



VF 840 VACUUM FILLING MACHINE

For portioning tasks in the high performance range.



The VF 840 vacuum filler with its large feed system is perfectly suited for large-piece as well as fluid to pasty products. Gentle processing and accurate-to-the-gram portioning are always guaranteed in the production of cooked ham or clipped products.

ADVANTAGES

- > Innovative machine design with LED status indicators for quick troubleshooting and efficient production monitoring
- > Long-term stable portioning accuracy and reduced wear thanks to the perfected Handtmann vane cell feed system
- > Excellent product quality thanks to the gentle feed principle and integrated product quality monitoring
- > Flexibility for a wide variety of applications
- > Hygienic design at the highest level
- > Unparalleled ergonomics for simple and safe operation
- > Premium quality made by Handtmann
- > Outstanding energy efficiency (TÜV-certified)

HIGH-PRECISION FILLING AND PORTIONING FOR INDUSTRIAL APPLICATIONS

The VF 840 is perfectly suited for the high-precision filling and portioning of pasty and fluid products. Its powerful drive system ensures maximum accuracy and consistent results in continuous operation.

VERSATILE PERFORMANCE FOR SAUSAGE AND HAM PRODUCTION

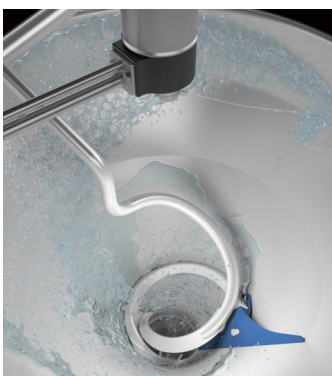
With its strong filling capacity, the VF 840 offers versatile application in industrial sausage and ham production, delivering outstanding quality and productivity across product types.

RELIABLE AND EFFICIENT IN CLIPPING APPLICATIONS

Designed for more demanding performance requirements, the VF 840 guarantees precise portioning and reliable performance in clipping processes – even under high load.

GENTLE PRODUCT HANDLING AND FLEXIBLE INTEGRATION

Even when processing products with larger chunk size, the VF 840 ensures gentle product feed and preserves structure and quality. Flexible combination with auxiliary devices for portioning, linking, forming and dosing makes it a highly adaptable solution for industrial production lines.





OPTIONAL EQUIPMENT

- > Various hoppers from 90 up to 700 litres. Single piece, split or even temperature-controlled as an option
- > Signalling column with filling level sensor, with WIFI as an option
- > Arm lifting/tilting device for meat trolley (200/300 litres), with quick-lowering mechanism and automatic start as an option
- > Separate servo drive auger for perfectly controlled feeding or to mix fluid products with chunky components
- > Automatic pre-cleaning of feed system and hopper
- > Integrated UVC system for ambient air degermination
- > Temperature sensor for monitoring and recording of the product temperature
- > Mobile operating unit for remote setting of selected parameters
- > Mobile version for easy transport
- > Various interfaces for auxiliary devices, digital solutions or line signals
- > RFID reader for operator login

TECHNICAL DATA

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|----------------------------------|---|
| Capacity (filling capacity kg/h) | up to 9.000 kg/h |
| Filling pressure | up to 25 bar |
| Feed system | Size 4 |
| Portioning speed | up to 1.200 Port./min. |
| Portioning and fine adjustment | from 5 g in 0.1 increments |
| Main drive | Powerful, high-recision and energy-efficient servo main drive |
| Connected loads | 380–420 V/8 kW |