

**Product Name :**  
Food Preheating and Killing Enzyme Machine

**Product Code :**  
MACHEQ-F-M9901008



#### Description :

Food Preheating and Killing Enzyme Machine

#### Technical Specification :

Product performance characteristics

1. This machine is mainly used in the enzyme-protecting color, tissue softening and pasteurization of crushed materials, which is an important link that affects the final product structure, viscosity and color.
2. Automatic material reflow design, automatic temperature control, adjustable outlet temperature, multi-tube structure;
3. Steam heating, steam inlet installation dispersing disc device to prevent local temperature of the tube is too high, to avoid coking phenomenon;
4. Made of all stainless steel, in line with food hygiene standards;
5. Steam valve sets and other accessories are imported advanced brands;
6. It can effectively improve the juice yield and pulping rate of fruit and vegetable materials.

Capacity(T/H)	Steam pressure(Mpa)	Dimension(mm)
1-3	≤0.6	3300x600x1450
3-5	≤0.6	4500x800x1450
8-10	≤0.6	5500x1000x1450
13-15	≤0.6	6500x1200x1450



## Machines Equipments Manufacturers

Website: [SITE,](#)