



## VF 838 S VACUUM FILLING MACHINE

The flexible power pack.



With its high filling pressure, the VF 838 S vacuum filler comes into its own particularly when processing firm products, thus ensuring excellent product quality and long-term stable portioning accuracy, for example, in the industrial-scale production of dry sausages. 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
- > Patented scalable filling 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-PERFORMANCE FILLING AND PORTIONING FOR INDUSTRIAL APPLICATIONS

The VF 838 S is perfectly suited for the high-precision filling and portioning of firm, pasty and fluid products. Its robust design and precise feed system ensure consistent product quality and perfect weight accuracy at all times.

### VERSATILE PERFORMANCE FOR SAUSAGE AND MINCED MEAT PRODUCTION

With high filling pressure, the VF 838 S is ideal for industrial sausage production – especially for dry sausages and snack sticks. It is also well suited for efficient minced meat processing.

### RELIABLE AND FLEXIBLE IN OPERATION

Designed for medium and more demanding requirements, the VF 838 S ensures reliable performance and accurate portioning. A powerful solution also in combination with the inline grinding system.

### GENTLE PRODUCT HANDLING AND EASY INTEGRATION

Even with products of medium chunk size, the VF 838 S guarantees gentle feeding and optimal texture. Flexible combination with auxiliary devices for portioning, linking, forming and dosing makes it a versatile allrounder in industrial 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
- > 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)	S3: up to 3.000 kg/h S6: up to 6.000 kg/h S9: up to 9.000 kg/h
Filling pressure	S3: up to 70 bar S6: up to 70 bar S9: up to 6.000 kg/h up to 70 bar or up to 9.000 kg/h decreasing to 30 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/20 kW (with grinding drive: 30 kW)