

handtmann

Vacuum filler
VF 200
Decision
for progress



VF 200 **The vacuum** **filler for** **efficient and** **profitable** **sausage** **production.**

The many years of experience gathered by the specialists for automatic filling and portioning machines in the production of vacuum fillers have been put into the new VF 200. The future-oriented, medium-sized processors will profit from the clear advantages of the new handtmann VF 200.

The ease of operation, the uncompromising solution of ergonomic requirements and the use of the unequalled handtmann vane cell pump result in economical advantages for every user. The high standard of quality assurance during manufacture and assembly as well as the typical handtmann features of high performance, precise portioning and superb product quality increase effectivity.

This new vacuum filler guarantees each user profitable economy and reliable, progressive sausage production by means of a mature technology and top quality materials.

The new VF 200 – the fulfilment of all our experience

The well known handtmann vane-cell meat pump offers every user a whole range of

advantages that greatly improve the product quality. Here are just a few benefits.

Gentle transport of all meat products, whether it be for fresh or cooked sausage, and the even distribution of larger meat pieces in sausages or cooked meats ensures outstanding product quality and a well-balanced visual effect.

The particularly effective evacuation of air from the product reduces fat oxidation, avoids proteolysis and reduces bacterial action. In practice, this all amounts to better product quality, good retention of colour and taste plus longer shelf life.

Also with soft, less compact fillings, the product is given an even consistency. Compactly filled sausages are not only a question of quality but also of saving in casings.

New hydraulic drive

The sensitive control provided by the newly designed hydraulic drive system, ensures such gentle filling that both, the meat product and the casing are subjected to a minimum of stress. A direct drive and the precision of the



control provides unequalled portioning accuracy. Such consistency is maintained even when working at full capacity. The hydraulic drive is virtually free of wear and offers high performance with minimum energy consumption. Of particular advantage for clean and rapid working is the product return-suction feature which is standard on the VF 200. The absence of product loss at the filling tube means greater hygiene at the worktable. Weight compensation ensures that the first portion will be an exact weight, also when clipping.

Developed by practical experience: The two-part hopper of the VF 200

The two-part hopper of the VF 200 has a total capacity of 240 liters. The lower half alone has a capacity of 90 liters and so small batches can be fed directly into the lower section of the hopper.



The upper part can be hinged up to provide a gap to observe the level of material in the hopper. A safety switch stops the machine if the upper part is lifted up any further. A hinged step is fitted on the operator side of the VF 200 to give the operator a firm stand and easy access to the two parts of the hopper. The machine does not stop when the step is hinged down but its low height provides a safe footrest.

