



## Vacuum Sausage Filler Series

Vacuum Sausage filler ZKG Series is always your first choice for continuous filling tasks. Most reliable vacuum sausage stuffer with rotary vane pumps appropriate for any-sized plants. Combine the Vacuum Stuffer ZKG + Mech. Greatwall Double Clipper JCSK-A allows them to be perfect partner rapidly adapted to a wide variety of tasks in a sausage production plant.

The favourable inclination of the hopper walls facilitates day-to-day work, as the Lifter unit pumps the hopper completely empty apart from minimal residues. For automatic feeding, the ZKG series can be optional fitted with a lifting and tipping device which the operator controls using the relevant keys next to the portioning computer.

Vacuum Sausage Filling Machine Advantages:

- 1: Equipped with automatic casing knot tying device.
- 2: Suits straight-filling artificial, collagen, cellulose or linking natural casings.
- 3: High weight accuracy, effective production output.
- 4: Systematically with the clipper of various types, enjoy the benefit of automation production for your business.
- 5: Easy to clean using standard cleaning equipment. Removable covers on two sides of the machine make the inside of the machine easily accessible for any maintenance work.
- 6: Maintenance work is automatically displayed on screen as it falls due.



Model	Quantitative Range (g)	Power (KW)	Filling and Twisting speed (Times/Min)	Quantitative Deviation (minced meat) (g)	Hopper Volume (L)	Voltage (V)	Weight (Kg)	Size (mm)
ZKG-3000	6-9999g	7.9	0-600	±2	160	380	590	1350×861×1710
ZKG-3500	6-9999g	8.35	0-600	±2	240	380	630	2450x1180x1800
ZKG-5000	6-9999g	9.2	0-600	±2	240	380	750	2450x1180x1800
ZKG-7500	6-9999g	10	0-600	±2	240	380	830	2450x1180x1800
ZKG-9000	6-9999g		0-600	±2	240	380		2450x1180x1800



