handtmann
Ideas for the future.

VF 804 S VACUUM FILLING MACHINE

Your all-rounder for the entire product range.

The VF 804 S vacuum filler is perfectly suited to artisan small-scale businesses with production quantities of 2 to 3 metric tons per week. In medium-scale productions, it perfectly integrates as a slave machine in ConPro and KOEX solutions. At the same time, it provides maximum flexibility for a wide range of products with frequent product changes. Whether a classic range of sausages or convenience products for catering and lunch service. From soup through to burger. From gourmet salad through to canned product.

ADVANTAGES

- Excellent weight accuracy when portioning soft, firm, and fluid products
- Maximum product quality across the board thanks to the gentle Handtmann vane cell feed system
- Ergonomically ideal machine design
- Maximum product flexibility
- Gentle processing without backflow in the feed system

INDUSTRIAL TECHNOLOGY FOR USE IN ARTISAN SMALL-SCALE PRODUCTION

From now on, artisan small-scale businesses can also benefit from the powerful industrial technology of the VF 800 generation of vacuum fillers. Robust and low-wear components, state-of-the-art technologies, and smart Industry 4.0 solutions not only cut down on operating costs, but are also a strong guarantor for the successful future of your master craftsman's business.

The new vacuum filler for modern small-scale producers combines state-of-the-art technology with excellent processing quality. Its versatility and user-friendliness render it ideal for frequent product changes and the production of a wide range of products.

THE COMPACT SOLUTION FOR INDUSTRIAL-SCALE SLAVE APPLICATIONS

The VF 804 S vacuum filler is the ideal slave machine in industrial production processes. Flexible and compact, it integrates in the most diverse constellations and secures the exact portioning of pasty products with maximum reliability.

THE ALLROUNDER FOR THE ENTIRE PRODUCT PORTFOLIO

The VF 804 S is the perfect solution for product variety. With its sophisticated, ergonomic operation, hygienic machine design and cleaning programs, as well as its smart process control, it easily masters all the requirements set for it.

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BASIC EQUIPMENT

- Powerful, high-precision, and energy-efficient servo main drive Energy and media efficiency certified by TÜV
- 2-part 40/100-liter hopper
- Industry 4.0 ready: Interface to the optional Handtmann Digital Solutions (HDS)
- Automatic product quality monitoring, Handtmann Monitoring Function (HMF)
- Portioning range of 5 to 200,000 grams

OPTIONS

- Additional functionality or selection of variants, usually associated with costs
- Combination of versatile auxiliary devices for linking, forming and cutting, dosing, clipping, and more

TECHNICAL DATA	
Output	S2: up to 2,000 kg/h S3: up to 3,000 kg/h
Filling pressure	S2: up to 25 bar S3: up to 35 bar
Product pump	Size 1
Portioning speed	up to 1,200 portions/min.
Portioning and fine adjustment	from 5 g in 0.1 g steps
Main drive	Powerful, high-precision and energy-efficient servo main drive
Connected loads	380 to 420 V/4.5 kW