

*Technological advances
for sophisticated sausage
production.*



VF 612 and VF 616 vacuum fillers.

handtmann
Ideas for the future.



Top performer to meet high demands.

Industry standard for medium-scale production.

VF 612 and VF 616 – the universal models

Over 50 years of experience in developing filling and portioning machines is incorporated into handtmann vacuum fillers. Therefore, the following applies also to the VF 612 and the VF 616: excellent feed capacity combined with gentle processing.

It is especially important for medium-scale producers to be able to use high-performance vacuum fillers for all product types. An extensive product line requires a versatile range of applications. The capacity potential of the vacuum filler must allow the producer to take on an additional order at any time or to manage peaks in orders.

That is why the VF 612 and the VF 616 are the right choice for economical and reliable production:

- ◆ High capacity and exact weights
- ◆ Optimal pressure conditions for each product
- ◆ All types of products and casings
- ◆ Fast product change
- ◆ Versatile combination with practical additional units
- ◆ VF 612 and VF 616 as a control unit for line solutions, such as AL systems







Quality through precision.

Highest quality with the vane cell feed system.

Profitable technology

The core of the VF 600 vacuum filler is the enhanced universal handtmann vane cell feed system. Significantly higher endurance ensures the highest product quality over an extended period of time.

The meat pump of the VF 600 generation was developed using the latest information and experience gained in practical applications. All products, from dry sausage and cooked sausage, to meat products with large pieces of meat or cooked ham, are filled without squashing, pressing, or tearing.

Precise product feed into the meat pump offers crucial productivity and quality advantages:

- ◆ Optimal filling of the cells
- ◆ Precise portioning
- ◆ Homogenous product distribution and thus a clear product appearance

Exact portioning

The feeding auger in the hopper is adapted to the transport speed. This and the favourable flow shape of the hopper outlet result in excellent continuous filling of the meat pump cells. Exact portioning and fast product change are convincing results.

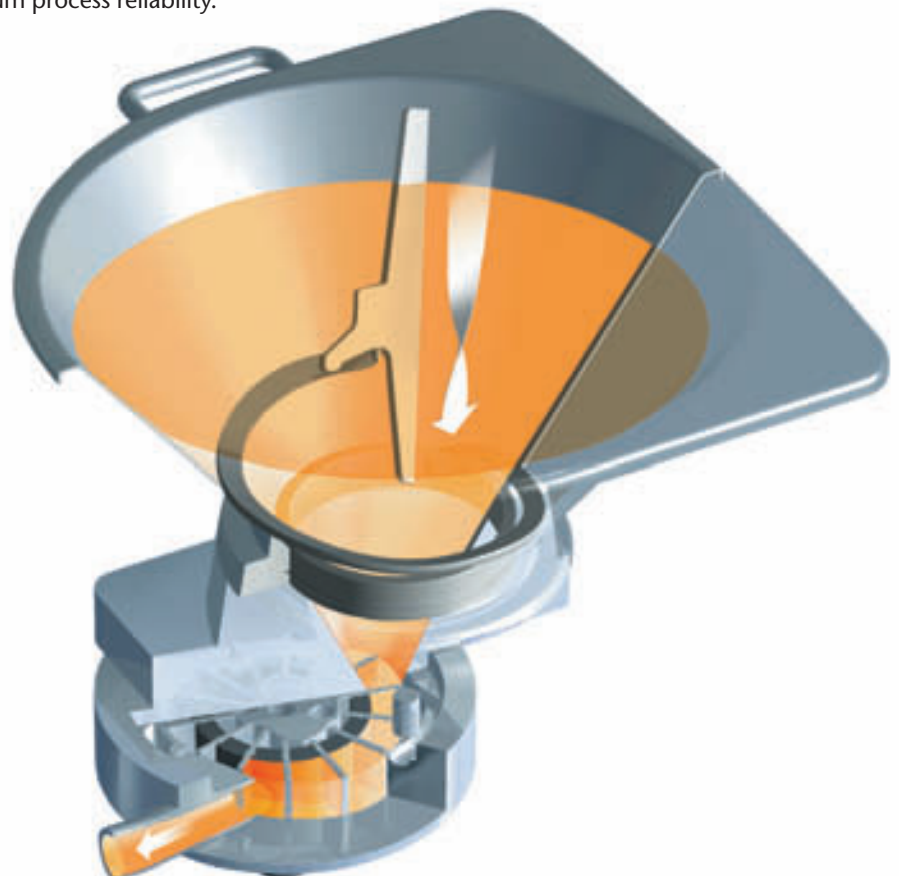


Vacuum system and weight compensation

The optimally adapted vacuum system ensures completely filled cells and lasting product evacuation. The patented weight compensation unit guarantees even greater portioning accuracy through volume and pressure compensation. Product-related weight changes are reduced, and pressure differences in cells are equalised.

