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果汁 乳品 纯净水 饮料 酵素
整线工程

JUICE, DAIRY, PURIFIED WATER, BEVERAGE, ENZYMES
COMPLETE LINE ENGINEERING



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OMPANY PROFILE 关于威正达企业

公司业务范围 / Company business scope

上海威正达智能科技有限公司是国内专业从事饮料工艺研发、设备制造、安装、调试、售后、技术服务于一体的企业具有丰富的理论和工程实践经验。

我司专业从事果蔬前处理、乳制品、饮料、果酱、纯净水、酵素产品、保健品、宠物食品、酒类加工等生产线的设计、制造、安装等交钥匙工程。同时引进国外食品机械先进制造技术，专业生产全自动化CIP就地清洗系统、全自动控制等压、负压灌装设备，板式、管式UHT杀菌设备、纯净水处理全套生产设备、乳制品全套处理系统，玻璃瓶及小线易拉罐灌装系统以及中温无菌灌装全套设备等。我公司还为广大客户提供饮料企业的配方开发、包装物外形设计、饮料工厂厂房设计及饮料工艺流程设计、饮料工艺技术咨询等专业服务。

强大的技术力量，精湛的工艺，认真的工作态度，完善的售后服务，是上海威正达事业发展的基石。目前公司产品不仅遍布全国，还远销东南亚、中亚、欧洲、非洲等地区，以其先进性、新颖性和实用性获得国内外用户广泛赞誉。



Shanghai Victorystar Intelligent Technology Co., Ltd. is a domestic enterprise specializing in beverage process research and development, equipment manufacturing, installation, commissioning, after-sales, and technical services. It has rich theoretical and engineering practice experience.

Our company specializes in the design, manufacture, installation and other turnkey projects of fruit and vegetable pretreatment, dairy products, beverages, jams, purified water, enzyme products, health care products, pet food, wine processing and other production lines. At the same time, it introduces advanced manufacturing technology of foreign food machinery, specializing in the production of fully automatic CIP cleaning in place system, fully automatic control of equal pressure and negative pressure filling equipment, plate type and tube type UHT sterilization equipment, a complete set of pure water treatment production equipment, and a complete set of dairy products. system, glass bottle and small-line can filling system and a complete set of medium temperature aseptic filling equipment, etc. Our company also provides customers with professional services such as formula development for beverage companies, packaging shape design, beverage factory building design, beverage process design, and beverage technology consultation.

Strong technical force, exquisite craftsmanship, serious working attitude and perfect after-sales service are the cornerstones of the development of Shanghai Victorystar. At present, the company's products are not only spread all over the country, but also exported to Southeast Asia, Central Asia, Europe, Africa and other regions. It has been widely praised by domestic and foreign users for its advanced nature, novelty and practicality.



04	苹果生产线	Apple processing line
04	刺梨加工生产线	Cili processing line
05	桃/李/杏类加工线	Peach/Apricot/Plum processing line
05	椰子加工生产线	Coconut processing line
06	菠萝生产线	Pineapple processing line
06	柑橘类生产线	Orange processing line
07	芒果加工生产线	Mango processing line
07	番茄酱生产线	Tomato paste processing line
08	果汁/茶饮料生产线	Juice/Tea beverage processing line
08	植物奶饮料生产线	Plant milk beverage line
09	乳制品生产线	Milk processing line
09	酸奶生产线	Yogurt processing line
10	宠物食品加工成套设备	Pet food processing line
10	酵素生产线	Enzyme processing line
11	破碎机	Crusher
11	去皮去核机	Peeling and coring machine
12	果蔬打浆精制机	Pulping and refining machine
12	带式榨汁机	Belt press extractor machine
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14	不锈钢罐	Stainless steel tank
15	无菌罐	Aseptic tank
16	制冷罐	Refrigerating tank

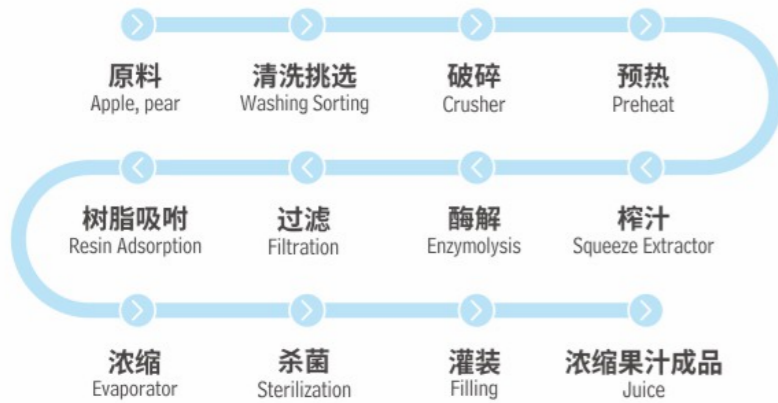


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30	水处理	Water treatment system
31	其它单机设备	Other equipments
31	不锈钢管阀件	Stainless steel pipes, fittings & valves



