



VF 806 S VACUUM FILLER

FOR A WIDE PERFORMANCE RANGE
FROM SMALL-SCALE TO INDUSTRIAL
PRODUCERS.



For sausage and meat products, delicatessen, dough and bakery applications, vegetarian and vegan products, dairy products, confectionery, fish, pet food and other soft products...

The vacuum filler for food processors with high quality demands who want to benefit from the many advantages of the VF 800 technology as well as the Handtmann inline grinding technology. With its wide range of applications and performance rating, it is optimally dimensioned for small-scale and industrial producers. The production output of the VF 806 S is scalable and can be flexibly adapted to changing production requirements. Depending on the application, it can be optionally operated with the GD 455 inline grinding system adapted to its output volume or used with auxiliary devices for forming, dosing and more.

YOUR ADVANTAGES

- Consistently high production output of up to 1,200 portions/minute thanks to the precise, high-performance and energy-efficient servo main drive
- Flexible performance increase of up to 2,000 kg/h (VF 806 S2 variant) to up to 4,000 kg/h (VF 806 S4 variant)
- Long-term stable portioning accuracy to the gram in the range of 5 to 200,000 g due to low wear in the vane cell feed system
- Excellent, reproducible product quality thanks to the gentle feed principle of the vane cell feed system and integrated, digital product quality monitoring
- Flexibility for a wide variety of applications, products and auxiliary devices
- Excellent hygiene conditions thanks to the latest hygienic design, hygiene-promoting additional options and cleaning program
- Reduced operating costs due to outstanding energy efficiency (TÜV-certified)
- Industry 4.0 ready for digital production management with optional Handtmann Digital Solutions (HDS)

FOOD PROCESSING UNIVERSALLY SUITABLE FOR SMALL-SCALE TO INDUSTRIAL PRODUCERS

Versatile for a wide range of products for small-scale and industrial producers

With its compact design, the VF 806 S can be used flexibly for the production of a wide range of products, such as meat, dough and fillings, vegetarian and vegan products, dairy and pet food. It can also be used flexibly with auxiliary devices for forming and dosing, as well as in automated production processes that do not require feeding via the arm lifting device or work with alternative feed systems.

Superior portioning and product quality, optionally also with use of an inline grinding system

The VF 806 S guarantees consistently perfect, accurate-to-the-gram portioning precision in all applications, regardless of whether fluid, pasty and firmer products or products of medium chunk size are processed. This is due to the vacuum filler's robust industry-standard design, which thus ensures long-term stable portioning accuracy. At the same time, excellent product quality at a consistently high level are guaranteed. Additional product and process optimisation can be achieved through the use of the integrated Handtmann GD 455 inline grinding system.

Excellent hygiene, ergonomics and digital production management

The VF 806 S has been given a hygienic design in line with the latest guidelines. Automated pre- and interim-cleaning programmes and a cleaning quality that can be easily verified guarantee excellent hygiene conditions. Practical advantages in handling and ergonomics ensure user-friendliness and highly efficient working. This includes its Industry 4.0 capability with the option for digital production management with Handtmann Digital Solutions (HDS).

OPTIONS & ACCESSORIES

- Integrated inline grinding with the GD 455 inline grinder, including original Handtmann cutting set and gristle separation via volume separator
- Combination of versatile auxiliary devices for linking, forming and cutting, dosing, clipping and more
- Industry 4.0 ready: Interface to the optional Handtmann Digital Solutions (HDS) for digital production management
- Hopper variants 40/100 litres, 90/160 litres, 90/240 litres, 90/350 litres or 350 litres (heatable as an option)
- Mixing curve ensuring uniform distribution of fluid products with inserts
- Cleaning programmes for vane cell feed system and hopper
- Mobile version adding chassis frame or TE 426 transport unit



VF 806 S vane cell feed system



Feeding



40/100-litre hopper, dividable



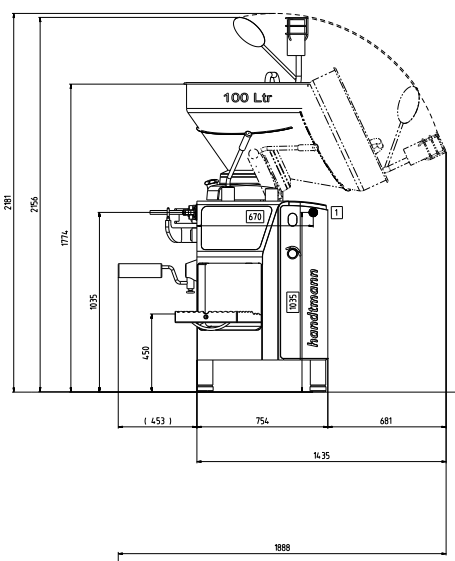
GD 455 inline grinding system with volume separator



TE 426 transport unit



Monitor touch control



Virtual patent marking: www.handtmann.com/patents-mf

