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食品工程与设备综合解决方案提供商
Comprehensive Solution Provider
for Food Engineering and Equipment

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洁翼流体

About JE Flow

洁翼流体技术(上海)有限公司,成立于2011年。我们专注于乳品、饮料、食品、发酵、特医行业等各类交钥匙工程,为国内外客户提供集设计、制造、安装,和工程于一体的食品工程与设备综合解决方案,致力于成为超越国外进口品牌的「中国食品工程第一品牌」。

我们为客户提供各类设备、单机、管道、电气、仪表的安装和调试;并从不同客户需求出发,提供从前期规划、咨询、成本计算、工程设计、项目管理、工程评估,到系统维护的全方位一体化服务。

我们以国内外知名食品企业和轻工院校为技术依托,不断汲取国内外先进技术,提升并完善设计和工艺。经过多年的努力,我们已成功探索出一整套立足国内行业需求的工艺设计专利,树立起行业标杆。

我们的管理人员均来自于国际知名同行企业,拥有二十年以上行业经验。我们采用先进的管理模式,以人为本,建立「信任、严谨、求实、创新」的企业文化,打造具有行业一流竞争力的专业团队,竭诚服务于国内外食品客户。

JE Flow Tech (Shanghai) Co., Ltd was founded in 2011. We focus on various turnkey projects in Dairy, Beverage, Food, Fermentation & SMP Food industry, and provide the comprehensive solution including engineering, equipment fabrication, installation and project management for various customers. Our target is to be TOP brand of system engineering in China.

We customize various non-standard equipments; and provide installation and commissioning for equipment, units, piping, electrical, instrumentation etc., and we also can provide "Total Solutions" including the pre-planning, consulting, cost, design, project management, project assess and system maintenance etc..

Relying on domestic food companies and Institutions of light Industry, we develop the advanced technology constantly, and focus on the continuous improvements both for design and process. With efforts of several years, we have successfully applied a series of process and equipment patents based on the customer's requirements.

Our managers who are all from the international famous companies, have over 20 years of related experience. We adopt advanced management mode with people-oriented, created the company culture as "Trust, Communication, Happiness" . We are building the international professional team with First-class competitiveness to service domestic and overseas customers wholeheartedly.

我们是食品工程与设备综合解决方案提供商
我们致力于成为中国食品工程第一品牌

We are comprehensive solution provider for food engineering and equipment.

We strive to be leading brand of China.

JE® 设计美好工厂
Design Better Factory
洁翼流体



服务客户 | Client



发明专利 | Invention Patent

专利公开号 Pub. No.	专利名称 Patent Title	专利类别 Patent Class
ZL 2019 1 0528271.7	一种可连续运行的搅拌方法	发明创造
ZL 2020 2 10003806	一种收奶排气装置	实用新型
ZL 2020 2 1000792X	用于乳品厂清洗液再生的膜系统	实用新型
ZL 2021 2 0923859.5	一种可二次进料的移动洁净罐	实用新型
ZL 2021 2 0923880.5	一种酸奶基料再加热单元	实用新型
ZL 2021 2 0922575.4	一种多功能夹套水单元	实用新型
ZL 2021 2 0502269.5	牛奶蛋白质标准化的超滤系统	实用新型
ZL 2021 2 0239326.5	一种自消毒无菌空气单元设备	实用新型
ZL 2021 2 0922618.9	一种清洗剂定量添加装置	实用新型
ZL 2022 2 3181626.6	一种清洗液混合制备装置	实用新型
ZL 2022 2 3186013.1	一种乳品生产中巴氏水储存设备	实用新型
软著登字第1398741号	常温液奶无菌罐设备控制软件	计算机软件著作权登记
软著登字第1400485号	机电设备电路设计规划管理软件	计算机软件著作权登记
软著登字第1398697号	机电设备过流过压自动保护系统	计算机软件著作权登记
软著登字第1398704号	流体分离机画面编辑管理控制软件	计算机软件著作权登记
软著登字第1398690号	流体分离机数据采集软件	计算机软件著作权登记

*截至2025年,已累计获得60余项专利。
As of 2025, the cumulative number of patents has exceeded 60.

资质荣誉 | Certificate



业务范围

Business Scope

系统工程 Engineering	加工制造 Fabrication	单机设备 Unit Equip	
乳品(前处理) Dairy(Pre-treatment)	各类储罐 Tanks	预巴氏杀菌机 Pre-pasto	蒸汽直喷式超高温 Injection Sterilizer
乳品(深加工) Dairy(Deep Processing)	管式换热器 THEs	多功能巴氏杀菌机 Multi-function Pasteurizer	原制奶酪设备 Natural Cheese Equipment
饮料及咖啡 Drinking & Coffee	自动阀阵 Manifolds	列管式超高温 Tubular UHT	中式试验设备 Pilot Plant
传统发酵 Tra-fermentation	各类分配板 Flowplates	膜过滤系统 Membrane System	CIP站 CIP Station
生物发酵 Bio-fermentation	客户定制 Customized	脱气单元 Deaeration System	
特医食品 SMP Food		蒸汽浸入式超高温 Infusion Sterilizer	

机电安装 Installation	工程咨询 Consultant	
机械安装 Mechanical	总规设计 General Design	工艺设计 Process Design
电气安装 Electrical	投资预算 Budget Plan	能源规划 Utility Design



系统工程

System Engineering

我们专注于乳品、饮料、食品、发酵、特医等行业的各类交钥匙工程, 为国内外食品客户提供集设计、加工、制造、安装, 和工程管理于一体的食品工程与设备综合解决方案。

We specialize in turnkey projects for the dairy, beverage, food, fermentation & SMP food industries, providing comprehensive food engineering and equipment solutions to domestic and international clients. Our services encompass design, processing, manufacturing, installation, and project management.

