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地址：广州市白云区钟落潭镇竹料片区大纲岭工业区10号
电话：020-87447079 传真：020-87447227
<http://www.shinyeekao.com> 邮编：510545
E-mail：xinyiyi@163.com

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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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- 全程温度压力自动记录
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- 热传递更迅速均匀
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- 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
- 自动化精度高
- 全程温度压力自动记录
- 材质
- 全不锈钢制成 符合食品卫生要求

