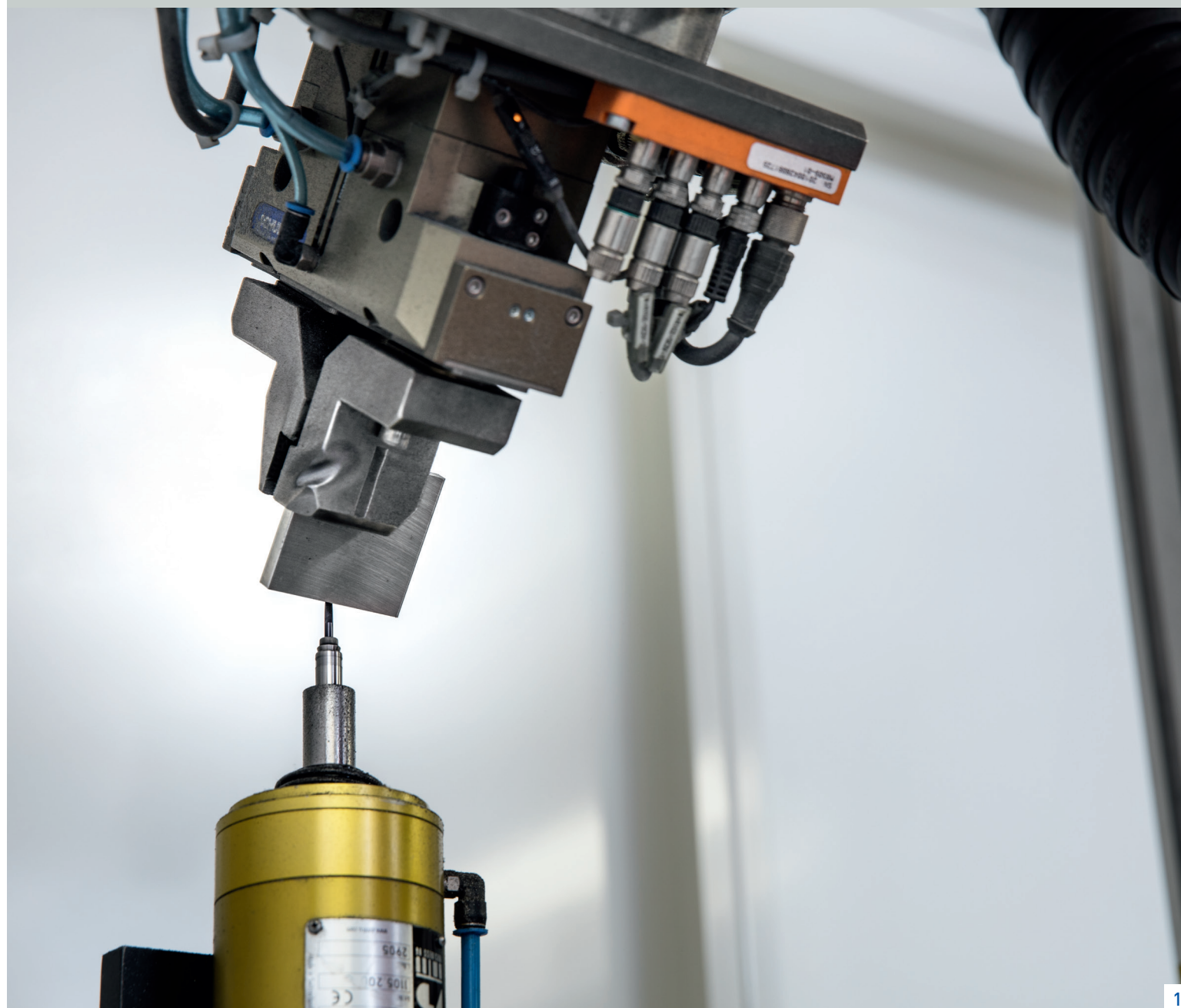
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4

THE NEXT MAINTENANCE CAN WAIT

The VF 800 boasts impressively low wear and a long service life



1

Every unplanned machine downtime hurts as it wastes time and money. Therefore regular maintenance is an absolute must to ensure that the machine works reliably. On the other hand, the lower the maintenance costs the better. The VF 800 maximises service life thanks to the robust, durable components which are also easy to clean. As less maintenance means higher productivity.

Premium level processing quality | 1

Quality does not involve compromises. This is what Handtmann is known for. With the development and production of the VF 800 Vacuum Fillers, a new chapter has been opened up in terms of the level of quality: no-compromise premium quality down to the last detail. For example, the drive components have been designed for double the service life. The product feeding components are also even more stable.

