

Small Scale Vacuum Sausage Filler ZKG-3500



Vacuum filler has the advantage of vacuum assistance function and accurate feeding by vane cell pump. The filling work is completed under vacuum status, which can effectively prevent fat oxidation, avoid proteolysis, reduce the surviving bacteria, and ensure the bright color and fresh flavor of products during the guarantee period. It is the most high-end filling machine which can deal with nearly all kinds of raw material, such as meat paste, meat blocks, and other similar products cheese and candy etc.

Features and characters

- Filling out of all types of pastes into any casing and container with high output and high quality;
- Newly designed vane cell feed structure;
- New concept of servo motor and PLC controller;
- The filling process is under high degree of vacuumization;
- Simple maintenance and operating cost;
- Whole body stainless steel structure meets all hygienic requirements;
- Simple operation thanks to touch screen operation;
- Compatible with different clippers of any manufacturer;
- Optional accessories: automatic lifting device, high speed twister, filling head, filling flow divider, etc.

Key Parameters

- Portioning range: 4-9999g
- Maximum filling performance: 3500kg/h
- Hopper volume: 220L
- Total power: 7.4kw
- Dimension: 2210x1400x2140mm