Apple processing line 苹果生产线



Peach/Apricot/Plum processing line 桃/李/杏类加工线



Cili processing line 刺梨加工生产线



Coconut processing line 椰子加工生产线





Pineapple processing line 菠萝生产线



Mango processing line 芒果加工生产线



Orange processing line 柑橘类生产线



Tomato paste processing line 番茄酱生产线





Juice/Tea beverage processing line 果汁/茶饮料生产线



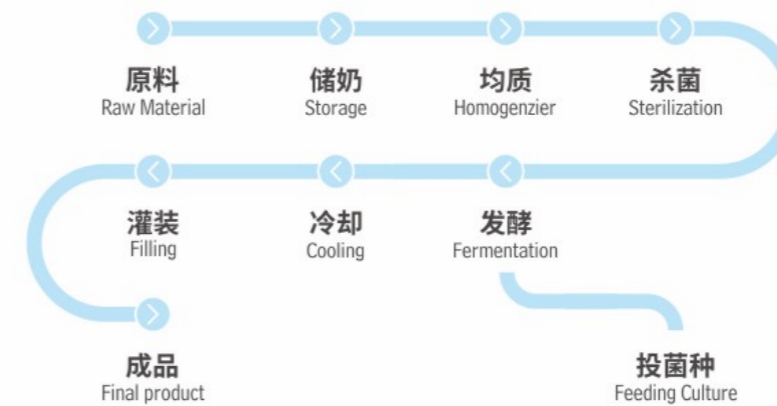
Milk processing line 乳制品生产线



Plant milk beverage line 植物奶饮料生产线



Yogurt processing line 酸奶生产线





Pet food processing line 宠物食品加工成套设备



Enzyme processing line 酵素生产线



Crusher 破碎机

主要用于各种水果或蔬菜的破碎，如：番茄、苹果、梨、草莓、芹菜、青瓜等，可将原料粉碎成小颗粒，更适合下一段加工。该机由主轴、电机、进料斗、侧盖、机架、轴承座、电机结构等组成。

该设备是利用高速旋转的刀片对物料进行破碎。该机具有结构简单，生产能力大等特点。

It is mainly used for crushing of many kinds of fruits or vegetables, for example: tomato, apple, pear, strawberry, celery, fiddlehead etc. it can crush the raw materials into small particles, and it will be better for the next processing section.

The machine is composed of principal axis, motor, feed hopper, side cover, frame, bearing block, motor structure, etc. The machine is used to crush the material with high speed rotating blades. The machine is characterized by simple structure and large production capacity.



Peeling and coring machine 去皮去核机

该设备主要用于核果类的核肉分离。例如：橄榄、青梅、李子、杏子、桃等。水果通过转子上不同角度的分离板，得到块状果肉，从筛网孔中落入出料斗，核由数个分离板组成的螺旋，向出核处排出。

The machine is mainly used for separating the flesh from the core of drupes. Examples are: olives, plums, prunes, apricots, peaches, etc. The fruit passes through the separating plates at different angles on the rotor to obtain chunks of pulp, which fall through the holes of the screen into the discharge hopper, the kernels are discharged by a spiral made up of several separating plates, towards the outlet. The gap between the screen and the separating plates depends on the size of the kernels of the material to be processed.





Pulping and refining machine

果蔬打浆精制机

主要用于番茄、桃、杏、芒果、苹果、猕猴桃、草莓、山楂等的制浆、去皮、去籽。

两种型号可供选择：单级纸浆和双级纸浆。筛网尺寸可根据客户要求制作。

打浆精制机具有制浆率高、操作方便、容量大、性能稳定等优点。

It is mainly used for pulping, peeling, removing seeds of the tomato, peach, apricot, mango, apple, kiwifruit, strawberry and hawthorn etc.

We have two models for choice: Single-stage pulper and Double-stage pulper. The sieve mesh can be made according to customers' requirements.

Pulping and refining machine with the advantages of high pulping rate, easy operation, large capacity and stable performance.



Belt press extractor machine

带式榨汁机

本机是利用多个压辊对进入滤网中的物料进行压榨。该机自动进出料，连续工作，压榨充分，出汁率高，渣含水率低等特点，应用于果蔬类取汁工艺流程中，如苹果、梨、菠萝、胡萝卜等。

This machine uses multiple pressure rollers to press the material entering the screen. The machine has the characteristics of automatic inlet and outlet, continuous work, full pressing, high juice yield and low water content in the residue, etc. It is used in the juice extraction process of fruits and vegetables, such as apples, pears, pineapples, carrots, etc.



CIP Cleaning system

CIP 清洗系统

CIP就地清洗设备广泛应用于食品工业，尤其是奶制品、果汁、啤酒和饮料工业。在食品加工的过程中，清洗与卫生是位，必须采取措施防止任何食品的污染，因此CIP清洗设备就显得非常重要。它能有效的控制所产生的高有机废物、微生物、细菌等，并且设备、管道和储罐由CIP循环清洗流体来强制清洗，不必进行任何拆卸，减少劳动强度。

系统可单独进行酸洗、碱洗、热水冲洗等工序，也可根据需要编制特定的清洗程序进行全自动的清洗；不仅能有效的将设备清洗赶紧，而且还能控制微生物生长；同时可根据客户要求配置半自动和全自动控制系统。



CIP in-situ cleaning equipment is widely used in the food industry, especially in the dairy, juice, beer and beverage industries. In food processing, cleaning and hygiene are at the forefront and measures must be taken to prevent any contamination of the food, which is why CIP cleaning equipment is so important. It effectively controls the high levels of organic waste, micro-organisms, bacteria etc. produced and the equipment, pipes and tanks are forcibly cleaned by the CIP circulating cleaning fluid without any dismantling, reducing labour intensity.

The system can perform the acid cleaning, alkali cleaning and hot water cleaning separately. And also the system can draw up the special full-auto cleaning program according to the request. It can not only all the equipments efficiently, but also limit the growing of the microorganism, meanwhile, we can also deploy the semi-auto and full-auto controlling system according to the customer's requirements.





