

DZQ-600L Vacuum Gas-Filling Packaging Machine



The machine is widely applied for food modified atmosphere packaging of large bagged food such as raw and cooked meat, aquatic products, fruits and vegetables, fast food, seafood and cake, making food have such features as quality retaining, fresh keeping, color keeping, shape keeping and taste keeping. The machine is made of high quality 304 stainless steel, meeting food grade requirements with no toxicity, acid resistance, rust resistance and good durability. The automatic control system is composed of world's leading Omron PLC and touch screen (programmable HM) and relevant electrical parts. With automatic fresh keeping gas mixing, manual bag putting, automatic vacuum, automatic aerating, vacuum hot sealing and manual bag taking and user-friendly HMI, each chain in the food packaging process can be set freely on the touch screen according to the needs. The net weight of each bag of food is 0.25-50kg. The distance of large and small fault rate, it can meet the needs for packaging of food fresh keeping bags in large enterprises and teaching experiments in scientific research institutes.

Product features:

It's suitable for vacuum packaging or packaging of filling inert gas in bag after vacuum. It adopts no case and double gas nozzle design, which is not limited by vacuum chamber. It's suitable for lower vacuum standard but high standard purity of gas filling.

Technical parameters:

Model	DZQ-600L
Sealing length	600mm (max: 1000mm)
Sealing width	8mm, 10mm
Packing speed (bag/hour)	modified atmosphere package: 300-360
	ordinary package: 350-400
Voltage	380V/50Hz
Working air pressure	0.6-0.8(Mpa)
Total power	2.2KW
Gas exchange rates	99.9%
Precision valve	≤1%
Weight	200(kg)
Dimensions	920*650*1650(mm)