

Product Name :
Quantitative Vacuum Sausage Filler

Product Code :
MM-CHINA11002-0057



Description :

Quantitative Vacuum Sausage Filler

Technical Specification :

Trapped ambient air within meat emulsions accelerates lipid oxidation and creates visible cavities, actively degrading the physical integrity and maximum shelf life of cased products. Our industrial quantitative vacuum sausage filler relies on a calibrated vane cell feed system, operating under a continuous negative pressure environment (-0.09 MPa), to extract microscopic air bubbles from viscous batter prior to extrusion. Designed specifically to hit strict product giveaway parameters, this equipment ensures pinpoint weight control across synthetic, collagen, and natural casings.

Extreme Weight Accuracy: Maintains a strict $\pm 1.5\text{g}$ portioning tolerance, practically eliminating profit-draining product giveaway on high-volume runs.

Vacuum Deaeration Feed: An integrated rotary vacuum pump pulls internal pressure to -0.09 MPa to guarantee a dense, oxygen-free final matrix.

Vane Cell Drive System: Preserves the fragile structural definition of fat-and-lean mixtures without overworking or smearing the proteins.

Maximum Throughput: 3,500 kg/h (Dependent on batter viscosity and casing diameter)

Portioning Pace: Up to 600 portions/minute (At standard 50g reference weight)

Portion Weight Parameter: Programable from 5g up to 99,999g

Hopper Capacity: 250 Liters (Includes structural safety step for operators)

Total Power Consumption: 5.5 KW (Includes servo drive and independent vacuum pump)

Vacuum Operational State: Max -0.09 MPa (Flow capacity 20 cubic meters/hour)



MM Machine Manufacturers — manufactured in China

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