



Industrial Vacuum Sausage Stuffer (ZG Series: ZG-3000B / ZG-6000A)

Precision-Quantified Portioning and High-Speed Continuous Stuffing

The **ZG Series Automatic Vacuum Sausage Stuffer** is the ideal solution for high-speed, continuous portioning and twisting applications. Operating under a closed vacuum, it effectively prevents fat separation, stops protein hydrolysis, and eliminates air voids, resulting in a firm texture, bright colour, and extended shelf life for sausages.

Key Features

Intelligent PLC Control: Equipped with a user-friendly touchscreen PLC interface to precisely manage continuous portioning, direct filling, and high-speed twisting frequencies.

Versatile High Capacity: Available in scalable models ranging from the **ZG-3000B** (3,000 kg/h theoretical capacity) up to the high-throughput **ZG-6000A** (6,000 kg/h capacity with integrated lifting elevator).

Accurate Twisting System: Delivers a rapid, precise twist rate of up to **380 to 580 RM/min**, adapting easily to natural, collagen, or cellulose casings.

Sanitary & Industrial Grade: Designed with a heavy-duty stainless steel hopper and body, ensuring stable, vibration-free operation and rapid sanitisation cycles.