



VF 608 PLUS advanced edition vacuum filler

THE EDITION FOR MODERN
SMALL-SCALE PRODUCERS.



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

The VF 608 plus advanced edition is optimally designed for universal food processing at small-scale producers or start-ups. Whether sausage and meat products or products for catering, lunch menu, barbecue and the like: burgers, rissoles, dumplings and balls, cevapcici, delicatessen salads, dips and sauces, spreads, ready meals and much more can be produced in first-class quality with the VF 608 plus advanced edition and the flexible Handtmann auxiliary devices.

YOUR ADVANTAGES

- New, modern look and with innovations of the new VF 800 vacuum filler generation
- Revised control system with colour display and 300 product memory locations as well as auxiliary socket for easy synchronisation and communication with auxiliary devices
- Maximum suitability for everyday use thanks to simple and intuitive operation as well as fast product changes for small batches with minimum amounts of residual product
- Powerful processing and precise portioning of soft, pasty, chunky, firm or cold products
- Wide variety of products due to high flexibility and versatile auxiliary devices
- Reliable production with high, effective portioning and linking capacity
- Excellent weight accuracy and first-class product quality thanks to gentle and adjustable Handtmann vane cell feed system
- Low operating and maintenance costs thanks to the use of industrial-standard technology
- CE-compliant safety and hygiene concept in accordance with the most recent EU standards

OPTIONAL AUXILIARY DEVICES FOR PORTIONING, LINKING, DOSING, FORMING AND CUTTING

- AG 410 linking gearbox
- HV 412, HV 414, HV 416 automatic holding devices
- DA 78-6 casing spooling device
- MSE 441 forming and cutting unit
- DV 85-1 dosing valve
- DV 85-3 dosing valve
- Can filling arm
- TW 449-04/449-05 parts trolleys and many more.



PERFORMANCE PARAMETERS

Filling capacity	up to 2,000 kg/h
Portioning and linking capacity	up to 400 portions/ minute (servo linking)
Portioning range	from 5 to 200,000 g
Hopper volume	40/100 litres (dividable)
Filling pressure	up to 25 or 40 bar in portioning and linking operation
Drive	Powerful, high-precision and energy-efficient servo main drive



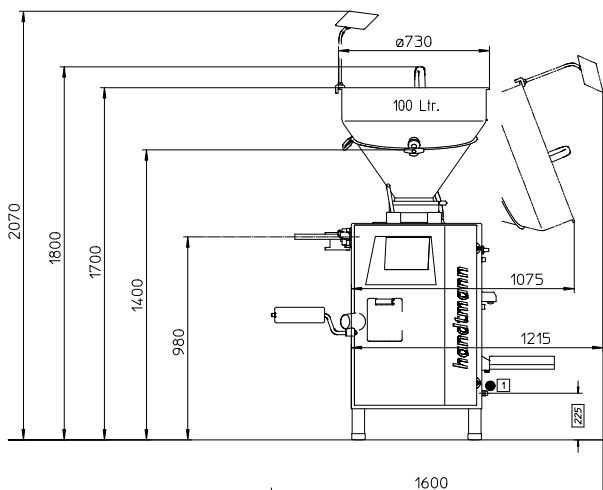
Control with colour display



Vane cell feed system



VF 608 plus advanced edition control elements for ergonomic working and optimum level of hygiene



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