handtmann
Ideas for the future.

VF 850 S PORTIONING MACHINE

Portioning machine for a wide variety of doughs.

The Dough dividing system for industrial insert with a focus on premium quality and maximum production capacity. In industrial bakery production, the Portioning machine scores, for example, with sandwich toast, panettone, pizza balls and packaged sliced bread.

ADVANTAGES

- Excellent weight accuracy when portioning soft and sensitive products
- Maximum quality across all products thanks to the gentle Handtmann vane cell feed system
- Hygienic design in accordance with DIN EN 1672-2:2005 and optimum cleanability
- Low operating costs due to high energy efficiency, reduced maintenance with longer maintenance intervals (TÜV-certified energy and media efficiency)
- Future-proof production thanks to modern digitalisation and seamless Industrial producer 4.0 integration

MAXIMUM EFFICIENCY AND GENTLE PRODUCT HANDLING

Flow-optimised product paths, minimal friction surfaces and a very short product path in the vane cell feed system ensure particularly gentle feeding as well as the preservation of the product structure and thus uniform product appearance.

OIL-FREE DOUGH DIVIDING

The portioning module guarantees the optimum processing of sensitive doughs and, in conjunction with an SE 442-1 advanced cutting unit, enables precise and oil-free dough dividing for a wide variety of dough inserts. This enables a significant reduction in production costs.

MAXIMUM FLEXIBILITY IN INSERT

The scalable machine platform guarantees maximum flexibility for growing requirements and new applications. The output can be selected between 6.000 kg/h, 9.000 kg/h and 12.000 kg/h and can also be increased subsequently via an activation. Additional functions can be activated (e.g. pressure control via HFM activation).

RELIABLE AND DURABLE

The VF 850 S scores with high durability and thus long-term value retention thanks to proven, industrial-grade technology. This ensures low operating and wear costs, long-term process reliability and a high resale value of the machine.

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OPTIONAL EQUIPMENT

- Various Filling hoppers from 130–350 litres
- Signal tower with level sensor, optionally with WLAN
- Mobile Execution for easy transport
- Filter system to prevent dust entry into the machine
- Arm lifting/tilting device for standard trolleys, optionally with quick-lowering mechanism and automatic start
- Various interfaces for Auxiliary devices, digital solutions and for integration into production lines
- RFID reader for user login incl. rights management
- Special voltages 200 V, 220 V, 240 V, 440 V, 480 V or 575 V
- Parts trolley TW 449-04 for storing individual parts

TECHNICAL DATA	
Output	S6: up to 6.000 kg/h S9: up to 9.000 kg/h S12: up to 12.000 kg/h
Filling pressure	up to 15 bar
Product pump	Size 5
Portioning and fine adjustment	oil-free dough dividing with infinitely variable adjustment of the desired dough weight
Main drive	High-precision, powerful and energy-efficient servo main drive
Connected load	380–420 V/16 kW