

SPEC SHEET

Automatic Vertical Bag Packaging Machine

PXG-QL Series

INTRODUCTION

The machine provides the whole packaging process of measuring, loading materials, bagging, date printing, charging (exhausting) and transporting products automatically as well as counting. The PXG-QL Series Automatic Vertical Bag Packaging Machine can be used for powder and granular material such as milk powder, albumen powder, solid drinks, white sugar, dextrose, coffee powder, and more.

Bagging | Packaging | Automatic | Auger | Packing KEYWORDS



PXG-QL-240L



PXG-QL-520L



ATTRIBUTES

- The machines use intelligent temperature controls that deliver accurate temperature control ensuring a neat seal finish.
- The machines use a PLC Servo, pneumatic control system and touch screen to form the drive control center; maximizing the whole machine's control, precision and reliability.
- The touch screen can store preset technical parameters for various kinds of products, meaning no requirement to reset while products change.
- Error indication system, so adjustments can be made immediately.
- Different types of bags can be used according to different customer requirements.
- Choice of either stainless steel or carbon steel models.

Model: PXG-QL-240L for 1-100g filling Model: PXG-QL-520L for >100g filling

TECHNICAL PARAMETERS

Model	PXG-QL-240L	PXG-QL-520L
Dosing mode	Auger filler	Auger filler
Bag sizes	L: 50-200mm W: 20-70mm(3 or 4 seal) W: 40-110mm(pillow bag)	L:100-320mm W: 100-250mm
Packing speed	25 Bags/min	30 Bags/min
Packing accuracy	1-10g, ±2-5%; 10-100g, ≤±2%	100-500g, ≤±1%; >500g, ≤±0.5%
Power supply	3P AC208-415V 50/60Hz	3P AC208-415V 50/60Hz
Total Power	3.7kw	4.4kw
Total weight	300kg	900kg
Air supply	6kg/m², 0.2m³/min	6kg/m², 0.25m³/min
Overall dimension	1150×850×2230mm	1430×1200×2600mm
Hopper volume	25L	50L

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