Hygiene and safety

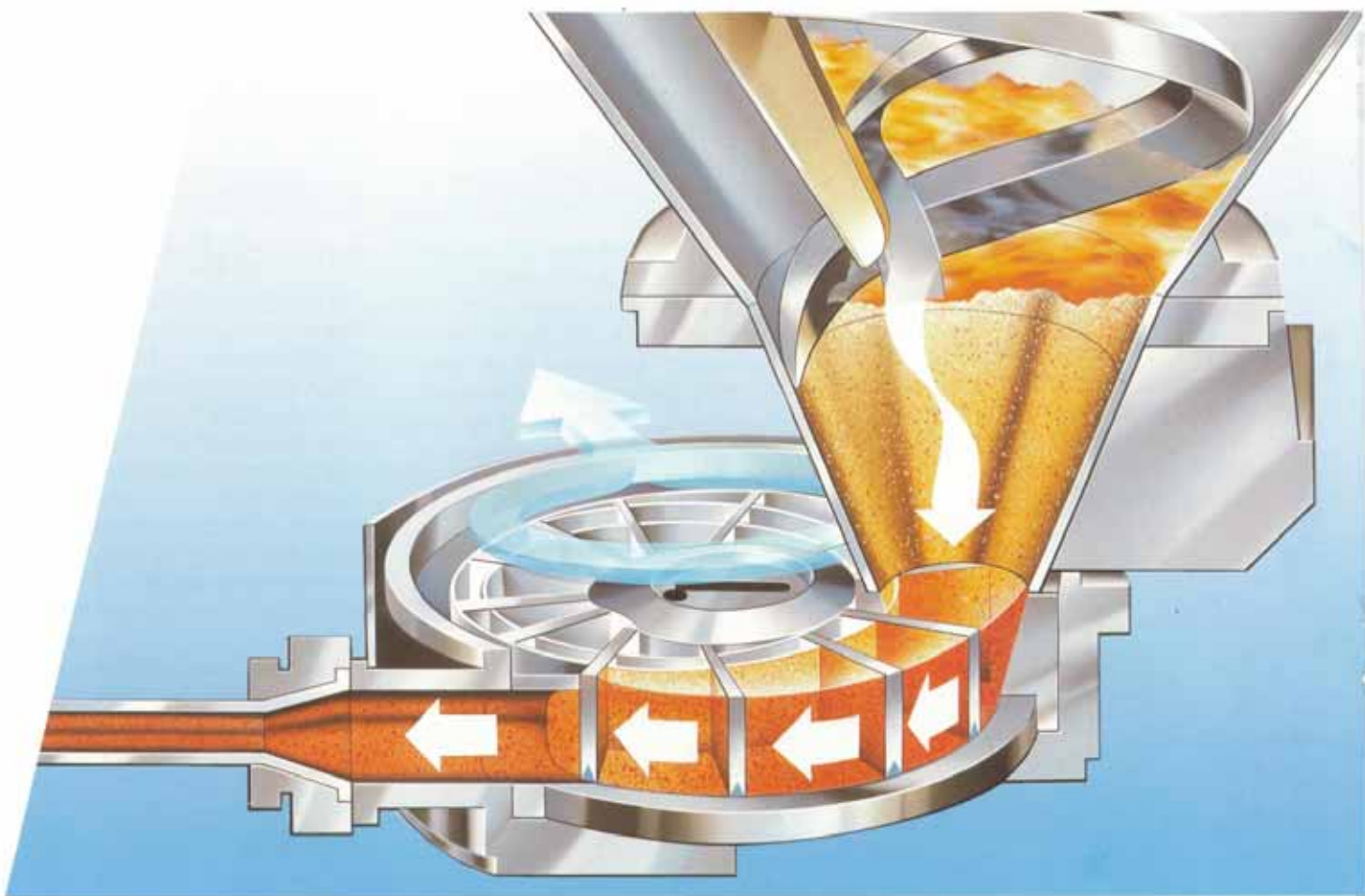
The particularly solid design of the VF 200 itself meets the most important requirements for hygiene and safety. Smooth surfaces facilitate simple and rapid cleaning. All parts that come in contact with the product are easily accessible and can be removed or replaced with great ease to create good standards of hygiene.

Active safety devices provided on the VF 200 vacuumfiller comply with safety standards. Convenient one-man operation even on product change – over offers considerable operational safety.

The machine meets the requirements of the German Employers Liability Insurance Association.



The strength of the VF 200: our precision vane-cell feed system



Gentle product handling is a recognisable feature of all handtmann vacuum fillers. All types of product, from free flowing to products with large pieces of meat and ham are filled without crushing, tearing or compression.

The feed system in the hopper matches the speed of the pump. This and the optimized shape of the outlet for best product flow result in even and continuous filling of the vane-cell chambers. Fast and efficient filling is always guaranteed.

A readily accessible lever on the outside of the swing housing starts or stops the feed mechanism. This is a practical advantage, particularly when filling easy-flowing products.

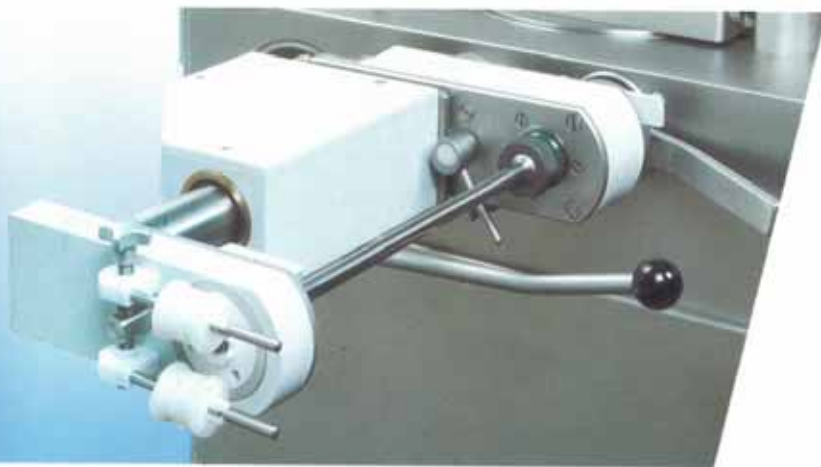
Universal vane-cell feed system

Adjustment of the eccentric tensioning can makes it possible to avoid leakage between the pump vanes and the housing over a long period and thus detrimental backflow and smearing of sensitive meat products is avoided. Great accuracy and consistency is maintained when

changing nozzle sizes or filling speed and when linking by hand.