The filling pressure of 35 bar for the VF 612 and 45 bar for the VF 616 ensures maximum capacity in all applications.

The VF 612 and VF 616 thus offer maximum process reliability.



Precise control with high switching accuracy.

Perfect technology optimises your production procedures.

Success cannot be planned without application-oriented technology. That is why handtmann is always a step ahead, providing the best preconditions for economical production thanks to the new VF 612 and VF 616 control system based on Windows CE. The industrial PC, acting as the control unit for servo drives, offers the highest reliability and trouble-free workflow:

Perfect handling for economical production.

- ◆ Precise control technology
 - ◆ 250 product memory stores
 - ◆ Intelligent diagnostics and Help function
 - ◆ Clearly arranged operation, easy navigation
 - ◆ Self-explanatory operation through icons
 - ◆ Fault log
 - ◆ Ultra-modern preconditions for communicating with additional systems
 - ◆ Interface with the HCU, the software for process data transmission, storage, documentation, and interpretation.
- A modern aid in production controlling.



Monitor control based on Windows CE



VF 612 Compact - The reliable partner

The cost-effective version for handcraft businesses with larger batches and higher performance requirements. The electrical linking drive with an output of up to 450 portions per minute and the filling capacity up to 3,000 kg/h meet all the conditions of economic production. The compact control based on Windows CE is easy to operate and the communication with the simple auxiliary devices and clippers is provided.

Fast cleaning – exemplary hygiene.

The splittable hopper offers the advantage of being easy to clear up and clean thoroughly.

The separable hopper, with its time-saving conversion and faster change of product type, is an important efficiency factor for every production operation.

Filling smaller batches.

The VF 612 vacuum filler features a splittable hopper with a volume of 90/160 and 90/240 litres, the VF 616 additionally offers 90/350 litres.

This separable hopper allows simple filling for both models, even with small batches.



Flexibility brings success.

Practice-proven handtmann accessory program.

New sausage products invigorate your business.

With a diverse offering and new, innovative sausage products, demanding small and medium-scale producers can create an impetus for successful business development.

The versatile handtmann accessory program offers the best tools for this. For example, the type 78-6 casing spooling device can significantly increase the production capacity of sausages in natural casings.

The fast conversion of auxiliary devices is no problem for handtmann. All handtmann auxiliary devices are connected to the vacuum filler using quick-release locks, completely without tools. VF 612 and VF 616 can be expanded as needed to increase efficiency for larger production volumes. Synchronisation with AL systems is also as simple as connecting clippers.

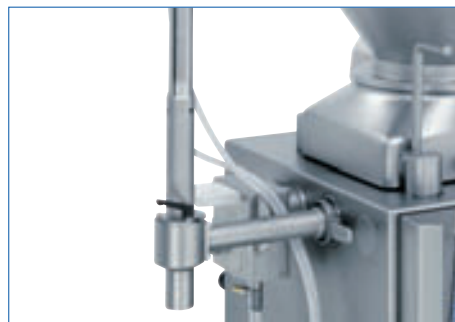
Connecting clippers or expanding the units by adding the AL systems PLS 115, PLH 216 and PVLH 226 efficiently increases the production volume and economy.



BF 120.
Auxiliary device for direct connection to the vacuum filler. Burgers of the most varied shapes are produced in precise portions.

Convince your customers through quality and a diverse product line:

- ◆ Practical accessories increase product diversity
- ◆ Fast conversion saves precious time
- ◆ Practical additional systems increase productivity
- ◆ Connecting efficient additional systems increases efficiency
- ◆ handtmann auxiliary devices create new impetus



Filling head type 85-2.
Simple and precisely portioned product depositing, whether the product is flowing, in pieces or firm. Drop-free, vertical portioning provides new possibilities for product innovations.



MFM.



Casing holding device type 60-6/7.
Reduced-effort and easy, single-hand operation for tangible work simplification. With flexible casing brake which can be adjusted precisely.



Casing spooling device type 78-6.
Ideal for increasing capacity of sausage production in natural casings. Fast and gentle spooling onto the linking nozzle.



Meat ball device type 79-0.
The meat ball device is connected directly to the outlet of the vacuum filler. The vacuum filler feeds the device continuously with evacuated product. The desired diameter of the meat balls is set on the forming device.

Growth ensured with intelligent process solutions.

VF 616 and PLS 115.

Fresh product such as fresh sausage is produced precisely portioned and with consistent length, ready for packaging.

VF 612 and PLH 216.

The line solution for economical production of sausages. Identical weights, identical lengths, also in natural casings. Individual adjustment options for hanging allow optimal adaptation to smoking and cooking system requirements.



GD 93-3 inline grinding system.