Wear-optimised, adjustable feed system | 2

The central component of the Handtmann vacuum filling technology has not only been reworked for the new machine series, but extensively changed and optimised.

Top-quality material combinations which ensure low wear are used. Expensive components, such as the pump housing and the rotor, are specially tempered and wear significantly more slowly, thus

lower maintenance costs are incurred during the life cycle of the machine. Naturally, the VF 800 feed system is adjustable, resulting in a considerably longer service life of the feed system components in comparison to other feed system principles.

Up to 20 % longer maintenance intervals | 3

Thanks to intelligent sensor and control technology: the usage rate of the vacuum filling machine is constantly recorded; with low load, the maintenance cycle automatically lengthens to 2,400 instead of 2,000 operating hours. A Handtmann patent that pays dividends.

Vacuum system for extremely high loads

Everyday production at industrial producers places extremely high demands on the reliability of the vacuum system.

The vacuum pump, developed specially for the VF 800 machines, is the impressive answer: the 40 m³/h unit has a 25 % larger oil volume and a massive 60 % larger filter.

Low-maintenance GD 451 inline grinding system | 4

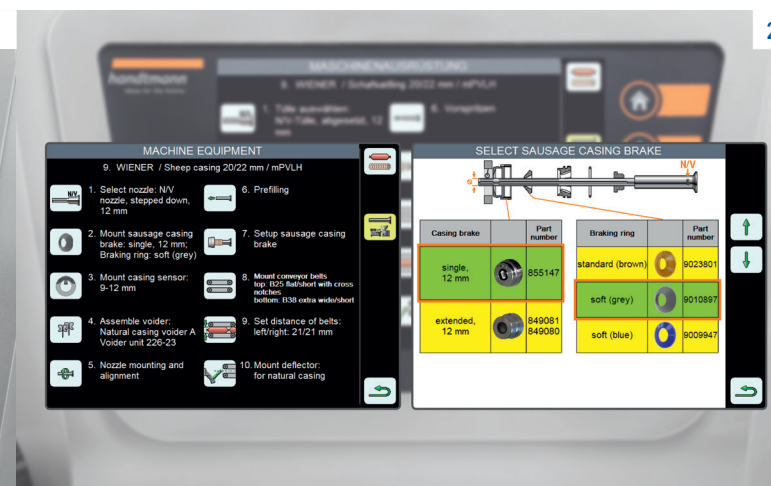
Those responsible for maintenance place a great deal of importance on the inline grinding system, as cutting sets must be replaced and sharpened regularly in order for optimum product results to be achieved. With its defined tightening torque, the Handtmann torque wrench ensures that the cutting set is ideally mounted and therefore lasts longer. The construction of the GD 451 inline grinding system has also been completely redesigned and the outcome is impressive: the maintenance interval has doubled, despite a 45 % improvement in performance.

THE 5 TOP MAINTENANCE ADVANTAGES

- No-compromise premium processing quality
- Long life of the feed system components
- Up to 20 % longer maintenance intervals
- Robust and low-maintenance vacuum pump
- Hygienic, low-maintenance inline grinding system



1



2



3

IN NEXT TO NO TIME

The VF 800 has also been made with people in mind. Everything is easily accessible and simple to operate.

Ergonomics, easy-clean components and simple handling save an enormous amount of time and money. Of course, focussing on the operator when a machine is being engineered and designed takes up a great deal of time. But it is worth it. For your employees, for you and, at the end of the day, for the quality of your products.

Smart partner with excellent social skills

What is the ideal colleague like? He should be reliable and easy to get along with, he should think for himself and be supportive and he should speak your language. The control system of the VF 800 vacuum filling machine speaks 28 languages, does a great deal of set-up work for the operator and also boasts intelligent assistants who successfully instruct even untrained operators.

Levelling assistant for easy and fast alignment | 1

This Handtmann-patented feature makes aligning the machine as easy as ABC. An integrated position sensor records the exact position of the machine. The control system displays this graphically and gives advice on correct alignment: "Just unscrew the left, rear foot of the machine one more turn – perfect!"

The Machine Setup Assistant (MSA) makes setup easier | 2

With the wide variety of different products, it is easy to lose track of the right equipment and settings. At times like this, the MSA helps to select the correct parts and to start up the machine so that it runs reliably.