The constant product feed assures good density, best possible portioning accuracy and even distribution throughout product. An ideally located vacuum system effectively evacuates air to further enhance product quality.

Practical accessories increase the versatility of the VF 200



Holding device

The automatic holding device type HV 60-6 or HV 60-7 is connected to the linking gearbox. Here again the attachment is effected automatically without the use of tools. Effortless one-hand operation will improve daily production output.

The operating lever has a special position to retract the linking head over the end of the nozzle to easily grip or close the casing for start-up.

Both holding devices are fitted with an improved, well adjustable and flexible casing brake. The results are practically no bursts, increased performance and excellent calibre accuracy with all artificial and collagen casings. Low weight and compact design make attachment and removal easy. The combined linking gearbox and holding device is supported on a swivel arm and can be swung to one side for quick changeover from linking to filling or portioning in just a few seconds. The compact linking gearbox and holding device enables the worktable to be used close to the body of the machine.

The ergonomic design allows the operator to place the container or caddy of casings well within reach offering more rapid and easy casing changeover.



Linking and quick conversion

The linking gearbox type 34-4 is easily attached above the worktable. Its rapid coupling secures it firmly to the filler, whilst at the same time the linking gearbox automatically connects with the linking drive. Alignment and tools are not needed.

The quick release locking nuts provided make the replacement of filling tubes and attachment units simple and rapid. No tools are needed and down time is reduced.



VF 200

Easy operation for economic sausage production

The instrument panel is ergonomically designed and is within easy reach and vision of the operator. Without changing position, a single operator can make all the necessary adjustments and checks.

A logic control with easy to use control knobs is standard fitting on the VF 200. As an option, a microcomputer (MC) control is provided at additional cost. Apart from simplifying operation, such a control unit offers a whole range of production information: the number of portions per casing, the number of portions in a total production run, total production in liters or automatic shut-off after a specified number of portions. 80 product programs can be stored, recalled and modified as required.

Both, the logic and microcomputer controls are provided with a fault diagnosis function to indicate the operating state of the machine.

This LED service display on the instrument panel offers additional safety. It indicates to the user when a service is due or when the operation is incorrect. Every operator can then quickly determine the correct settings and expensive down time is reduced to a minimum.

The electronic portioning control of the VF 200 is designed to cover a range of 5 – 10,000 grammes with precision adjustment, down to 0.1 gramm for exact group weights. The MC control portions from 5 to 100,000 grammes. It is possible to set the desired weight with accuracy and the precision portioning system with a capacity of up to 380 portions/minute at 2.5 twists per link could scarcely be bettered.



Casing spooling device type 78-5

The casing spooling device type 78-5 is offered as optional equipment to further increase production of sausages in natural casings. Connected to the machine it facilitates quick and gentle spooling of casings directly on the linking nozzle.

The VF 200 is prepared for easy fitting of the casing spooling device without the need for tools.

Integrated accessory box

An accessory box is accommodated in the front panel of the VF 200. The accessories are conveniently located within easy reach of the operator, they are kept clean and ready to use. The accessories box also displays service instructions for immediate fault finding.

The high filling pressure of 35 bar that can be provided by the VF 200 makes it an even more versatile filler, capable of economically filling firm substances in casings of small caliber while still achieving a high output. The hydraulic drive of the VF 200 is yet a further advantage since it permits such a wide range of adjustment. Effective filling capacity extends from around 2 to 83 liters/min. The constant filling flow is ideal for supplying attachment devices and satellite machines. A further advantage is the extremely low noise level. The audible noise level is some 50 % lower than that of previous models. At around 70 dBA in filling operation, it is well below the legal limit.

Vacuum filler VF 200 A decision for progress



handtmann after sales service

The highly-qualified and reliable handtmann technical service organisation offers fast and efficient service. Long service intervals, service-friendly machine design and the possibility of fault diagnosis by telephone with the aid of the fault display reduces maintenance costs. It is possible for all operators to maintain for many years the technical advantages they gain through the purchase of handtmann equipment – advantages that include proven quality and effective rationalisation, which together mean greater economy.



VF 200

Filling capacity (infinitely variable).

VF 200	5,000 kg/h
VF 200 P	3,600 kg/h

Filling pressure

VF 200	up to 35 bar
VF 200 P	up to 55 bar

Portioning speed

up to 380 portions/min.