Stainless steel tank 不锈钢罐

使用范围

1. 可作储液罐、混料罐、暂存罐、配料罐等。
2. 适用于食品、乳制品、果汁饮料、医药化工及生物工程等领域。



调配罐 Blending tank



发酵罐 Fermentation tank



乳化罐 Emulsifying tank



保温罐 Insulation tank

Scope of use

1. It can be used as liquid storage tank, mixing tank, temporary storage tank, batching tank, etc.
2. Applicable to the fields of food, dairy products, fruit juice beverages, pharmaceutical chemicals, and bioengineering.

结构特征

1. 采用三层不锈钢结构。
2. 材料均为卫生级不锈钢。
3. 结构设计极具人性化，可操作性强。
4. 筒体内壁过渡段采用圆弧过渡，保证卫生无死角。

Structure

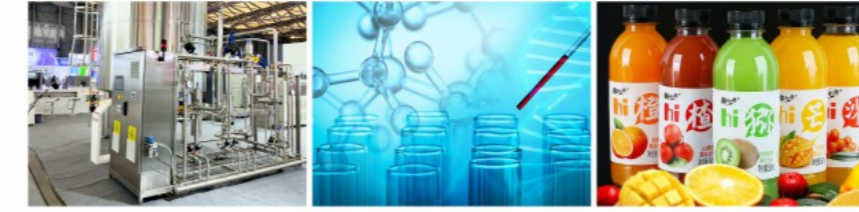
1. Adopt three-layer stainless steel structure.
2. The materials are all sanitary grade stainless steel.
3. The structural design is extremely humanized and highly operable.
4. The transition section of the inner wall of the cylinder adopts a circular arc transition to ensure sanitation without dead ends.

结构特征

1. 采用内筒体加外包，中间填充保温材料结构。
2. 材料均为卫生级不锈钢。
3. 结构设计极具人性化，可操作性强。

Structure

1. It adopts the structure of inner cylinder plus outsourcing, and the middle is filled with thermal insulation material.
2. The materials are all sanitary grade stainless steel.
3. The structural design is extremely humanized and highly operable.



Aseptic tank 无菌罐

无菌储罐是一种用于储存无菌液体或气体的设备，广泛应用于制药、生物工程、食品饮料等行业。

应用领域

- 制药：储存无菌药品、疫苗、生物制剂等。
生物工程：用于发酵液、细胞培养液等无菌储存。
食品饮料：储存无菌果汁、乳制品等。
化妆品：储存无菌原料和成品。

结构组成

- 罐体：主体部分，用于储存物料。
搅拌器：用于混合物料，防止沉淀。
过滤器：防止外界污染物进入。
管道与阀门：用于物料进出，确保无菌操作。
控制系统：自动化控制，确保操作精确。

Structural composition

- Tank: The main part used to store materials.
Stirrer: Used to mix materials to prevent precipitation.
Filter: Prevent outside contaminants from entering.
Pipes and valves: for material entry and exit to ensure aseptic operation.
Control system: Automatic control to ensure accurate operation.

无菌储罐通过其无菌设计、优质材料和先进控制系统，确保物料在储存过程中保持无菌状态，是制药、生物工程等行业的关键设备。

Aseptic storage tanks, with their aseptic design, high-quality materials and advanced control systems, ensure that materials remain aseptic during storage, and are key equipment in pharmaceutical, bioengineering and other industries.

Aseptic storage tank is a kind of equipment for storing sterile liquid or gas, which is widely used in pharmaceutical, bioengineering, food and beverage industries.

Application field

- Pharmaceutical: storage of sterile drugs, vaccines, biological agents, etc.
Bioengineering: Used for sterile storage of fermentation fluid, cell culture fluid, etc.
Food and beverage: Store sterile juices, dairy products, etc.
Cosmetics: Storage of sterile raw materials and finished products.





Refrigerating tank 制冷罐

直冷式奶罐主要用于冷却、贮存鲜奶，也可冷却、贮存其它液体物料。我公司借鉴吸收国外先进技术设计制造的直冷式奶罐，采用了进口压缩机及安全保护系统、微电脑控制、进口聚氨酯整体发泡、蜂窝板蒸发器等技术，是牧场、奶站、乳品厂、食品厂、饮料厂及制药行业最理想的冷却、贮存设备。

Vertical cooling milk tank is mainly used in cooling to storage sweat milk or other liquid. It absorbs international advanced technology, adopts importing air compressor and safety and protection system, micro computer monitor, imported advanced technique and equipment such as polyurethane bubbling, honeycomb board evaporator. So it is the ideal cooling and storage equipment for pasture, milk station, milk factory, food factory, and beverage factory and pharmacy industry.



Vacuum degasser 真空脱气

适用范围及工作原理

脱气机又叫脱气罐，通常用来对果汁进行真空脱气，以抑制果汁的氧化和褐变。经过脱气可以同时去除悬浮微粒上附着的气体，防止微粒上浮，改善产品外观；减少高温灭菌和灌装时起泡，改善杀菌效果，减少容器内部的腐蚀。生产液体奶或含乳饮料也经常进行脱气。一般真空脱气是在均质后进行，有时也在灌装前脱气。

Scope of application and working principle

The degasser is also called the degassing tank, which is usually used to vacuum degas the juice to inhibit the oxidation and browning of the juice. After degassing, the gas attached to the suspended particles can be removed at the same time, preventing the particles from floating and improving the appearance of the product; reducing foaming during high-temperature sterilization and filling, improving the sterilization effect, and reducing corrosion inside the container. The production of liquid milk or milk-containing beverages is also often degassed. Generally, vacuum degassing is carried out after homogenization, and sometimes it is also degassed before filling.