The GD 93-3 inline grinding system can be used in a universal range of applications for filling, portioning, and linking. It is especially suited for dry sausage, cooked sausage and fresh sausage. The outstanding quality can be clearly seen in the distinct, smear-free cut surface with uniform structure.

A significant reduction in residual air content and drying time are decisive advantages of this process solution.

Technical data

Standard accessories:

4 linking nozzles 12, 15, 19 and 22 mm Ø,
5 filling tubes 12, 16, 22, 30 and 40 mm Ø,

Removal tool

Operating manual

US: 4,953,262

US: 5,720,603

Patented in Germany and abroad.

We reserve the rights to
technical modifications.

Hopper options

40 / 100 litre hopper (VF 612 C)

Arm hoisting device

90 / 160 litre hopper : 83-7/120

90 / 240 litre hopper : 83-6/200

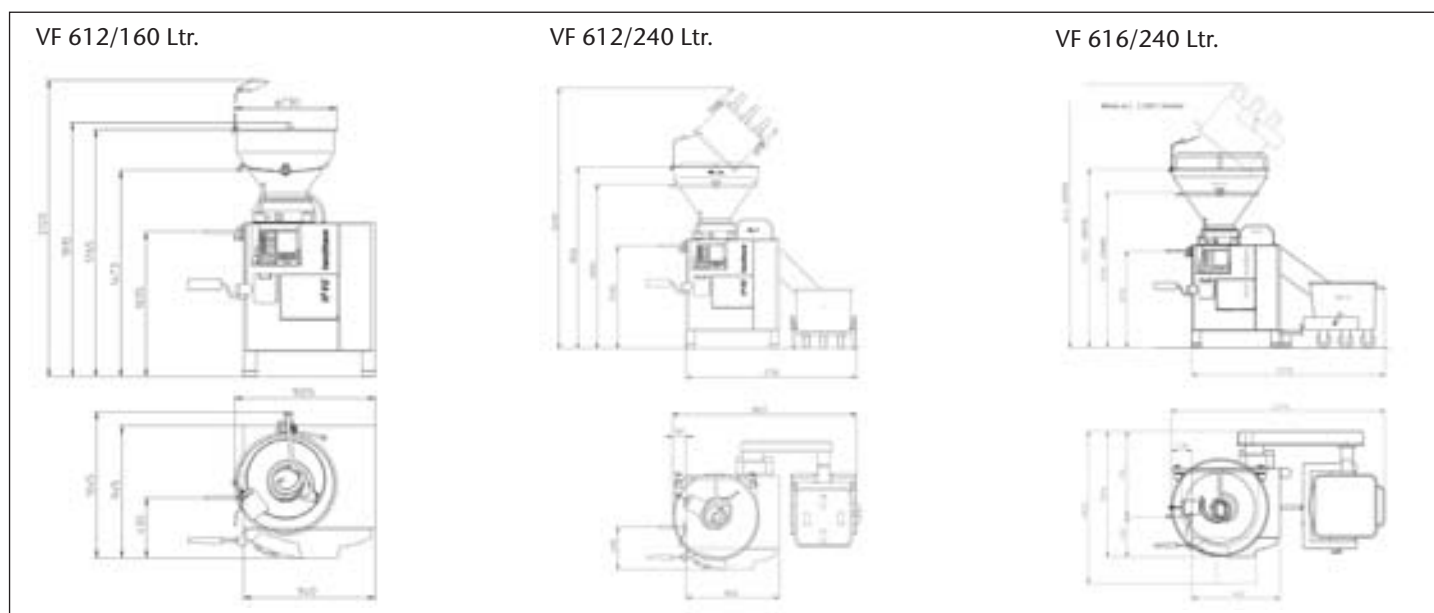
90 / 240 litre hopper : 83-8/200

90 / 350 litre hopper : 83-6/200

VF 612 K values given in ()

(not for VF 612 K)

	VF 612	VF 616
Filling capacity (can be continuously controlled)	3000 kg/h	3600 kg/h
Filling pressure	up to 35 bar	up to 45 bar
Portioning and linking speed for 2.5 twists, dependent on product up to a max.		
25g	600 port./min.	700 port./min.
50g	450 port./min.	500 port./min.
100g	320 port./min.	360 port./min.
200g	200 port./min.	220 port./min.
Number of twists can be continuously adjusted from 0.5 to 10		
Portion range	5–100.000 g	5–100.000 g
Option AL:	yes	yes
Option GD 93-3:	no	yes
Electric rating	4,5 kW	6 kW
Net weight without / with 83-6	755 / 1165 kg	795 / 1205 kg
Gross weight without / with 83-6	955 / 1505 kg	995 / 1545 kg
Crate dimensions: Without lifting device	1445x1250x2250	
With lifting device	2120x1600x2250	



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