
Sausage Stuffing Machine | Sausage Filling Machine

Sausage Filling Machine Brief Introduce

Pneumatic automatic sausage filling machine with clipper is application in sausage process.

This Sausage stuffing machine is suitable for sausage filling with natural sausage casings, collagen casing and Smoked sausage casing. Continuously and automatically quantitative filling and twist is the most advantage.

Sausage stuffing machine can match for pneumatic double clipper for meat automatic processing.

Sausage Stuffer features:

It is suitable for manufacturing using animal casing, collagen casing and Smoked sausage casing to produce sausage with automatic knot tying device.

Filling times: 30-50 batch/min

Quantification allowed error: $\pm 2g$.

Linked with any kinds of automatic clipping machine to constitute a purring-clipping automatic production line is available.

If double-pipes connection adopted, the output of the machine will be doubled respectively.

How does the Sausage stuffing machine control the filling quantification?

The pneumatic cylinder pushes the piston upwardly and downwardly in quantitative filling cylinder to complete the stroke of intake and filling.

Pneumatic sausage stuffer uses a control valve to adjust the switching cylinder processed products belong weight through the operator panel buttons to control the action of the purpose of each program.

Sausage Stuffing Machine Technical Data

Type	Diameter	Volume	Voltage	Pressure	Diameter	Quantification
DG-Q02	660*550*1520mm	30L	220	0.5 MPa	660*550*1520mm	20-500g/50-1000g

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Product link : <https://www.french-fries-machine.com/product/sausage-stuffing-machine>