Homogenizer 均质机

均质机是流体混合物料（液-液相或液-固相）均质、乳化设备。该机可广泛用于食品、乳品、饮料、制药、精细化工和生物技术等领域的生产，科研和技术开发。

对牛奶、豆乳等各类乳品的物料，在高压下进行均质，能使乳品液中的脂肪球显著细化，使其制品食用后易于消化吸收，提高食用价值。

用于乳剂、胶剂、果汁等物料的生产，能起到防止或减少料液的分层，改善料液外观作用，使其色泽更为鲜明，香味更浓，口感更醇。

The homogeniser is a fluid mixture (liquid-liquid phase or liquid-solid phase) homogeniser and emulsifier.

The machine can be widely used in the production, scientific research and technological development of food, dairy, beverage, pharmaceutical, fine chemical and biotechnology.

For milk, soya milk and other types of dairy materials, homogenisation under high pressure can make the fat globules in the dairy liquid significantly finer, so that its products are easy to digest and absorb after consumption and improve the food value.

For the production of emulsions, gums, fruit juices and other materials, it can play a role in preventing or reducing the stratification of the liquid material, improving the appearance of the liquid material, making its colour more distinct, the aroma more intense and the taste more mellow.





Extracting tank 提取罐

萃取罐主要用来萃取各类茶、中草药。

材质全采用SUS304不锈钢制造，罐体夹层采用加热结构和PU聚氨酯发泡工艺保温，带有蒸汽加热夹套，顶部中置桨式搅拌，密封人孔，高低液位传感器，温度传感器，下出提取液，下排渣，椭圆上封头，锥形下封头，可根据客户配气动出料结构。

The extraction tank is mainly used to extract various teas and Chinese herbal medicines.

The material is all made of SUS304 stainless steel. The interlayer of the tank body adopts heating structure and PU polyurethane foaming process for heat preservation. It has a steam heating jacket, paddle stirring in the top, sealed manhole, high and low liquid level sensor, temperature sensor, and extraction from the bottom. Liquid, bottom slag discharge, elliptical upper head, conical lower head, pneumatic discharge structure can be configured according to customers.



Single effect concentrate 单效浓缩

单效浓缩器适用于中药、西药、葡萄糖、酿酒、淀粉、口服液、化工、食品、天然调味品、食品添加剂、味精、乳品等工业酒精回收，能用于批量小、品种多的热敏性低的真空浓缩。

The single-effect concentrator is suitable for the recovery of industrial alcohol such as traditional Chinese medicine, western medicine, glucose, brewing, starch, oral liquid, chemical industry, food, natural condiments, food additives, monosodium glutamate, dairy products, etc. It can be used for small batches and many varieties with low heat sensitivity of vacuum concentration.

Spherical concentration 球形浓缩

球形浓缩器主要由浓缩罐主体、冷凝器、汽液分离器、受液桶四个部分组成，可用于制药、食品、化工等行业对料液的浓缩、蒸馏及有机溶剂的回收工艺。

The spherical concentrator is mainly composed of four parts: the main body of the concentration tank, the condenser, the vapor-liquid separator, and the liquid receiving tank. It can be used for the concentration, distillation and recovery of organic solvents in pharmaceutical, food, chemical and other industries.



Falling film evaporator and concentrator 降膜式蒸发浓缩器

适用范围:

适用于食品、制药、化工、生物、环保、废液回收等行业低温连续式蒸发浓缩，其具有传热效率高，物料受热时间短等显著特点，更适用于热敏性、发泡性等物料。

Scope Of Application:

Applicable to the food, pharmaceutical, chemical, biological, environmental protection, waste recycling and other sectors of the low-temperature continuous evaporation and concentration, this evaporator has characteristics of high heat transfer efficiency, short heating time of materials etc, so especially suitable for heat-sensitive, foaming material etc.

设备组成:

蒸发器、分离器、冷凝器、热压泵、真空泵、料液泵、冷凝水泵、操作平台、电气仪表及阀门管路等系统组成。

Equipment Composition:

The evaporator, separator, condenser, heat pressure pump, vacuum pump, product liquid pump, condensate pump, operating platform, instrument and valve pipeline system etc.



Membrane concentration system 膜浓缩

膜浓缩系统是引进纳滤膜技术、反渗透膜技术(物料专用)精心研发、设计的高效率、低能耗、常温浓缩系统，相关应用：物料浓缩脱水及溶剂回收、物料脱盐净化。

Membrane concentration system is the introduction of nanofiltration membrane technology, reverse osmosis Membrane technology (material-specific) is carefully developed and designed as a high-efficiency, low energy consumption, normal temperature concentration system. Related applications: material concentration and dehydration, solvent recovery, material desalination and purification.