我们的供应商 | 国际一线品牌

Our Suppliers Top International Brands

- ALFA LAVAL
 - BURKERT
 - E+H
 - FESTO
 - FRISTAM
 - GEA
 - GRUNDFOS
 - IFM
 - KOCH
- PALL
 - PCM
 - SAMSON
 - SPIRAX SARCO
 - SPX
 - TETRA PAK
 - WESTFALIA
 - SIMENS
 - WANDERWARE

整线业务范围

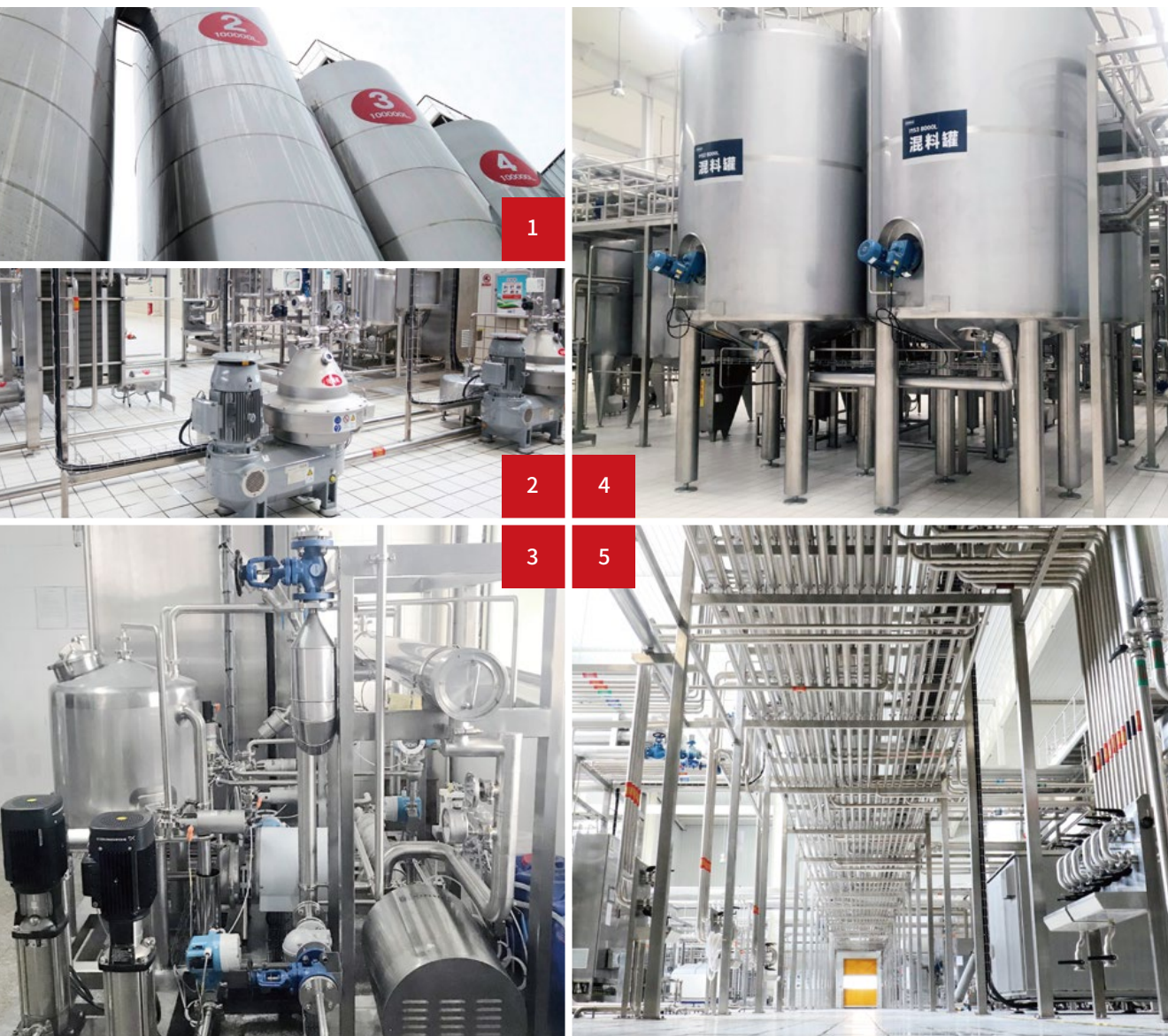
Scope of Projects

- 纯牛奶、花色奶、酸乳饮料
- 搅拌型酸奶、凝固型酸奶、长效酸奶、褐色酸奶、希腊酸奶
- 新鲜奶酪、再制奶酪
- 全脂奶粉、脱脂奶粉、配方粉、乳清粉
- 无水奶油、稀奶油、炼乳、黄油
- 燕麦奶、椰子乳、核桃奶、花生奶
- 咖啡(浓缩液)
- 特医营养品
-

- Pure Milk, Flavored Milk, Yoghurt Drinks
- Stirred Yoghurt, Set Yoghurt, Long Shelf-Life Yoghurt, Probiotic Yoghurt, Greek Yoghurt
- Fresh Cheese, Processed Cheese
- Whole Milk Powder, Skim Milk Powder, Formula Powder, Whey Powder
- Anhydrous Milk Fat, Cream, Condensed Milk, Butter
- Oat Milk, Coconut Milk, Walnut Milk
- Coffee(Concentrate)
- Smp Nutrition
-

项目展示

Project Photos



- | | |
|------------|---|
| 1. 室外奶仓 | 1. Raw Milk Tanks |
| 2. 双除菌鲜奶巴氏 | 2. Fresh Milk Pasto (2 Stages Bacteria Removal) |
| 3. RO膜系统 | 3. RO Membrane Filtration |
| 4. 酸奶配料罐组 | 4. Yoghurt Base Powdering |
| 5. 室内管廊布置 | 5. Pipework |



- | | |
|------------|--------------------|
| 6. 灌装供料泵组 | 6. Pumps |
| 7. 电气控制柜 | 7. Control Cabinet |
| 8. 酸奶巴氏杀菌机 | 8. Yoghurt Pasto |
| 9. CIP站 | 9. CIP Station |
| 10. 自动阀阵 | 10. Manifold |

