



## VF 820 VACUUM FILLER

SMALL-SCALE PRODUCERS. MEDIUM-SCALE PRODUCERS. INDUSTRIAL PRODUCERS.



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

**The VF 820 vacuum filler is optimally designed for the medium performance segment in the food processing industry.**

Thus, it perfectly covers, for example, the performance requirements of industrial-scale as well as small and medium-scale producers, supplying their own branches or local supermarkets.

### YOUR ADVANTAGES

- Consistently high filling capacity of up to 3,600 kg/h or 1,200 portions/minute thanks to a high-precision, high-performance and energy-efficient servo main drive
- Long-term stable portioning accuracy to the gram in the portioning 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 and products as well as modular compatibility with upstream and downstream systems
- Optimal adaptation to specific production requirements through a wide range of equipment options, additional functions, digital solutions and automation options
- Excellent, high-level hygiene conditions thanks to the latest hygienic design and numerous hygiene-promoting additional options and cleaning programs
- Outstanding energy efficiency (TÜV-certified) reduces operating costs

### FOOD PROCESSING UNIVERSALLY SUITABLE FOR SMALL-SCALE TO INDUSTRIAL PRODUCERS

#### Accurate to the gram in all applications

The VF 820 guarantees accurate-to-the-gram portioning precision in all applications, whether using pasty and fluid products or products of medium chunk size. Its industry-standard design with only minimal wear ensures long-term stable portioning accuracy in the portioning range of 5 to 200,000 g.

#### Perfectly suited for cooked sausage products in the meat processing sector

The particular strength of the VF 820 in meat processing lies in the production of cooked sausage products – both as clipped product and in automated sausage production in combination with the Handtmann AL systems. The VF 820 offers a wide range of applications, consistently high production output and first-class product quality.

#### Modular for versatile production processes

Numerous additional functions and modules support an extremely versatile and economical use – also in combination with Handtmann forming and depositing systems or sausage filling lines as central operating and control unit. Due to the fact that the VF 820 is a control and portioning module with interface capability, integration in complex line solutions all the way through to the packaging unit ensures reliable production processes.

## OPTIONS & ACCESSORIES

- Digital HDS solutions such as Handtmann Communication Unit, Handtmann Function Module, IFC interface, Handtmann Monitoring Function etc.
- 90/160 litres or 90/240, 90/350 litres and 350 litres hopper (temperature-controlled as an option)
- Mixer curve for a wide variety of products
- Signalling column with integrated filling level sensor
- UVC degermination module for first-class hygiene conditions
- External operating unit for variable machine operation
- MH 465 mobile heating unit for hopper temperature control
- TE 426 transport unit for mobile use



VF 820 vane cell feed system



Feeding



90/240-litre hopper, splittable



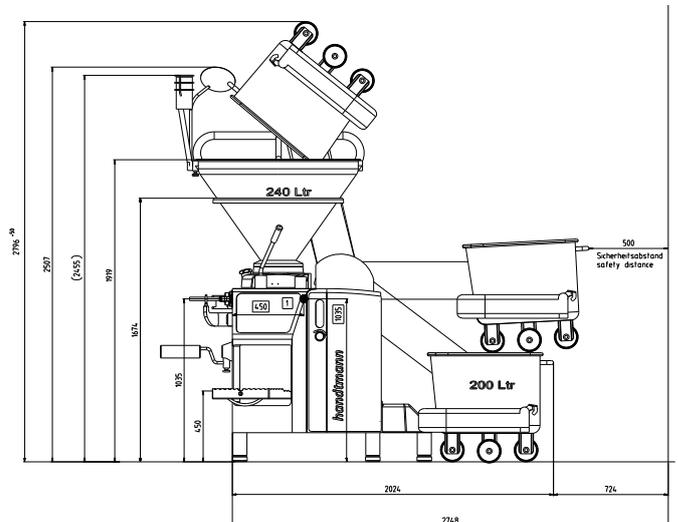
TE 426 transport unit



Arm lifting and tilting device



Monitor touch control



Virtual patent marking: [www.handtmann.de/patent](http://www.handtmann.de/patent)