



## VF 842 VACUUM FILLING MACHINE

Large feed system and maximum portioning capacity.



The VF 842 vacuum filler satisfies the highest industrial performance requirements and feeds fluid to pasty products, also with larger chunks, with absolute weight accuracy. It is also a reliable and high-performance basic module in industrial baked goods production and dough dividing processes.

### 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)

### MAXIMUM PERFORMANCE FOR INDUSTRIAL FILLING AND PORTIONING

The VF 842 is perfectly suited for the high-precision filling and portioning of pasty and fluid products. Engineered for top performance, it delivers maximum efficiency and reliability in continuous industrial production.

### VERSATILE APPLICATION FOR SAUSAGE, HAM AND DOUGH DIVIDING

With its powerful filling system, the VF 842 is ideal for a wide range of applications in sausage, ham and dough dividing. It ensures consistent product quality and high throughput – even in demanding industrial environments.

### TOP PERFORMANCE IN CLIPPING APPLICATIONS

Designed for maximum performance requirements, the VF 842 guarantees precise portioning and consistent pressure levels, ensuring optimal results in high-speed clipping processes.

### GENTLE PRODUCT FEED AND FLEXIBLE INTEGRATION

Even when handling products with larger chunk size, the VF 842 ensures gentle feeding and preserves product texture. Its flexible combination with auxiliary devices for various applications makes it a powerful and adaptable allrounder 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

Capacity (filling capacity kg/h)	up to 12.000 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/12 kW