



VF 848 S VACUUM FILLING MACHINE

Maximum performance
in every respect.



The VF 848 S vacuum filler delivers pure power for maximum performance in industrial-scale production. Equipped with robust, low-wear components, a filling pressure of up to 45 bar and a filling capacity of up to 15 metric tons per hour, at the same time it portions with maximum accuracy, is smart and compatible. Available with integrated inline grinding system as an option.

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
- > Patent scalable capacity
- > 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 848 S is perfectly suited for the high-precision filling and portioning of firm, pasty, and fluid products. Its robust design ensures consistent product quality and reliable operation across all processes.

VERSATILE PERFORMANCE FOR SAUSAGE AND MINCED MEAT PRODUCTION

Thanks to its high filling pressure, the VF 848 S is ideal for industrial sausage production, particularly for dry sausages. When combined with the inline grinding system, it excels in minced meat production with optimal texture, uniformity and weight accuracy.

RELIABLE PERFORMANCE IN PORTIONING AND CLIPPING APPLICATIONS

Designed for demanding performance requirements, the VF 848 S guarantees precise portioning and consistent results in all processes, independent from the performance level required.

GENTLE PRODUCT HANDLING AND FLEXIBLE INTEGRATION

Even when processing products with larger chunk size, the VF 848 S ensures gentle feed and preserves product quality. Flexible combination with auxiliary devices for portioning, linking, forming, and dosing makes it a versatile 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
- > Servo drive for inline grinding system
- > 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

Capacity (filling capacity kg/h)	S9: up to 9.000 kg/h S12: up to 12.000 kg/h S15: up to 15.000 kg/h
Filling pressure	S9: up to 45 bar S12: up to 10.800 kg/h up to 45 bar or up to 12.000 kg/h decreasing to 40 bar S15: up to 10.800 kg/h up to 45 bar or up to 15.000 kg/h decreasing 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/20 kW (with grinding drive: 30 kW)