Ergonomics is more than just a motto

The control system and the step of the VF 800 Vacuum Fillers are turned towards the operator, the knee lever can be adjusted to numerous settings and is made of soft material. The operator is thus always sure to be able to find the ideal position.

THE 5 TOP HANDLING ADVANTAGES

- Intuitive monitor control in 28 languages
- Intelligent assistance function for aligning and setting up the machine
- Ergonomic operating position
- Load-dependent step locking
- Practical storage solutions for parts and accessories



4

Help for the operator due to improved step | 3

The step's safety switch is only triggered when the operator climbs onto the step. Therefore it can stay folded down while the machine is running. Constantly having to fold the step up and down is a thing of the past. Back protection and increased efficiency – patented by Handtmann.

Practical storage solutions for parts and accessories | 4 | 5

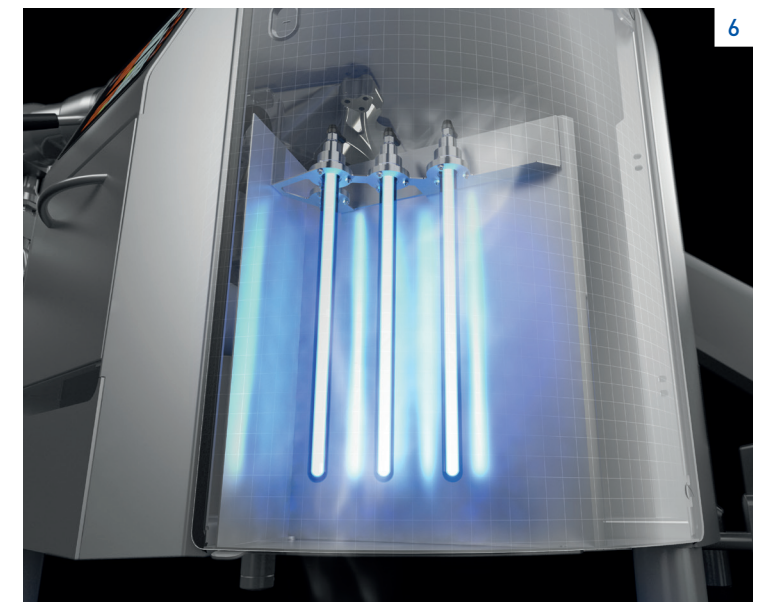
Always have the right equipment to hand with the storage solutions for the VF 800 series. The stainless steel depositing tray is simply attached to the hopper's swivel post, thus providing space for filling tubes, tools and other aids.

The particularly high-quality and hygienically designed parts trolleys are the perfect solution for the safe and organised storage of loose parts and accessories. Two sizes are available.

The smaller 449-04 model provides space for all the parts of one filling machine – optionally with or without the GD 451 inline grinding system. The large 449-05 version is ideally suited for two machines: either two Vacuum Fillers or a production line comprising a Vacuum Filler and an auxiliary device. The inserts can be divided individually and hold standard E1 and E2 Euro trays.



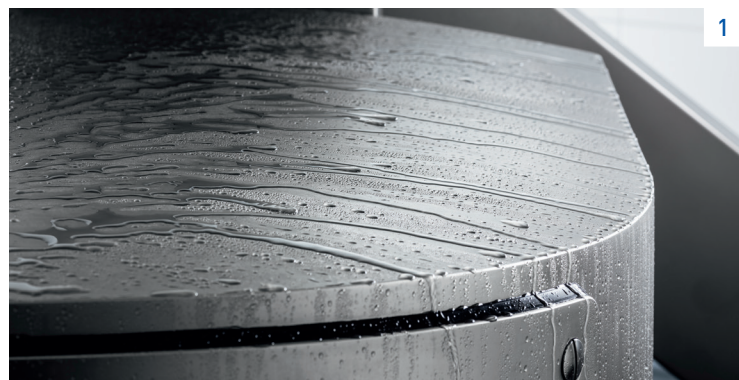
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HYGIENE ISN'T EVERYTHING BUT WITHOUT HYGIENE THERE IS NOTHING

The VF 800 is designed for assured quality down to the very last detail

The responsibility for safe food lies with the company itself. In-house hygiene checks are therefore extremely important. However, it is even more important to rule out potential hygiene problems from the outset. Starting with hygienic design in accordance with DIN EN 1672-2:2005, through components that can be effortlessly cleaned, to sterilisation of the ambient air by means of short wave UV radiation, the VF 800 lays excellent foundations for hygiene at the highest level.



