

# MEAT RESEARCH

# 肉类研究



“世界品质，完美检测”



DK9P 泵压式金属检测机  
DK9P Pump Metal Detector



DK9T 管道式金属检测机  
DK9T Free-Fall Metal Detector



金属检测机  
Metal Detector



X-RAY 异物检测机  
X-RAY Vision Inspection Machine



重量检测机  
Ceck-Weigher



DK5F 重量分级机  
DK5F weight classifier



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中国肉类食品综合研究中心  
CHINA MEAT RESEARCH CENTER

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