Email : sales@machinesequipments.com

Product Name : Food Continuous Water Soaking Sterilizer	**Product Code :** MACHEQ-F-M8901007



Description :

Food Continuous Water Soaking Sterilizer

Technical Specification :

The sterilizer is new desiqned on the basis of absorbing technology of same produces in Japanese light industry it is specially applied for the twice sterilization of dairy, beverage and jelly the parts contacting packing products are all made of SUS304 stainless steel, and the large chain board and chain wheel adopt sane materials .It has the functions of anti-acid ,anti-alkali, anti-corrosion. The water tank is headed by steam, and the steam volume is automatically controlled by steam solenoid valve. The hot water can be made full use of .The whole machine has such characteristics as reasonable design, fine manufacturing, stable operation and beautiful.

Sterilizing temperature	< 98 â„ƒ It can be ste to order
Sterilizing time	10-35 minute speed infinitive adjusting
Cooling temperature	20 â„ƒ
Cooling time	10-25 minute speed infinitive adjusting
Steam pressure	0.4 Mpa
Link bekt time	0.17 -10m/min speed infinitive adjusting
Centrifuge blower fan	3 kw
Compete weight	About 6000kg
Outline dimension	1600x2600x 2000 mm

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