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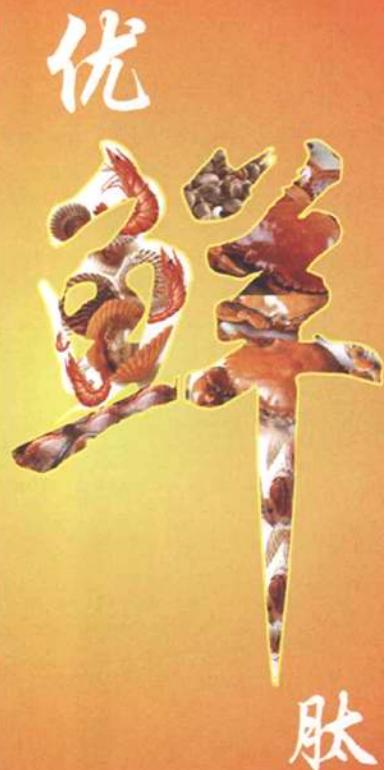
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- 灵活多样的短时灭菌和消毒
- 生产控制
- 采用 PLC 全自动触摸屏控制



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



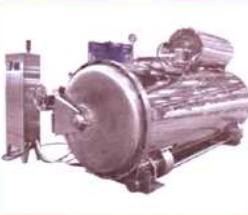
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- 满足静止淋水和回转淋水
- 全程温度压力自动记录
- 全不锈钢制成，符合食品卫生要求



回转式杀菌锅

- 适用于瓶装、罐装食品二次灭菌
- 热传递更迅速均匀
- 高温短时杀菌



中试杀菌釜

- 专业中试产品
- 满足大批量产品测试和小型生产需要
- 模拟程度高
- 与大批量生产状况完全相同
- 使用范围广
- 满足静止淋水和回转淋水
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