

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



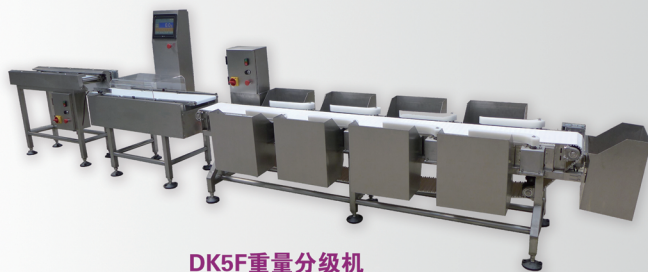
金属检测机
Metal Detector



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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