

Link-pressing Vacuum Sausage Filler

Model: WGC-II



Low price, Extremely Accurate Portions for Small Sausage

WGC-II is a Vacuum Sausage Filler. It can twist and portion sausages by Molds. It's very good at producing small sausage.

Advantages:

- ◆ Link with even length and quantity. Suitable for high-speed filling of sausage casings made of collagen and cellulose.
- ◆ Operating in both sides doubles performances and ensures the stability of the production and the consistency of the technique.
- ◆ Pressing and linking adopt the microelectronic step less speed regulation. It is easy and convenient to operate with high speed and sensitivity but no bumping.
- ◆ Small power. The total power of the dual systems is only 3.8kw.



Parameter:

Weight:	340KG
Portioning capacity:	up to 600 portions per minute
Caliber range:	16-28 mm
Portion lengths:	by molds
Length*Width*Height:	1350mm*780mm * 1350mm
Power:	3.5KW

Twisting Unit

If your products are small, and with short length, you can use the machine with Twisting Units. It is good at twisting short sausages.

Portion lengths: 2.8cm-5.6cm

Heating Preservation Unit

If you want to keep the raw material warm or hot during the processing, you need a Heating Preservation Unit.

Parameter:

<i>Weight:</i>	42KG
<i>Power:</i>	12KW
<i>Temperature Range:</i>	30° C -95° C
<i>Length*Width*Height:</i>	800mm*430mm *1060mm