



## VF 800 D VACUUM FILLER FOR DAIRY PRODUCTS

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)



↑ First vacuum filler with  
3-A symbol \*



↑ 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)