

## Vacuum Food Packaging Machine RZ8-150ZK+Cup Filler



Vacuum Chamber machines or Vacuum packing machines are used to evacuate the air around perishable goods such as food products like meat, beef, chicken wing, drumstick, corn and other block-type materials whose extension of shelf life is desired.

### Bag Types

Doypack pouch, Portable pouch, Zipper pouch, flat pouch.

### Technical Parameters

Model	RZ8-150ZK+Cup Filler
Equipment Material	304 Stainless Steel (Other parts that do not contact with food are made according to national food equipment standard)
Pneumatic Component	SMC,AirTAC
Vacuum Component	Busch R5 or ZD100 Qty.: 2 Sets
Drive Mode	Main machine:Frequency conversion motor drive Vacuum Part: Servo motor
Electrical Appliance	Delta for standard, Siemens or Omron for optional
Measuring Type	Cup Filler
Operation Interface	Touch Screen (Double Language: Chinese and English)
Bag Size	W: 65~150mm L: 70~210mm (date coding requires≥ length140mm)
Filling Range	20-250g
Packing Speed	20~50Bags/min(depended on the product and filling weight)
Package Accuracy	By Manual
Weight	2300kg
Dimension	2476mm*1797mm*1661mm (L,W,H)
Total Power	10.04kw
Compressed Air Requirement	≤0.65m <sup>3</sup> /min(Compress air is provided by user) Working Pressure=0.5MPa