Membrane separation 膜分离

膜是一种具有特殊选择性分离功能的高分子材料，它能把流体分隔成不相通的两个部分，使其中的一种或几种物质能透过，而将其它物质分离出来。膜分离技术以其高效、节能、环保和高精度分离等特性，已广泛地应用于医药、化工、电子、食品、环保等领域，成为21世纪最重大产业技术之一。

膜分离法是指以压力为推动力，以半透膜作为过滤层，按筛分原理，根据物料分子大小、构相、电极性等，按照错流过滤的方式，实现固液之间、分子与分子之间分离的方法。膜分离法的核心是膜本身，膜必须是半透膜，即能透过一种物质，而阻碍另一种物质。

Membrane is a kind of polymer material with special selective separation function. It can separate the fluid into two parts, so that one or more of them can pass through and separate the other substances. Membrane separation technology has been widely used in high efficiency, energy saving, environmental protection and high precision separation, and has become one of the most important industrial technologies in the 21st century.

Membrane separation method refers to the method of separation between solid and liquid, between molecules and molecules according to the principle of screening, according to the molecular size, phase structure, electrode property and so on, using pressure as the driving force and semi-permeable membrane as the filter layer. The core of membrane separation is the membrane itself, which must be semi-permeable, that is, it can pass through one substance and hinder another.



Membrane filtration system 膜过滤

膜过滤设备引进膜过滤技术精心研发、设计的精密、高效过滤系统。

相关应用：酒水澄清过滤、饮料澄清过滤、调味品澄清过滤、植物提取液澄清过滤、中药口服液澄清过滤。

Filtering equipment is a sophisticated and highly efficient filtration system.

Related applications: clarification and filtration of wine, clarification and filtration of beverages, clarification and filtration of condiments, clarification and filtration of plant extracts, clarification and filtration of Chinese oral liquids.



Milk cream separator 乳脂分离机

乳脂离心机的主要功能是通过离心作用从乳中分离出脂肪，然后通过标准方法测量其相对密度和脂肪含量。

The main function of a milk cream separator is to separate fat from milk by centrifugation and then measure its relative density and fat content by standard methods.

适用领域

乳脂离心机广泛应用于乳及乳制品、医药、化工、卫生食品等领域。在乳制品行业中，它用于测量牛奶和其他乳制品的脂肪含量和相对密度，确保产品质量符合标准。在医药和化工领域，乳脂离心机也用于相关样品的理化分析。

Applicable fields

Milk cream separator is widely used in the fields of milk and dairy products, medicine, chemical industry, hygienic food and so on. In the dairy industry, it is used to measure the fat content and relative density of milk and other dairy products to ensure that the quality of the product meets standards. In the pharmaceutical and chemical industries, milk fat centrifuges are also used for the physical and chemical analysis of relevant samples.





Horizontal spiral sedimentation separator

卧式螺旋沉降式分离机



卧式螺旋卸料沉降离心机利用离心沉降原理对悬浮液固-液进行连续分离，固相由螺旋不断推出，该机是一种连续高效的固-液分离设备。

工作原理

离心机由两个转子组成，一个叫转鼓，另一转子是螺旋卸料器(简称螺旋)。转鼓高速旋转时，转鼓内浆料随转鼓一同旋转，并受离心力作用，此离心力比重大许多倍，这样固体颗粒就会从液体中分离出来，从离心机转鼓轴心，沉降到转鼓内壁上，位于转鼓内的螺旋卸料器以低于转鼓的转速转动并将沉积的固体颗粒推到出渣口，外转鼓与螺旋卸料器的差转速取决于差速器的传动比及其转速。

Horizontal screw discharge sedimentation centrifuge uses the principle of centrifugal sedimentation to continuously separate solid from liquid suspension, and the solid phase is continuously pushed out by the screw, which is a continuous and efficient solid-liquid separation equipment.

Working principle

The centrifuge consists of two rotors, one is called a rotating drum, and the other rotor is a spiral discharger (referred to as a spiral). When the drum rotates at a high speed, the slurry in the drum rotates with the drum and is subjected to centrifugal force, which is many times larger than the gravity force, so that the solid particles will be separated from the liquid, from the centrifuge drum axis, settling to the inner wall of the drum, the spiral discharger located in the drum rotates at a lower speed than the drum and pushes the deposited solid particles to the slag outlet. The speed difference between the external drum and the screw discharger depends on the differential transmission ratio and its speed.



Cheese vat

奶酪槽

奶酪槽是用于生产加工各式奶酪，干酪，奶疙瘩等乳制品的加工设备。可以实现凝乳，切割，排乳清等功能。设备具有高自动化特点，整体设计简洁合理，无卫生死角。有多重规格和自动化程度可供客户选择。可以快速加热，保温性能良好，搅拌切割可以调速，所有材质为SUS304不锈钢制作，设备表面光滑易于清洗。



The cheese vat is a processing equipment used for the production and processing of various types of cheese, cottage cheese, milk lumps and other dairy products. It can realize functions such as curdling, cutting, and whey drainage. The equipment has the characteristics of high automation, the overall design is simple and reasonable, and there is no sanitary dead corner. There are multiple specifications and automation levels for customers to choose from. It can heat quickly, has good thermal insulation performance, and the stirring and cutting can be adjusted in speed. All materials are made of SUS304 stainless steel, and the surface of the equipment is smooth and easy to clean.