External surfaces of the machine are easy to clean | 1

The new machine design is based on smooth external planes and fast water drainage due to angled or curved surfaces – e.g. on the machine frame, the hopper's swivel post and the arm lifting device. Small gap widths, short seal lengths and few edges ensure that there are no dirt traps.

Cleaning quality can be controlled more effectively | 2

The optimised shape, lower penetration depth and the larger diameter of the water separator make the machine easier to see into and access for cleaning work. The additional lighting ensures that the cleaning results can be checked more easily.

Optimum vacuum slide cleaning reliability | 3

The hygienic vacuum slide is permanently attached, the vacuum seal can be removed and the vacuum channel can be cleaned from the outside without the hopper having to be opened. When the swivel-type hopper housing is opened, the vacuum channel and the vacuum tube are fully visible and the channels are even lit.

Minimised contamination risk from water dripping from the underside of the meat trolley | 4

Water dripping from the meat trolley is diverted by an anti-drip moulding affixed to the basket and it therefore does not drip into the hopper. A patented Handtmann solution for better food safety.

Reliable cleaning | 5

The VF 800 vacuum filling machines are equipped with a cleaning programme for the feed system as standard. This facilitates effective pre-cleaning with warm water up to 90 °C, without any damage to the machine.

Optional, patented, automatic pre and interim cleaning of the hopper via a spray head provides additional benefits.

In a programme-controlled process, this sprays every single point in the hopper with water, thus reducing the time needed for interim cleaning in the event of a product change or for final cleaning.

Patented UVC ambient air degermination | 6

As an option, the air taken in to cool the machine is guided through an integrated degermination unit. This ensures that airborne germs, such as listeria as well as spores from ageing chambers, are killed reliably and effectively by UVC radiation – totally automatically and "incidentally".

THE 5 TOP HYGIENE ADVANTAGES

- External surfaces of the machine are easy to clean
- Cleaning quality can be easily controlled
- Automatic pre and interim cleaning of the feed system and hopper
- Minimised contamination risk due to anti-drip moulding on the lifting cage
- Patented UVC ambient air degermination



THE VACUUM FILLER FOR ALL-ROUND USE

The VF 800 adapts to your requirements – irrespective of how often they may change

THE 5 TOP FLEXIBILITY ADVANTAGES

- Improved performance and additional functions on demand
- Compatible with many auxiliary machines and automation solutions
- Various hopper versions for a wide variety of applications
- Mobile heating unit for products that are filled when warm or hot
- Automation options for more efficient feeding

Planning reliability is a valuable commodity.

Today, everything unfortunately seems less and less plannable. Markets and consumer behaviour are constantly changing, as are the demands placed on a food processing company. It is therefore a good thing that there are flexible production solutions such as the VF 800 vacuum filling machines.

Improved performance on demand

The VF 800 is the first and only Vacuum Filler that grows with your requirements. You choose a model that fits exactly to your capacity requirements. If you subsequently require greater filling capacity you can increase the capacity of your existing VF 800 "S" on demand. The unique and patented scalable machine concept ensures maximum adaptability and significant cost advantages compared with purchasing a new machine.

Compatible with many auxiliary devices and machines | 2

The extensive range of Handtmann auxiliary devices facilitates a virtually endless diversity of traditional and modern products. Third-party devices, such as clippers, metal detectors, packaging machines and conveyor belts can also be connected to the Vacuum Filler via suitable sockets. Connectivity at its best. By the way, your new VF 800 Vacuum Filler is also compatible with most of your existing Handtmann auxiliary machines.

The suitable hopper solution – guaranteed | 1

It is difficult to imagine how many functions are contained in the geometry and implementation of a hopper. Therefore, as an alternative to the standard single-piece hopper with a volume of 350 litres, the VF 800 vacuum filling machine also offers numerous different hopper versions that can also be combined with a mobile heating unit:

- For a mixed production plan, it is advisable to use the split hopper with a volume of either 240 or 350 litres, of which 90 litres are taken up by the hopper lower part. The split hopper is based on a Handtmann patent and stands out due to fast and ergonomically improved handling in the event of product changes and cleaning.
- For processing semi-viscous products, the 350-litre hopper with rectangular upper part offers advantages. On the one hand, air is prevented from being incorporated when product is poured into the hopper and, on the other hand, completely full containers can be tipped in reliably and hygienically.
- A specially shaped hopper with a volume of up to 550 litres of firm product has been newly developed for larger buffers. 450 litres are available for semi-viscous products. The special feature of this hopper is that it can be loaded conveniently via the attached arm lifting device.



