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一个满足多种要求的系统
- 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 and 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

- 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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