膜过滤设备

Membrane Filtration

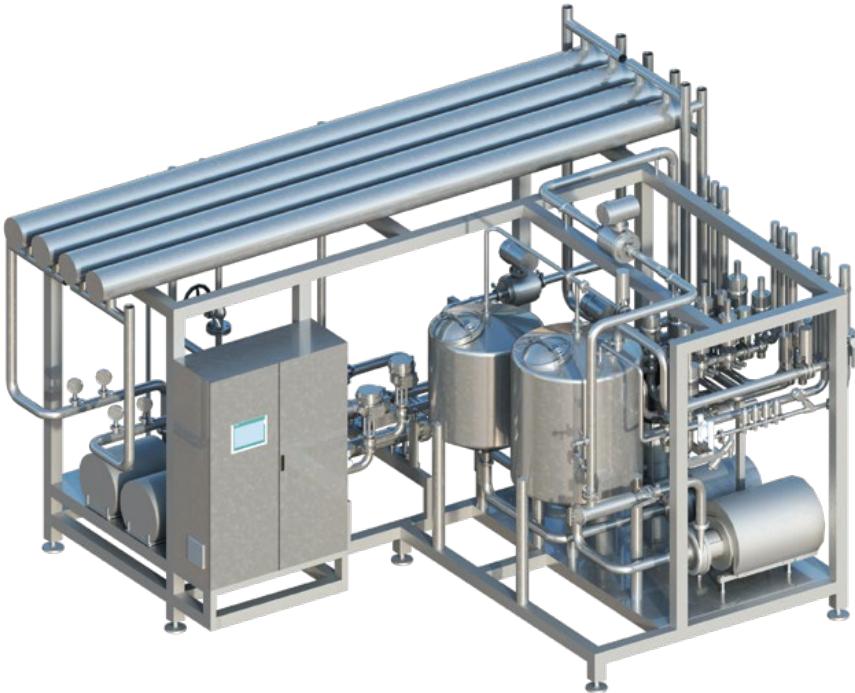


膜过滤是一种以膜孔径大小为基础的分离过程，以膜两侧的压力差为驱动力。当产品流过膜表面时，比膜孔径小的小分子物质和水穿过膜，分离出透过液；产品中比膜孔径大的组分被截留，成为浓缩液，从而实现产品中特定组分的分离和浓缩。

Membrane filtration is a separation process based on the size of the membrane pores, driven by the pressure difference across the membrane. When the product flows over the membrane surface, small molecules and water smaller than the pore size pass through the membrane, resulting in a permeate. Components in the product that are larger than the pore size are retained, becoming a concentrate, thereby achieving the separation and concentration of specific ingredients in the product.

膜过滤应用 | Application

微滤 MF, Microfiltration		超滤 UF, Ultrafiltration	
除菌除孢子	Bacteria / Spores Removal	蛋白标准化	Protein Standardization
• 鲜牛奶	• Fresh Milk	• 鲜牛奶	• Fresh Milk
• 奶酪用奶	• Cheese Milk	• 奶酪用奶	• Cheese Milk
• 奶粉用奶	• Milk for Powder	• 奶粉用奶	• Milk for Powder
乳清酪蛋白分离	Protein Fractionation	蛋白浓缩	Protein Concentration
• 鲜牛奶	• Fresh Milk	• 牛奶浓缩蛋白	• Milk Protein Concentrate
• 奶酪用奶	• Cheese Milk	• 牛奶分离蛋白	• Milk Protein Isolate
澄清	Clarification	• 乳清浓缩蛋白	• Whey Protein Concentrate
• 盐水	• Cheese Brine	UF奶酪&新鲜奶酪	UF Cheese & Fresh Cheese
• 乳清液	• Whey	• 酸奶/冰淇淋	• Yoghurt / Ice cream
		• Feta奶酪	• Feta Cheese
		• 各种新鲜奶酪	• Fresh Cheese
纳滤 NF, Nanofiltration		反渗透 RO, Reverse Osmosis	
脱盐和浓缩	Demineralization & Concentration	全浓缩	Full Concentration
• 原奶/脱脂奶	• Raw Milk / Skim Milk	• 原奶/脱脂奶	• Raw Milk / Skim Milk
• 乳清	• Whey	• 乳清	• Whey
• 超滤清液	• UF Permeate	• 超滤清液	• UF Permeate
		• 奶水混合物	• White Water



设备特点 | Feature

- 严格遵循欧洲卫生等级标准EHEDG设计；
 - 设备材料, 包括膜元件、泵阀等均为一线品牌；
 - 系统的工艺设计基于严格的实验和计算；
 - 工厂模块化组装, 严控质量, 提高项目效率；
 - 单机模块的合理设计, 与前后工艺密切结合；
 - 设备具有可扩展性, 便于将来生产能力的提升；
 - 设备自动化程度高, 最大限度降低人工误操作风险。
- Execute European EHEDG standard;
 - Materials, including membranes, pump, valve etc. are used top level international brand;
 - Process design is based on strict experiments and calculations;
 - Unit skid is assembled in factory as model, high quality is controlled, and installation efficiency is enhanced;
 - Easily connected with upstream and downstream process;
 - Expansion function is for future capacity upgrade;
 - High automatic level avoids wrong operation.