Functions can be activated flexibly via HFM

The Handtmann Function Module (HFM) makes it possible: numerous software functions can be subsequently activated, easily and in line with requirements:

- Fine-adjustment vacuum control from 0-100 %. This function is protected by patent and makes it possible to fill and portion even aerated and sensitive products under vacuum.
- Pressure control for defined and consistent product feed, for example for feeding into auxiliary linking lines or forming machines.
- Synchronised filling and portioning for automatic synchronisation with, for example, packaging machines or conveyor belts.
- Synchronisation with Poly-clip clippers via a patented interface for higher effective capacity, easier operation and less wear.
- Communication via WS Food interface.



Optional hopper temperature control with mobile heating unit | 3

As an option, all hopper versions can be kept at a constant temperature with the aid of a mobile heating unit. Heated water (up to 90 °C) is channelled through the double-wall hopper via a hose connection. A hot or warm product is therefore also kept at constant temperature during the filling and portioning process. The temperature is set on the Vacuum Filler's control system and is stored in the product memory. The temperatures can also be logged.

The MH 465 mobile heating unit features two heating circuits, thus making it possible to connect several Vacuum Fillers – including in series. The closed water circuit, with integrated protection against excess pressure, overheating and running dry, facilitates extremely low water and energy consumption as well as very short heating times. Water replenishment, evacuation and pressure compensation are performed automatically, the hose couplings can be closed at both ends and have an anti-drip design in order to protect against scalding.

Mobile version for a transportable VF 800 | 5

A useful option for machines that are used in different rooms is the chassis frame for the VF 800 models. With the aid of the Transport Unit TE 426, the Vacuum Filler can be moved by just one person without too much effort – even with the arm lifting device attached.

Automation options for more efficient feeding | 6

With industrial production, the hopper is often loaded more than a hundred times per shift. What could be more beneficial than saving time in this context and therefore improving productivity? Two new features of the VF 800 series make this possible:

- A filling level sensor integrated into the signalling column detects when there is room for another batch in the hopper. The meat trolley in waiting position is then automatically tipped into the hopper without the operator having to intervene.
- The quick-lowering mechanism of the 496 arm lifting device saves even more time. When the "down" button is pressed, the arm lowers at four times the speed.

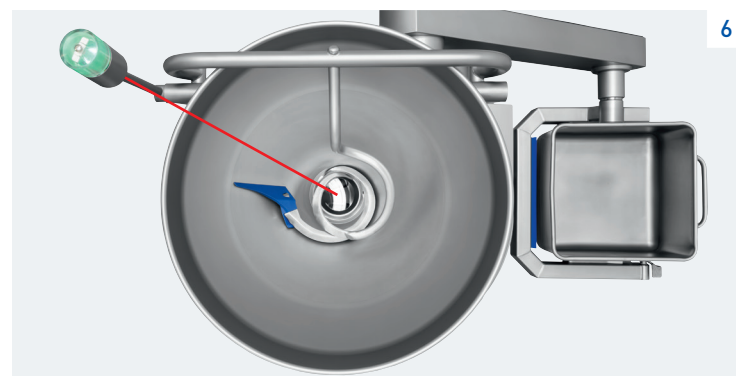
Separately driven auger prevents the product from separating

With fluid products with chunky components, such as soups and stews, the challenge faced is to prevent the various ingredients from separating out. With the optionally integrated additional drive for the auger, the Vacuum Filler becomes a mixer: the mixing speed can be set and saved in the product memory independently of the portioning speed. This opens up a new range of applications for your VF 800 machine.

Mobile operating unit as an extension of the VF 800 control system | 4

In addition to displaying important information and instructions, the optional mobile operating unit also makes it possible to set important filler control parameters from a distance. The 7-inch screen in tablet form can, for example, be installed at the end of the AL system length unit and it is then powered via the machine. As an option, the mobile operating unit can also be positioned flexibly at other locations, for example on downstream units such as packaging machines or conveyor belts.

Signals are transmitted either by cable or via the optional WLAN transmitter unit in the hopper's signalling column.

