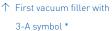




- VI 000 D VACOOM HELLIK FOR DAIRT I RODOCT.
- Versatile use. Excellent product quality. Premium hygienic design.
- VERSATILE IN USE for pasty, chunky, hot or cold dairy products
- FLEXIBLE MODULE in complex process solutions through to packaging
- EXCELLENT PRODUCT QUALITY ACCURATE TO THE GRAM due to gentle processing
- SMOOTH and curved, easy-to-clean external machine surfaces
- AUTOMATIC PRE-CLEANING PROGRAM for the feed system
- MINIMISED CONTAMINATION RISK due to product feed via a closed line and optional filling level monitoring
- FIRST VACUUM FILLING MACHINE IN THE WORLD with verified compliance with the requirements of 3-A Sanitary Standard 23-06 (VF 830 D, VF 838 S D, VF 840 D, VF 842 D, VF 848 S D)







↑ Hygienic design



↑ Special surfaces



↑ UVC module (optional)

TOP EFFICIENCY AND PERFORMANCE

Vacuum fillers in various performance classes as well as patented, scalable capacity in all VF 800 S D versions.

VF 800 AS SPECIAL D (DAIRY) VERSION

The fillers boast details such as a closed hopper, product feed, for example, via a closed line, specially treated surfaces for reliable feed and an optimum level of hygiene, which have been perfectly adapted to the requirements of dairy applications.

PREMIUM HYGIENE DUE TO STATE-OF-THE-ART HYGIENIC DESIGN

3-A compliant model minimises the risk of contamination: curved exterior surfaces, cleaning programmes etc. guarantee product safety.

PATENTED UVC AMBIENT AIR DEGERMINATION

Germs in the air are killed automatically due to the degermination unit that can be integrated as an option.

FILLING LEVEL SENSOR

Sensor for monitoring the filling level in the hopper can be integrated as an option for automatic product feed.

PERFORMANCE PARAMETERS			
	Filling capacity (kg/h at filling pressure in bar)		
VF 830 D	6,000/25		
VF 838 S D	S3 = 3,000/70	S6 = 6,000/70	S9 = 9,000/30
VF 840 D	9,000/25		
VF 842 D	12,000/25		
VF 848 S D	S9 = 9 000/45	S12 = 12 000/40	S15 = 15 000/30

Product examples

- Cream cheese, fillings, spreads, sauces, dips
- Herb butter, garlic butter
- Processed cheese, cheese sausages
- Grilled cheese, baked cheese, fried cheese
- Mozzarella sticks, cheese roll-ups, yoghurt snacks
- Convenience products, filled dough pockets

















*3-A certificate no. 3635/Sanitary Standard 23-06 (11/2012)