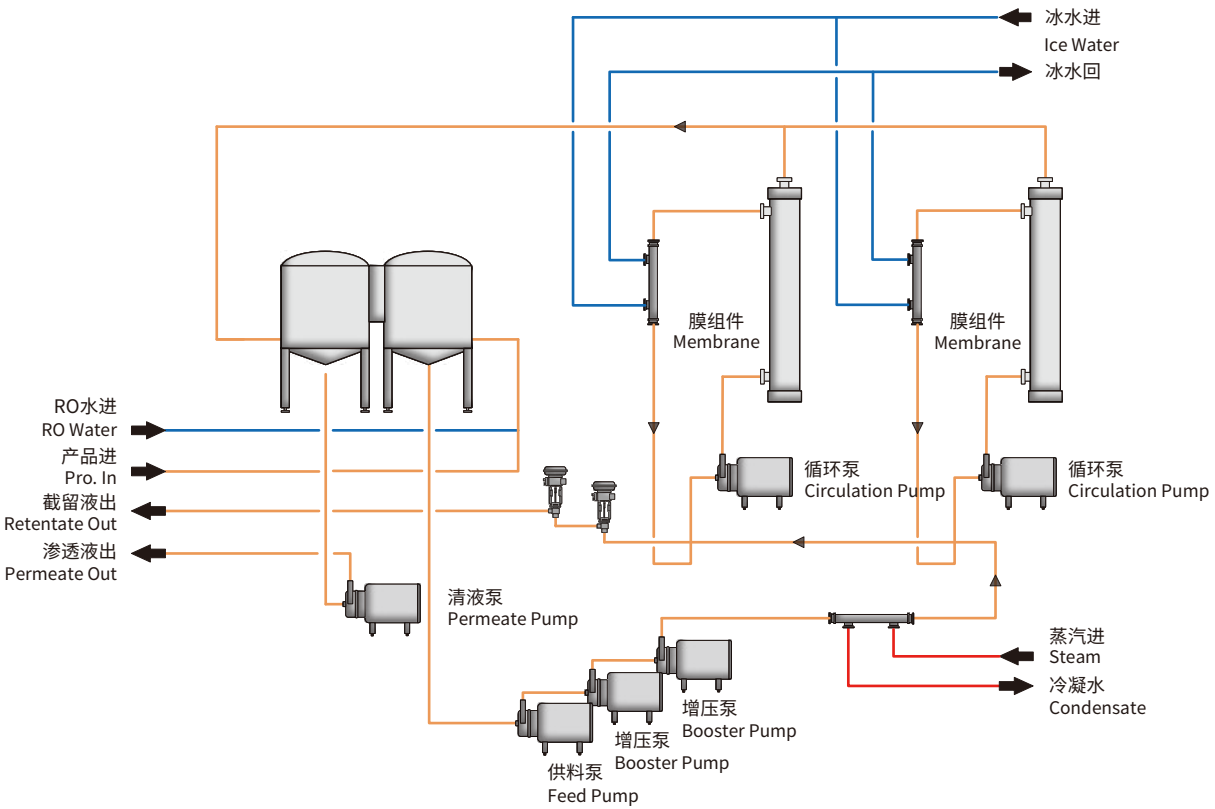


膜过滤类型 | Option

	孔径/nm Pore size	截留分子量/Dalton MWCO	工作压力/bar Working P.	工作温度/°C Working T.	膜元件品牌 Membrane brand
MFF	800~1400		0.5~1.5	50	Pall ...
MFB	50~200		0.5~1.5	50	Pall ...
UF	5~100	5K~20K	1.5~8	10~50	Alfa Laval, MEY ...
NF	0.5~2	100~500	20~30	10~50	Alfa Laval, MEY ...
RO	n/a	<100	20~50	10~50	Alfa Laval, MEY ...

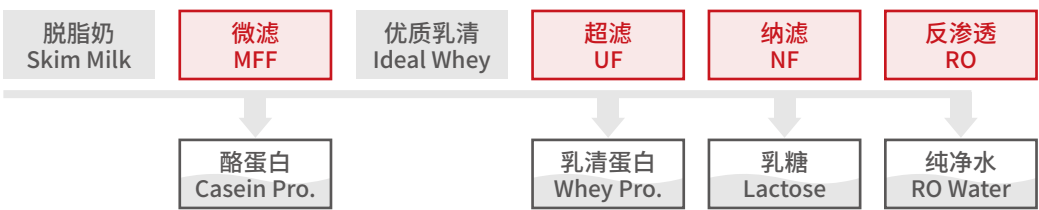


工艺流程 | PID



膜过滤工艺流程案例
Membrane Filtration Process

1:全分离 | Complete Separation Process



2:ESL鲜奶 | ESL Fresh Milk Process



3:夸克酸奶 | Quark Yoghurt Process



4:MPC蛋白粉 | MPC Powder Process



5:D70/90乳清粉 | D70/90 Whey Powder Process



超高温杀菌机
UHT Sterilizer

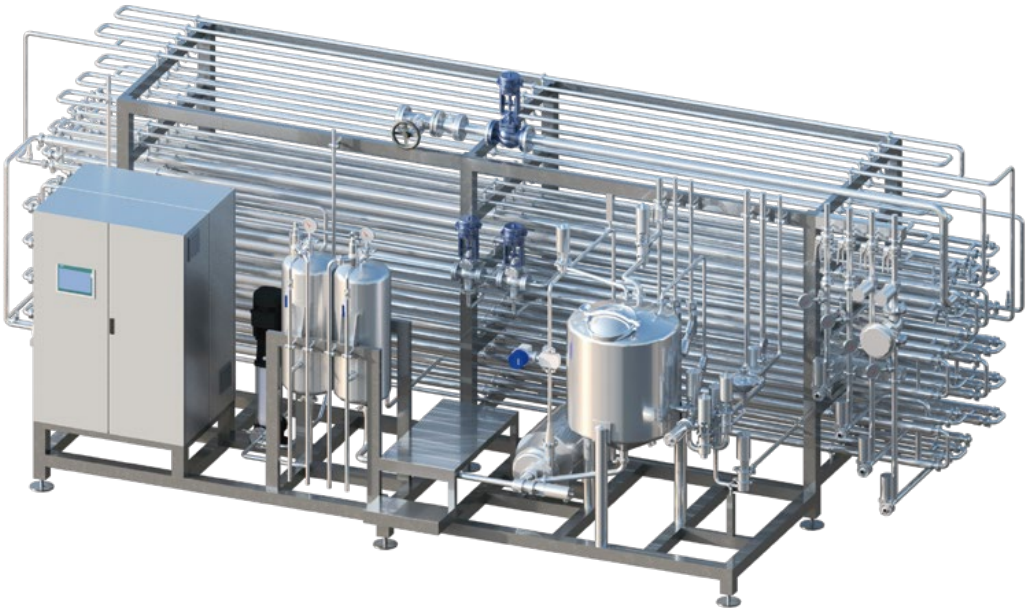


超高温瞬时处理, 在135~140°C杀菌温度下保持4~10秒, 使得产品的理化指标达到商业无菌, 从而在普通的储存条件下, 产品能够达到很长的货架期。广泛用于乳品、饮料行业等长货架期产品。

UHT, Ultra-high Temperature Treatment, under ultra-high temperature of 135~140°C with holding 4~10s, which can ensure the physical and chemical indicators to reach commercial sterilization, so under normal storage condition, products can achieve a long shelf life. UHT is widely used in dairy, beverage and other industry for long shelf life products.

设备特点 | Feature

- 采用管式换热器，所有与产品接触的组件均为AISI 316L不锈钢材质；
 - 物料和热、冷媒、物料和物料间的换热采用压差管理；
 - 产品和水的换热，热回收率85%以上；
 - 产品灭菌时间短，物料和热水在灭菌处的温差小，实现了温和加热，保证了产品口味；
 - 全程PLC和触摸屏控制，操作方便；
 - 独立的CIP自循环系统，最大限度的提高了清洗和能源的效率。
-
- All materials which contacts with products is AISI 316L;
 - Different pressure control between product and hot/cold media;
 - Heat recovery rate can achieve app. 85% via the heat exchange between product and media water which can reduce the utility consumption and running cost;
 - Short sterilization time and small temperature difference between product and hot water in sterilization section can ensure the gentle heating and decrease fouling, which also can extend the running time for the UHT;
 - PLC and Touch screen control, easy operation;
 - Independent CIP self-circulation can increase energy usage effectively.