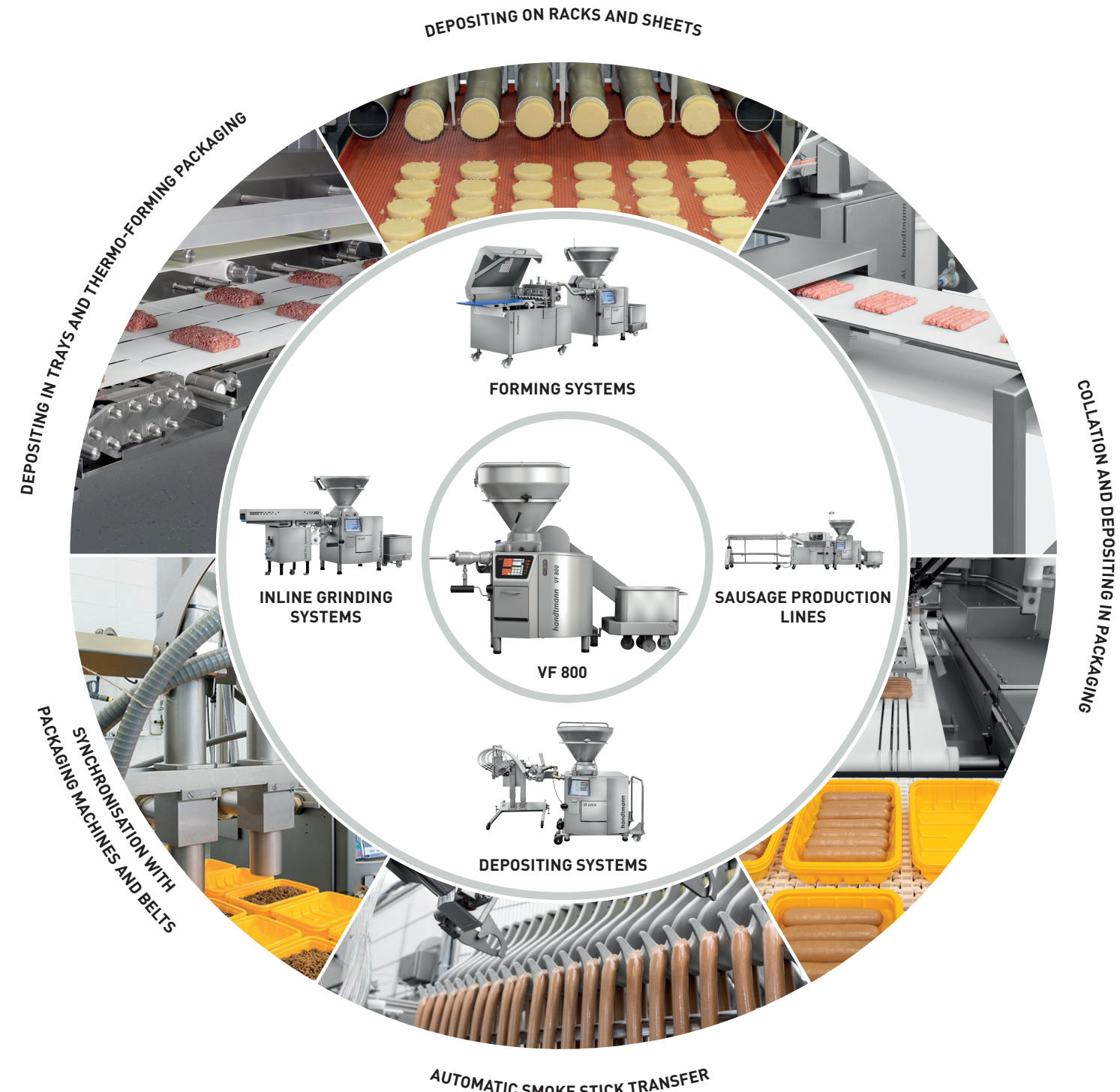


The VF 800 controls and synchronises numerous auxiliary devices and automation solutions

With the monitor control system as the central control element, complex production processes are easy to control. VF 800 Vacuum Fillers from Handtmann are therefore superior central control components in complex system solutions and highly compatible basic modules in automated production processes.

At key positions in the production process they provide:

- Variability due to easy synchronisation with auxiliary machines, such as sausage production lines, inline grinding systems, forming machines and depositing systems
- Effective interfaces with third-party auxiliary devices and additional equipment, such as clippers, metal detectors, conveyor belts, checkweighers etc.
- Flexible integration of the VF 800 as a portioning and control module in automated lines, e.g. by incorporating product handling systems such as collating solutions, tray depositors and smoke stick transfer unit.



$$\text{PRODUCTIVITY} = \frac{\text{OUTPUT}}{\text{INPUT}}$$

The VF 800 performance pledge for high output:

High effective portioning capacity

with a wide range of applications.

Scalable filling capacity

for the capacity requirements of the future.

Excellent product quality

due to the gentle feed principle and integrated product quality monitoring.