Cheese cooker

奶酪热烫拉伸设备

整机采用AISI 304不锈钢制造，机身具有加热拉伸的功能，拉伸缸里包含两个螺旋钻，通过变频器控制电机驱动载料部分由两个揉捏臂组成，揉捏臂可通过变频器控制可以调节移动速度，从而使产品具有必要的结构性和纤维性。主要用于马苏里拉奶酪、拉丝奶酪等各种奶酪制品的加工，在披萨底料、奶酪棒等产品的生产中发挥着重要作用。

The whole machine is made of AISI 304 stainless steel. The machine body has the function of heating and stretching. The stretching cylinder contains two spiral drills. The motor driven by the inverter controls the loading part, which consists of two kneading arms. The kneading arms can adjust the moving speed through the inverter control, so that the product has the necessary structure and fiber properties. It is mainly used for the processing of various cheese products such as mozzarella cheese and brushed cheese, and plays an important role in the production of pizza base, cheese sticks and other products.





HPP Equipment

HPP设备

HPP设备是一种利用超高压技术进行食品灭菌的设备，它能够在不加热的情况下保留食品的原始口味和口感，同时延长食品的保质期。这种技术通过在0~600MPa的高静水压力条件下处理食品，利用细菌微生物在超高压环境中失活的特性，达到杀菌、钝酶和加工食品的目的。HPP设备的主要特点包括：

杀菌效果

HPP技术能够在不破坏食品营养成分和风味的前提下，杀死食品中的细菌、霉菌和酵母菌，从而延长食品的保质期。

设备结构

HPP设备通常采用全封闭式结构，全自动生产线，适用于预制菜品、果汁果泥、二次加工肉类产品等的杀菌。

技术参数

设备的工作压力通常在0-600MPa，启动时间和卸压时间较快。

HPP ultra-high pressure pasteurization equipment can preserve the original taste and texture of food without heating, while extending the shelf life of food. This technology treats food under high hydrostatic pressure conditions of 0 to 600 MPa, using the characteristics of bacterial microorganisms being inactivated in an ultra-high pressure environment to achieve the purpose of pasteurization, enzyme inactivation and food processing. The main features of HPP equipment include:

Pasteurization effect

HPP technology can kill bacteria, molds and yeasts in food without destroying the nutritional components and flavor of the food, thereby extending the shelf life of the food.

Equipment structure

HPP equipment usually adopts a fully enclosed structure and a fully automatic production line, which is suitable for pasteurization of pre-prepared dishes, juice puree, secondary processed meat products, etc.

Technical parameters

The working pressure of the equipment is usually 0-600MPa, and the startup time and pressure relief time are relatively fast.



适用范围

适用于果汁果泥、肉类及二次加工产物(如香肠、肉酱)、牛奶以及腌渍菜预制菜类等，理论上水分不低于72%的食品都可以进行超高压灭菌。

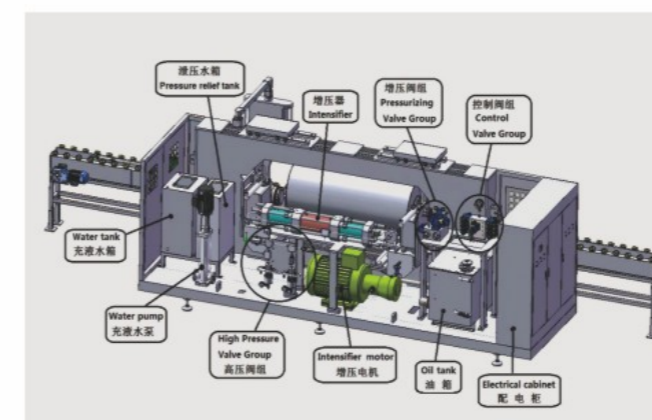
设备规格

单体型：2L-500L，双体型：2X100L-500L，根据客户不同产品性能及产量定制，满足客户不同需求。

安全特性

HPP设备在设计上考虑到了安全性能，包括但不限于密封的安装结构、适当的温度和湿度范围、以及必要的通风和散热措施。

此外，HPP技术的应用不仅限于食品工业，还包括医疗、药品等领域，展现了其在保持产品原始特性方面的独特优势。随着技术的进步和应用领域的扩展，HPP设备将继续在保持食品安全和品质方面发挥重要作用。



Scope of application

Suitable for fruit juice puree, meat and secondary processed products (such as sausage, meat sauce), milk, pickled vegetables and pre-prepared dishes, etc. Theoretically, any food with a moisture content of not less than 72% can be sterilized by ultra-high pressure sterilization.

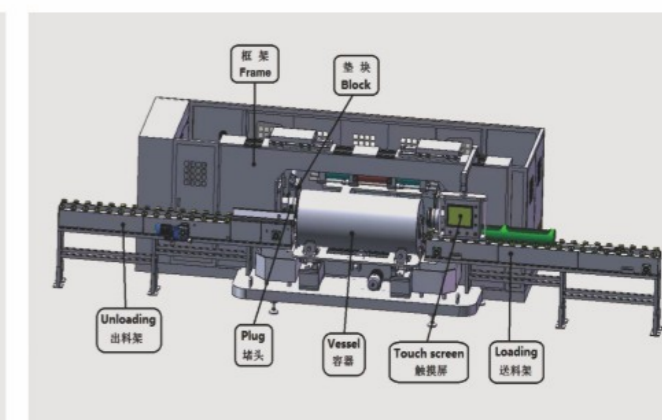
Equipment specifications

Single system type: 2L-500L, dual system type: 2X100L-500L, customized according to the performance and output of different products of customers to meet different needs of customers.

Safety features

HPP equipment is designed with safety in mind, including but not limited to a sealed installation structure, appropriate temperature and humidity ranges, and necessary ventilation and heat dissipation measures.

