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食品工业科技

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- 专为新式包装而设计
- 灵活多样的短时灭菌和消毒
- 生产控制
- 采用 PLC 全自动触摸屏控制



## 全水浸式杀菌釜

- 升温和降温速度快，迅速达到杀菌效果
- 多种容器
- 灵活多样
- 生产控制
- 采用 PLC 全自动触摸屏控制



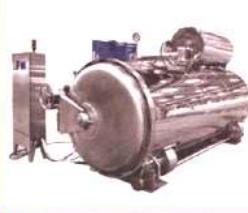
## 实验型杀菌釜

- 满足静止淋水和回转淋水
- 全程温度压力自动记录
- 全不锈钢制成，符合食品卫生要求



## 回转式杀菌锅

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- 全不锈钢制成 符合食品卫生要求



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