

MEAT RESEARCH

肉类研究



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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



地址：上海市浦东新区华夏东路4299弄98号

电话：021-50802581 传真：021-50802583 邮箱：E-mail:dookoo_nl@126.com 网址：www.dookoo.com.cn

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