应用范围 | Application

牛奶 | 花色奶 | 糖浆 | 饮料 | 其它特定产品

Milk | Flavor milk | Syrup | Beverage
Other specific products

处理能力 | Capacity

2,000 升/小时 | 6,300 升/小时 | 12,000 升/小时
18,000 升/小时 | 30,000 升/小时

*可根据流量要求进行不同的定制

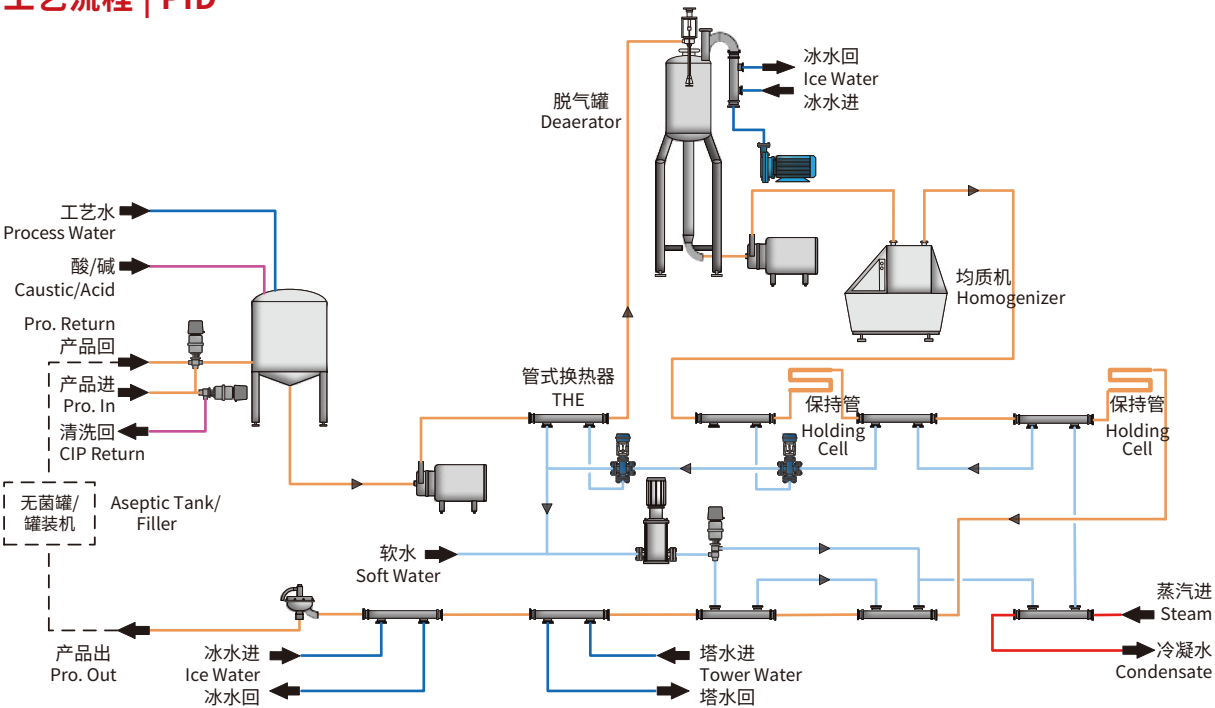
2,000 L/h | 6,300 L/h | 12,000 L/h
18,000 L/h | 30,000 L/h

*customized by different requirements.

工艺参数 | Process Parameter

工艺参数 Parameter		描述 Spec.	备注 Notes	
进料温度	Inlet Temperature (°C)	5°C		
脱气温度	Deaeration Temperature (°C)	75°C	选项	Option
均质温度	Homogenization Temperature (°C)	70°C	选项 前均质/后均质	Option Upstream/Downstream
均质压力	Homogenization Pressure (bar)	250bar	可设定	Customized
蛋白稳定	Protein Stabilization	90/95°C 60/120s	可设定	Customized
杀菌温度	Sterilization Temperature (°C)	137°C		
保持时间	Holding Time (s)	4s	可设定	Customized
出口温度	Outlet Temperature (°C)	25°C		
热回收率	Regeneration	>85%		
连续运行时间	Running Time (hrs)	10hrs		

工艺流程 | PID



蒸汽浸入式杀菌机

Infusion Sterilizer



蒸汽浸入式杀菌机，亦称为Infusion杀菌机，是一种先进的食品加工设备，主要用于液体食品的超高温（UHT）杀菌处理。该设备通过将预热后的产品迅速浸入饱和蒸汽中，在极短时间内（通常≤0.5秒）迅速升温至灭菌温度，实现高效、均匀的杀菌效果，特别适用于热敏性强、易褐变、易变性的高端产品。

Infusion sterilizer, is an advanced food processing equipment primarily used for ultra-high temperature (UHT) sterilization of liquid food products. This equipment rapidly immerses the preheated product into saturated steam, quickly raising the temperature to a sterilization level within an extremely short time (usually ≤0.5 seconds), achieving efficient and uniform sterilization. It is particularly suitable for high-end products that are heat-sensitive, prone to browning, and susceptible to denaturation.

工艺参数 | Process Parameter

工艺参数 Parameter		描述 Spec.	备注 Notes	
进料温度	Inlet Temperature (°C)	5~20°C		
预热温度	Preheating Temperature (°C)	75°C		
杀菌温度	Sterilization Temperature (°C)	135~150°C	取决于产品	Depend on product
保持时间	Holding Time (s)	<4s	取决于产品	Depend on product
闪蒸温度	Flash Cooling Temperature (°C)	75°C		
均质温度	Homogenization Temperature (°C)	75°C		
均质压力	Homogenization Pressure (bar)	Max. 400bar	可设定	Customized
出口温度	Outlet Temperature (°C)	15~25°C	取决于产品	Depend on product