In addition, the application of HPP technology is not limited to the food industry, but also includes medical and pharmaceutical fields, showing its unique advantages in maintaining the original characteristics of products. With the advancement of technology and the expansion of application fields, HPP equipment will continue to play an important role in maintaining food safety and quality.





Tube sterilizer machine 管式杀菌机组

超高温灭菌是为了长效保存中性液态物料和其他液态物料而设计的设备，其基本原理是通过高温热水将物料加热到121°C~140°C，通过4~35秒的恒温，杀灭所有的细菌，使物料达到无菌的境地，降温到常温灌装或者热灌装。

当物料呈酸性(pH≤4.2)时，灭菌温度可降到95~115°C，持温15~120秒的杀菌工艺。

Ultra-high temperature sterilisation is designed for the long term preservation of neutral liquid materials and other liquid materials. The basic principle is to heat the material to 121°C-140°C by high temperature hot water and kill all bacteria through a constant temperature of 4-35 seconds, so that the material reaches a sterile state and cools down to room temperature filling or hot filling.

When the material is acidic (pH ≤ 4.2), the sterilisation temperature can be reduced to 95-115°C and the temperature is held for 15-120 seconds.

适用范围:

牛奶，植物蛋白饮料，鲜果汁饮料，调味品，酸奶，豆浆，茶饮料等。

Scope Of Application:

Milk, vegetable protein drinks, fresh juice drinks, condiments, yoghurt, soy milk, tea drinks, etc.



创新高节能杀菌技术核心优势:

1. 蒸汽消耗量低，热能回收高。冷水机能耗减少，更节能。
2. 换热面积大，杀菌温差小。更好保护物料的活性成分，不会出现热水掺入物料的风险。
3. 换热余量足够，机器加热曲线轻松实现恒一，所有阀门动作幅度和频率做到最小，阀门寿命提高三倍以上，机器整体维修成本下降，同时控制精度高，杀菌温度恒定。
4. 所有与流体接触部件均为优质不锈钢，内管采用316L材质，电气热工原件均采用知名品牌。

Innovative high energy saving sterilisation technology core advantages:

1. Low steam consumption and high heat recovery. Chiller energy consumption is reduced, more energy efficient.
2. Large heat exchange area, sterilisation temperature difference is small. Better protection of the active ingredients of the material, there is no risk of hot water mixed into the material.
3. Enough heat exchange margin, machine heating curve easily achieve constant one, all valve action amplitude and frequency to achieve the smallest, valve life increased by more than three times, the overall maintenance costs of the machine down, while controlling high precision, sterilization temperature constant.
4. All fluid contact parts are high-quality stainless steel, the inner tube is made of 316L, electrical and thermal components are used well-known brands.



Plate sterilizer machine 板式杀菌机组

此设备主要应用于乳品、果汁饮料、冰淇淋、啤酒、豆浆饮料等生产线。对物料进行巴氏杀菌、高温瞬时杀菌、超高温杀菌等热处理加工，杀灭大肠杆菌等致病有害菌，保持物料的营养和新鲜。

增加预杀菌工艺，也可以用于物料的无菌处理。

标准的配置采用饱和蒸汽能源。

可选项：采用电加热为能源。

控制方法：半自动、全自动(PLC控制，触摸屏显示)。

This equipment is mainly used in the production lines of dairy products, fruit juice drinks, ice cream, beer and soy milk drinks. Pasteurisation, high temperature instantaneous sterilisation, ultra-high temperature sterilisation and other heat treatment processes to kill E. coli and other pathogenic and harmful bacteria, to maintain the nutrition and freshness of the material.

Pre-sterilisation processes can also be added for aseptic processing of materials.

The standard configuration uses saturated steam energy.

Optional: Electric heating is used as the energy source.

Control method: semi-automatic, fully automatic (PLC control, touch screen display).



Low temperature juice sterilization 低温果汁杀菌

低温杀菌是对食品中存在的微生物进行部分杀菌的加热方法。通常使用100°C以下的温度。低温灭菌其实就是利用病原体不是很耐热的特点，用适当的温度和保温时间处理，将其全部杀灭。该法主要适用于pH4.5以下的酸性食品及采用较强加热处理会明显导致品质降低的食品。

冷杀菌设备可以广泛应用于乳品、食品、啤酒、饮料、制药、化妆品及化工等各领域。

Low temperature sterilisation is a heating method that partially sterilises the microorganisms present in the food. A temperature of 100°C or less is usually used. Low-temperature sterilisation actually takes advantage of the fact that pathogens are not very heat-resistant, and treats them with the appropriate temperature and holding time to kill them all. This method is mainly used for acidic foods with a pH of 4.5 or less and for foods where the use of stronger plus heat treatments would significantly result in a reduction in quality.

Cold sterilisation equipment can be widely used in various fields such as dairy, food, beer, beverage, pharmaceutical, cosmetic and chemical industries.