Performance table for portioning and linking speeds (tolerance - 10%)

25 g	380 portions/min.
50 g	380 portions/min.
100 g	300 portions/min.
200 g	200 portions/min.

Portioning range

5- 10,000 grammes

with MC control 5-100,000 grammes

Hopper capacity

240 liters

in lower part of hopper 90 liters

Linking gearbox type 34-4

Product return suction

Compensation for

1st portion weight

Electrical

impulse control for

clipping machines

standard
(according to specification)

Electric rating

7 kW

Standard accessories

4 linking nozzles 12, 15, 19 and 22 mm dia.

5 filling tubes 12, 16, 22, 30 and 40 mm dia.

Rotor extractor

Operating instructions

Weights and dimensions

VF 200 weight net	990 kg
weight gross	1,120 kg

Mast lifting device

weight net 285 kg

weight gross 425 kg

Case dimensions

VF 200 1230x1200x2225 mm

Case dimensions

lifting device 3050x 550x 820 mm

Patented in West Germany and abroad.

Pat.-Nos. 0013552, 0232812, 2121006,

2361514, 2410326, 3601313, 3603001,

3883925, 4347646.

Technical data subject to alteration.

Optional accessories

Automatic holding device

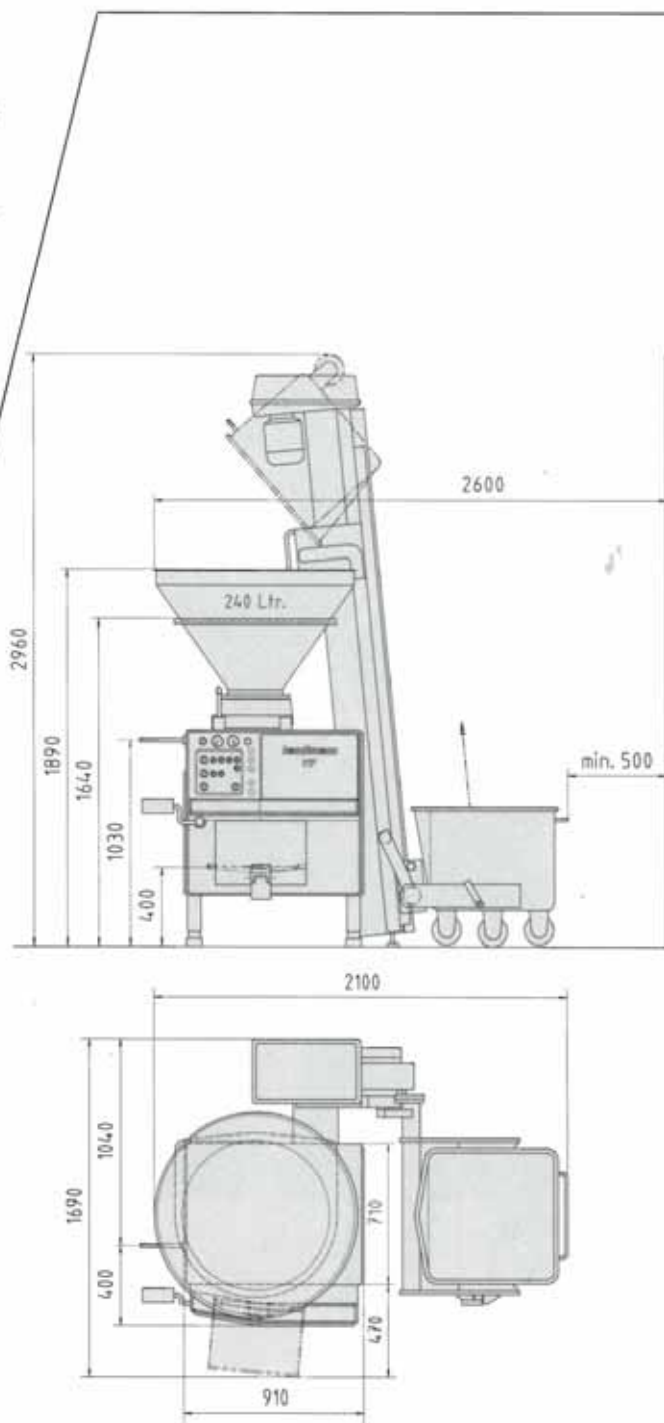
HV 60-6 and HV 60-7

Special linking nozzles with holding star and brake ring

9, 10, 11, 12, 14, 15, 17, 19, 22, 25 and 28 mm dia.

Clipper attachment set

Technical data



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