



ADVANTAGES

- Long-term stable portioning accuracy and reduced wear thanks to the perfected Handtmann vane cell feed system
- Patented 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)











FIELDS OF APPLICATION OF THE VF 848 S

- · Perfectly suited for high-precision filling and portioning of firm, pasty and fluid products
- Versatile application in industrial sausage production thanks to the high filling pressure – in particular for dry sausages and sticks
- For medium and more demanding performance requirements of clipping applications (depending on the performance level)
- Perfect in combination with inline grinding system
- For the industrial minced meat production
- Even for the gentle feed of products of medium chunk size

Flexible combination with auxiliary devices for portioning, linking, forming and dosing

OPTIONAL EQUIPMENT

- Hopper: 90/240 litres or 90/350 litres split, temperature-controlled as an option; 450/550 litres single-piece, temperature-controlled as an option
- Signalling column with filling level sensor, with WLAN 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 for auger to mix fluid products with chunky components
- Automatic pre-cleaning of feed system and hopper
- Integrated UVC lamp for ambient air degermination
- Servo drive for inline grinding system
- Temperature sensor for monitoring and recording of the product temperature
- Emergency stop button
- Mobile operating unit for remote setting of selected parameters
- Mobile version for easy transport

PERFORMANCE AND TECHNICAL DATA	S9	S12	S12	S15	S15
Filling capacity in kg/h:	9,000	10,800	12,000	10,800	15,000
Filling pressure in bar:	45	45	40	45	25
Portioning capacity:	1,000 portions/min.				
Connected load:	20 kW (with grinding drive: 30 kW)				
Hopper:	350 litres, single-piece				
Control:	Monitor touch control with 12.1" colour display and HCU interface				
Crate dimensions:	225 cm x 160 cm x 225 cm (with AHV) 150 cm x 135 cm x 225 cm (without AHV)				