Superior portioning accuracy

thanks to the perfected vane cell feed system.

Sophisticated automation solutions

for maximum efficiency.

The VF 800's contribution to less input and low costs:

Reduced wear

due to robust construction and the use of premium materials.

Patented, load-dependent maintenance interval

for up to 20 % longer maintenance cycles.

Top-level hygienic design

for fast, safe cleaning.

Unparalleled ergonomics

for simple, safe operation.

TÜV-validated energy efficiency

of the Handtmann servo drive technology.



CUSTOMISED PERFORMANCE

The VF 800 is available in nine requirement-specific performance versions

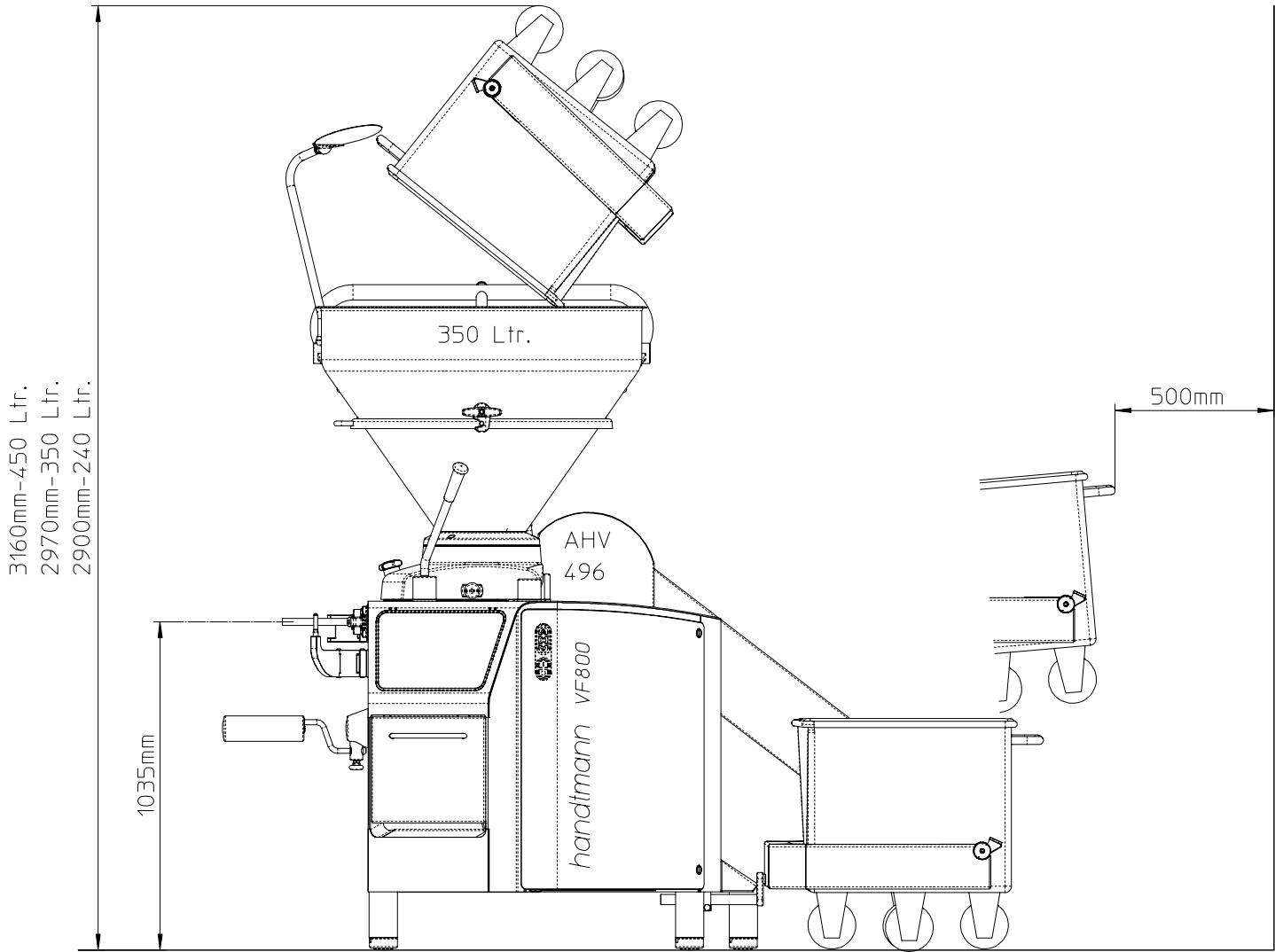
As standard, all VF 800 models are equipped with monitor control and a 12.1 inch colour touchscreen and integrated HCU interface.



