

Product Name:

Fruit Preheating and Killing Enzyme Machine

Product Code:

EQUP-MC20088-0008

Description:

Fruit 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



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