

Vacuum Quantitative Filling Machine

The vacuum quantitative filling machine is engineered for precise filling of various products. It utilizes vacuum technology to remove air and maintain consistent filling weights.



Product Overview

Professional Vacuum Filling Solution

This vacuum quantitative filling machine is engineered to deliver precise filling across food processing, pharmaceutical, and chemical industries. By utilizing advanced vacuum technology, the machine eliminates air pockets to ensure consistent weight and texture while preventing fat oxidation and protein hydrolysis. Its robust stainless steel construction ensures hygiene, while the intuitive digital interface allows for easy adjustments to filling parameters for optimized production efficiency.

Technical Specifications

Control System	PLC program control with 5.7 inch TFT LCD display
Drive System	Japan Yasukawa servo motor and reducer
Vacuum Source	German high-performance vacuum pump

Key Features

Operational Highlights

- Waterproof front panel design
- Humanized control interface
- High-speed kinking capability
- Adjustable filling volume and vacuum level

Primary Benefits	Prevents fat oxidation, Avoids protein hydrolysis, Reduces bacterial survival, Extends shelf life
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Construction

Material	High-quality stainless steel
Sanitary Design	Yes