	VF 830	VF 838 S3	VF 838 S6	VF 838 S9	
Filling capacity in kg/h:	6,000	3,000	6,000	6,000	9,000
Filling pressure in bar:	25	70	70	70	30
Portioning capacity in portions/min.:	800	1,000			
Connected load in kW:	8	20 (30 with grinding drive)			
Hopper:	350 litres, single-piece	350 litres, single-piece			

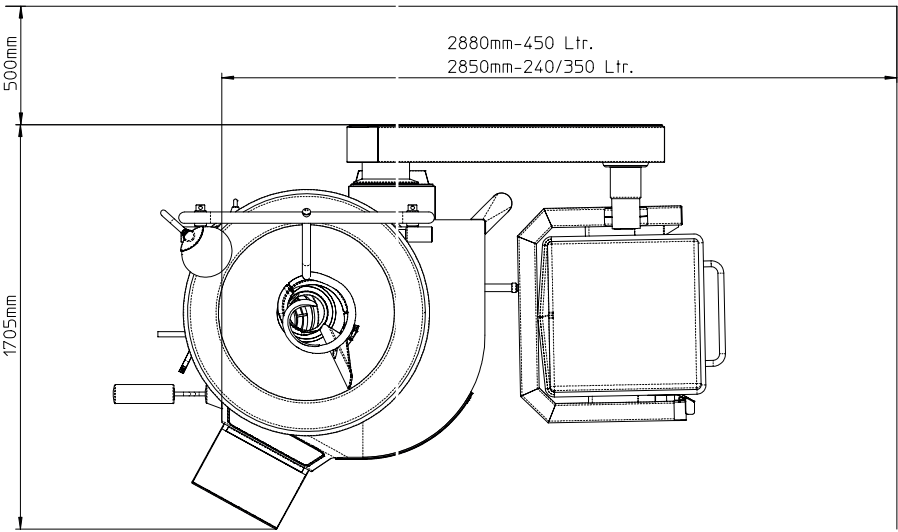
VF 840	VF 842
9,000	12,000
25	25
800	800
8	16
350 litres, single-piece	350 litres, single-piece

VF 848 S9	VF 848 S12		VF 848 S15	
9,000	10,800	12,000	10,800	15,000
45	45	40	45	25
1,000				
20 (30 with grinding drive)				
350 litres, single-piece				



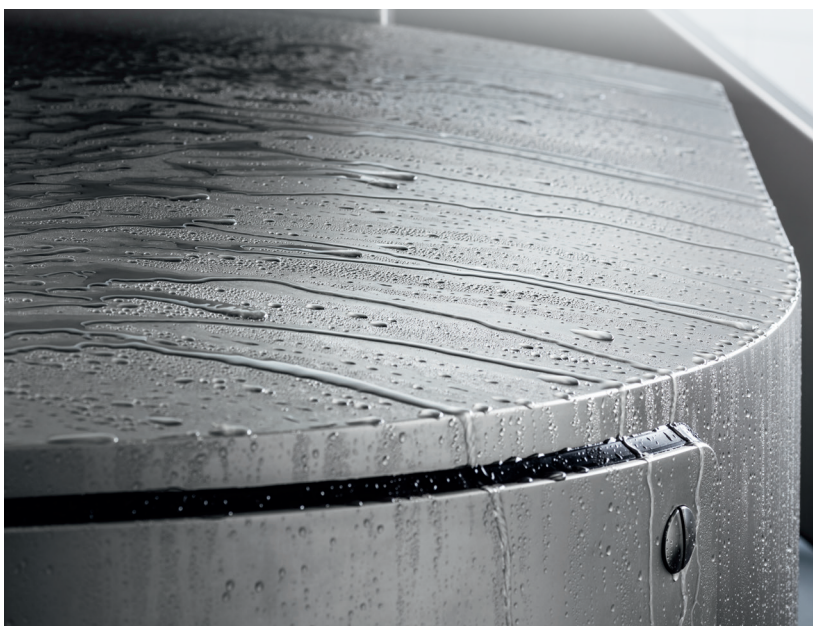
The height of the machine feet can be adjusted by 100 mm

Crate dimensions in cm (with lifting device): 225 x 160 x 225.
Crate dimensions in cm (without lifting device): 150 x 135 x 225.



HANDTMANN VF 800

Meets your requirements now and in the future



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