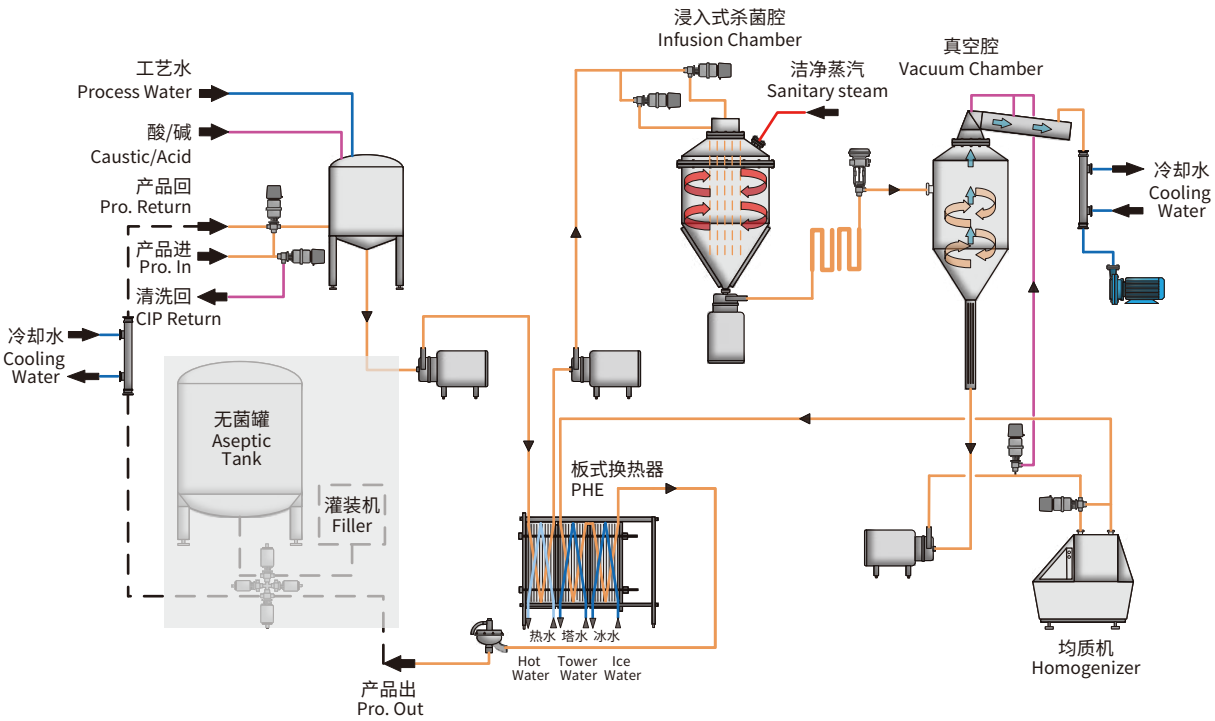
应用范围 | Application

- 牛奶和风味牛奶
- 冰淇淋混合物和奶昔
- 调制乳和淡奶油
- 咖啡奶油和奶油
- 植物基饮料、浓浆和浓缩液
- 高度培养基和保护剂
-
- Milk and flavored milk
- Ice cream mixes and milkshakes
- Cultured milk and whipped cream
- Coffee creamer and cream
- Plant-based drinking, concentrated liquid and condensed milk
- High-grade culture medium and preservatives
-

设备特点 | Feature

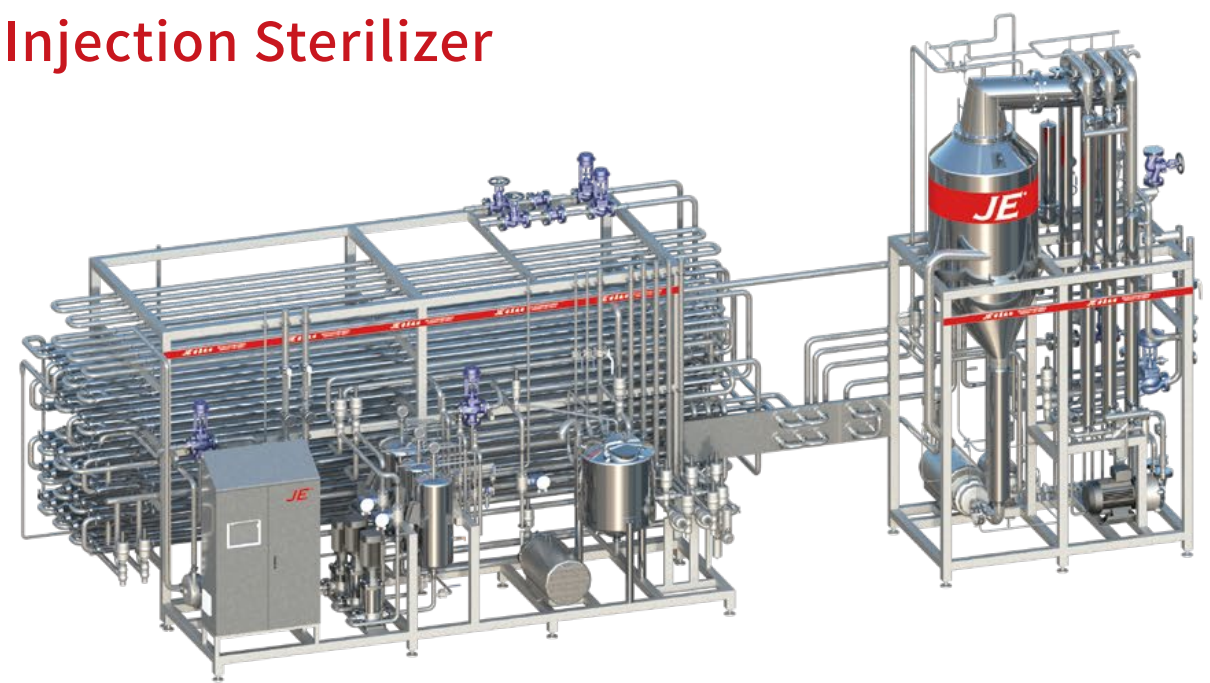
- 流量：1000~15000L/h；
- 配置蒸汽浸入杀菌腔；
- 产品过流组件材质：AISI 316L；
- 配置酸碱添加单元；
- 配置蒸汽控制单元，闪蒸腔，包括管式换热器用于蒸汽冷凝；
- 配置管式/板式换热器用于产品预加热和冷却；
- 无菌均质机（后均质）及无菌水单元；
- 带PLC和软件的15英寸触摸屏控制面板。
- Capacity: 1000~15000L/h
- Equipped with a steam infusion sterilization chamber;
- Product flow component material: stainless steel AISI 316L;
- Equipped with an acid-base addition unit;
- Equipped with a steam control unit, flash chamber, including tubular heat exchangers for steam condensation;
- Equipped with tubular/plate heat exchangers for product preheating and cooling;
- Sterile homogenizer (downstream) and sterile water unit;
- 15-inch touch screen control panel with PLC and software.

