

## *Vacuum Sausage Stuffer ZKG-6500*



The function of Vacuum Filler is enhanced greatly by integrated with automatic lifting, portioning filling and high-speed twisting. The vane cell feed structure ensures minimum weight accuracy even with small portions. It can be connected to various double clipping machines to realize automatic manufacturing line with dosing and clipping. It is used in a wide range of applications, not only sausage and meat products, but also some new trend foods, such as quick-frozen food, convenience food 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: 6500kg/h
- Hopper volume: 220L
- Total power: 7.7kw
- Dimension: 1400x1000x2150mm