Co₂ Mixer 二氧化碳混合机

本机引进日本最新的技术开发研制而成，在国内同类产品中处于领先地位。本混合机主要适用各种碳酸饮料的混合加工，也可用于浆状饮料，发酵饮料等其他款饮料的混合加工。全自动、带报警。本机各罐内压力、液位等均为自动调节，PLC控制生产操作的全过程。好操作、易调整。本机操作特别方便，只要按规定程序依旋动旋钮，即可实现正常操作。混合匀、配比准。由于采用一次混合的先进工艺，所以混合均匀，水与糖浆的混合比由具有微调的计量针阀进行严格控制，其精度可达千分之五左右。

含气量足、数一等。本混合机采用常温真空脱氧，脱氧率达90%以上，并配有板式换热器将糖水混合物冷却后进行二次碳酸化，所以含气量特高。

This machine is developed by introducing the latest technology from Japan and is in the leading position among similar products in China. This mixer is mainly applicable to the mixing and processing of various carbonated beverages, and can also be used for the mixing and processing of other types of beverages such as pulpy beverages and fermented beverages. It is fully automatic and with alarm. The pressure and liquid level in each tank of the machine are automatically adjusted, and PLC controls the whole process of production operation. Good operation and easy adjustment. The machine is particularly easy to operate, just turn the knob according to the specified procedure to achieve normal operation. Mixing evenly and proportioning accurate. The mixing ratio of water and syrup is strictly controlled by the metering needle valve with fine adjustment, and its precision can reach about five thousandths.

The air content is sufficient. The mixer adopts room temperature vacuum deoxygenation, the rate of deoxygenation reaches more than 90%, and is equipped with plate heat exchanger to cool the sugar-water mixture for secondary carbonation, so the gas content is particularly high.



Spray dryer 喷雾干燥机

喷雾干燥机是一种将液态物料通过雾化器分散成微小液滴，并在热风中迅速干燥成固体颗粒的工艺。该技术广泛应用于化工、食品、制药等行业，适用于热敏性物料的干燥。

用途

食品工业：用于生产奶粉、咖啡、调味料等。
制药工业：用于制备药物颗粒、中药提取物等。
化工工业：用于生产染料、催化剂、陶瓷粉末等。
环保领域：用于处理废水、废液，回收有用物质。

分类

压力式喷雾干燥：通过高压将液体喷出，形成雾状。
离心式喷雾干燥：利用高速旋转的离心盘将液体雾化。
气流式喷雾干燥：通过高速气流将液体雾化。

Spray dryer is a process in which liquid materials are dispersed into tiny droplets through an atomizer and quickly dried into solid particles in hot air. The technology is widely used in chemical, food, pharmaceutical and other industries, suitable for the drying of heat-sensitive materials.

Use

Food industry: Used in the production of milk powder, coffee, seasonings, etc.
Pharmaceutical industry: for the preparation of pharmaceutical particles, extracts of traditional Chinese medicine, etc.
Chemical industry: Used in the production of dyes, catalysts, ceramic powder and so on.
Environmental protection field: used to treat wastewater, waste liquid, recycling useful substances.

Sort

Pressure spray drying: The liquid is sprayed by high pressure to form a mist.
Centrifugal spray drying: The use of high-speed rotating centrifugal disc atomized liquid.
Air-flow spray drying: the liquid is atomized by high-speed air flow.





Water treatment system 水处理

本机预处理采用不锈钢多介质过滤、活性炭过滤，有效去除大颗粒杂质和悬浮物，提高AO膜进水指数，并有效的去除了原水的异味、余氧。提高了水质的口感，主机采用美国高效低压复合膜，单支膜脱盐率99%。采用韩国进口的高低压保护，降低了设备的故障率低于0.1，出水标准完全达到国家纯净水标准。本机装置(配置：原水泵、机械过滤器、活性炭吸附器、软水器、加药装置、5μm精密过滤器、反渗透装置、RO清洗装置、工程管件等)。

反渗透装置是利用半透膜在压力差的作用下使含盐脱纯的设备，它和自然渗透的方向相反，故称为反渗透，亦称逆渗透。根据各种物料的不同渗透压，可以用大于渗透压的反渗透法达到进行分离、提取、纯化和浓缩的目的。

反渗透可除去水中97%以上的溶解性盐类和99%以上的胶体、微生物、微料和有机物等，成为现代纯水、高纯水、太空水、(超纯水)工程中首选的最佳设备。它突出的特点是耗能低、无污染、工艺简单、出水水质高、且易于操作和维修。

The pre-treatment of this machine adopts stainless steel multi-media filtration and activated carbon filtration, which effectively removes large particles of impurities and suspended matter, improves the AO membrane inlet index, and effectively removes the odour and residual oxygen from the raw water. The main machine adopts American high efficiency low pressure composite membrane, with a single membrane desalination rate of 99%. The high and low pressure protection imported from South Korea reduces the failure rate of the equipment to less than 0.1. The water output standard fully meets the national pure water standard. The equipment (configuration: raw water pump, mechanical filter, activated carbon adsorber, water softener, dosing device, 5μm precision filter, reverse osmosis device, RO cleaning device, engineering pipe fittings, etc.).

Reverse osmosis is a device that uses semi-permeable membranes to dehydrate salts under the effect of pressure differences, which is the opposite direction of natural osmosis, so it is called reverse osmosis, also known as inverse osmosis. Depending on the osmotic pressure of the material, reverse osmosis can be used for separation, extraction, purification and concentration purposes at a pressure greater than the osmotic pressure.

Reverse osmosis can remove more than 97% of dissolved salts and 99% of colloids, micro-organisms, micro-materials and organic matter from water, making it the best equipment of choice for modern pure water, high-purity water, space water and (ultra-pure water) projects. Its outstanding features are low energy consumption, no pollution, simple process, high water quality, and easy operation and maintenance.



Other equipments 其它单机设备



水粉混合机 Water - powder mixer



胶体磨 Mill



泵 Pump



列管式换热器 Tube heat exchanger



板式换热器 Plate heat exchanger



转子泵 Rotor pump



Stainless steel pipes, fittings & valves 不锈钢管阀件