工艺流程 | PID



蒸汽直喷式杀菌机

Injection Sterilizer



蒸汽直喷式杀菌机，亦称为Injection杀菌机，是一种用于液体食品的超高温（UHT）杀菌处理的高效设备。该设备通过将蒸汽和产品直接混合，利用蒸汽的潜热进行快速加热，实现对食品的瞬间杀菌，特别适用于需要保持原有风味和营养成分的液体食品。

Injection sterilizer, is an efficient device for ultra-high temperature (UHT) sterilization treatment of liquid food. The equipment achieves instant sterilization of food by directly mixing steam with the product and using the latent heat of steam for rapid heating. It is especially suitable for liquid food that needs to retain its original flavor and nutritional components.

工艺参数 | Process Parameter

工艺参数 Parameter		描述 Spec.	备注 Notes	
进料温度	Inlet Temperature (°C)	5~20°C		
预热温度	Preheating Temperature (°C)	75°C		
杀菌温度	Sterilization Temperature (°C)	135~150°C	取决于产品	Depend on product
保持时间	Holding Time (s)	<4s	取决于产品	Depend on product
闪蒸温度	Flash Cooling Temperature (°C)	75°C		
均质温度	Homogenization Temperature (°C)	75°C		
均质压力	Homogenization Pressure (bar)	Max. 400bar	可设定	Customized
出口温度	Outlet Temperature (°C)	15~25°C	取决于产品	Depend on product

设备特点 | Feature

- 流量:1000~15000L/h;
- 配置蒸汽注射器;
- 产品过流组件材质:AISI 316L;
- 配置酸碱添加单元;
- 配置蒸汽控制单元,闪蒸腔,包括管式换热器用于蒸汽冷凝;
- 配置管式/板式换热器用于产品预加热和冷却;
- 无菌均质机(后均质)及无菌水单元;
- 带PLC和软件的15英寸触摸屏控制面板。

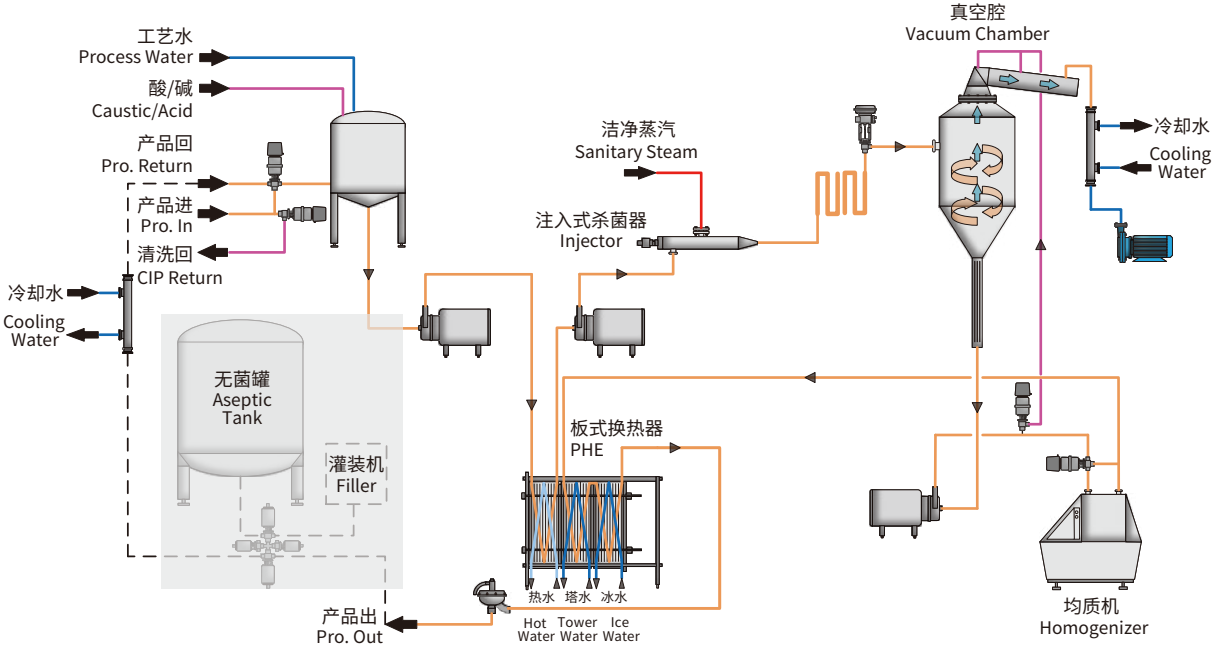
- Capacity: 1000~15000L/h
- Equipped with a steam injector;
- Product flow component material: stainless steel AISI 316L;
- Equipped with an acid-base addition unit;
- Equipped with a steam control unit, flash chamber, including tubular heat exchangers for steam condensation;
- Equipped with tubular/plate heat exchangers for product preheating and cooling;
- Sterile homogenizer (downstream) and sterile water unit;
- 15-inch touch screen control panel with PLC and software.

