## VF 624 VACUUM FILLER

The specialist for sausages with excellent weight accuracy!











VF 624 vacuum filler and AL system:

## The perfect solution for maximum cost-effectiveness in sausage production!

The new VF 624 vacuum filler has been developed especially for the production of dry and cooked sausages with permanent maximum weight accuracy.

Thanks to its special vane cell feed system with small cells and optimised geometry as well a filling pressure of 72 bar, the Handtmann VF 624 is the specialist for firm and cold products.

The new technology ensures maximum weight accuracy even with small calibres and small, individual portions.

Constantly high filling pressures and its low wear vane cell feeding concept guarantee permanent and long-term stable weight accuracy even with changing production conditions. In combination with the AL system and Handtmann inline grinding system, excellent results can be achieved, e.g. for the production of dry sausage snacks.

The VF 624 convinces with its excellent production output and weight accuracy in clipping applications, such as for cocktail sausages portioned in 25 g or hotel portions.

Vacuum Filler VF 624:
The specialist for firm and cold sausage products!

## Advantages:

- Maximum weight accuracy for dry and cooked sausages.
- Constantly high filling pressures and low wear, especially developed vane cell feed system concept.
- Therefore long-term stable, precise to the gram portions even with changing production parameters.
- Perfect dry sausage snacks in combination with AL system and GD 93-3 inline grinding system.
- Permanently precise to the gram weights with maximum production output also for clipping applications for small calibres.

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