



VF 830 VACUUM FILLING MACHINE

The Industry's upper middle-class.



The VF 830 vacuum filler is the all-rounder in the processing of fluid to pasty products, and those of medium chunk size. It is thus perfectly suited for the efficient production of cooked sausages, or for clipping applications.

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 830 is perfectly suited for the high-precision filling and portioning of pasty and fluid products, ensuring maximum accuracy and consistency in every process step.

VERSATILE PERFORMANCE FOR COOKED SAUSAGE PRODUCTION

Whether in the production of classic cooked sausages or other pasty products, the VF 830 demonstrates its versatility across a wide range of industrial applications. Designed to meet medium performance requirements, it delivers consistent results in clipping processes and ensures precise portioning at all times.

FLEXIBLE COMBINATION OPTIONS

The VF 830 allows for flexible combination with auxiliary devices for portioning, linking, forming and dosing. This adaptability makes it the ideal solution for producers seeking a seamless and efficient process integration.

GENTLE PRODUCT HANDLING FOR MEDIUM CHUNK SIZES

Even when processing products with medium chunk size, the VF 830 guarantees gentle product feed and optimal texture preservation. Robust, precise, and adaptable, it represents a dependable solution for industrial producers looking for efficiency and quality in medium-performance environments.





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 6.000 kg/h
Filling pressure	up to 25 bar
Feed system	Size 3
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/6 kW