应用范围 | Application

- 牛奶和风味牛奶
- 冰淇淋混合物和奶昔
- 调制乳和淡奶油
- 咖啡奶油和奶油
- 植物基饮料、浓浆和浓缩液
- 高度培养基和保护剂
-

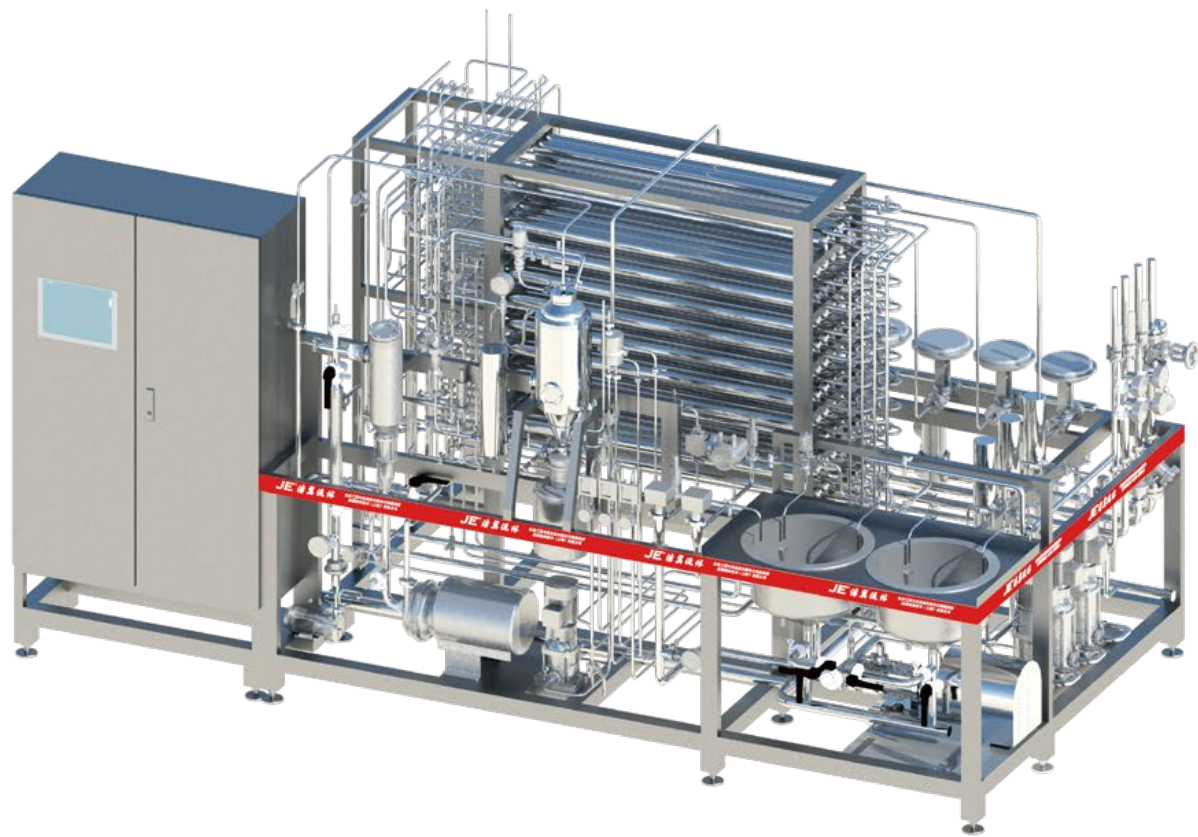
- Milk and flavored milk
- Ice cream mixes and milkshakes
- Cultured milk and whipped cream
- Coffee creamer and cream
- Plant-based drinking, concentrated liquid and condensed milk
- High-grade culture medium and preservatives
-

工艺流程 | PID



中试多功能超高温杀菌机

Multi-function UHT Pilot Plant



中试多功能超高温杀菌机, 凭借其易于操作和宽泛的流量范围, 为满足不同操作需求提供了一个极佳的解决方案。控制系统主要基于手动操作, 以实现最大的操作灵活性。中试多功能超高温杀菌机适用于乳制品、液态食品和功能细分行业, 以及大学和其他教育机构的研究目的。

The pilot-scale multi-functional ultra-high temperature (UHT) sterilizer, with its easy operation and wide flow rate range, offers an excellent solution to meet various operational requirements. The control system is mainly based on manual operation to achieve maximum operational flexibility. The pilot-scale multi-functional UHT sterilizer is suitable for the dairy, beverage, liquid food, and functional industries, as well as for research purposes in universities and other educational institutions.

设备特点 | Feature

- 流量范围: 80~150L/h;
- 配置三种杀菌方式: 管式换热器(或板式换热器), infusion(蒸汽浸入式), injection(蒸汽直喷式), 材质 AISI 316L;
- 最高杀菌温度150°C;
- 通过多功能分配板, 跨接进行选择不同的杀菌方式, 以及脱气、均质的选择, 实现了不同工艺间快速、灵活的切换;
- 配置双平衡罐, 可高效地在产品/产品或产品/水之间切换;
- 三个独立的热循环系统, 为三个加热部分供水。温度通过PID控制器自动控制;
- 三个独立的冷却系统, 分别利用塔水和冰水, 温度通过PID控制器自动控制, 将产品冷却到工艺罐装温度;
- 配置双螺杆泵, 可以兼顾生产和CIP清洗, 同时适用于不同属性的产品;
- 配置脱气罐, 在管式换热器(板式换热器)的工艺中, 起到产品脱气作用, 在infusion和injection的工艺中, 起到脱去产品杀菌时注入的蒸汽水份, 同时产品降温的作用;
- 配置无菌均质机, 两级均质, 均质压力最大400bar, 可实现前均质和后均质工艺, 配置无菌水单元;
- 配置保持管保温箱, 可根据不同工艺选择保持时间;
- 产品出料可以配置洁净层流台进行产品罐装, 也可连接无菌罐, 或是Bag In Box (大包装袋灌装机);
- 配置操作屏, 手动操作确保了最大的灵活性, 温度通过PID控制器自动控制。过程数据(温度、流量、压力)自动记录在先进的数据记录系统中。

- Capacity: 80~150L/h.
- Three sterilization methods are configured: Tubular heat exchanger(or plate heat exchanger), infusion(steam infusion), injection(steam injection), with material AISI 316L.
- Maximum sterilization temperature: 150°C.
- Through a multi-functional distribution plate, the different sterilization methods are selected by bridging, as well as the selection of deaeration and homogenization, achieving quick and flexible switching between different processes.
- A double balance tank is configured, which can efficiently switch between product/product or product/water.
- Three independent hot water circulation systems supply water to the three heating sections. The temperature is automatically controlled by a PID controller.
- Three independent cooling systems use tower water and ice water respectively. The temperature is automatically controlled by a PID controller to cool the product to the process filling temperature.
- A twin screw pump is configured, which can meet both production and CIP cleaning, and is suitable for products with different properties.
- A deaerator is configured, which plays a role in product degassing in the process of tubular heat exchanger(plate heat exchanger). In the processes of infusion and injection, it removes the steam moisture injected during sterilization and also cools the product.
- A aseptic homogenizer is configured, with two-stage homogenization and a homogenization pressure of max 400 bar. It can achieve upstream/downstream homogenization processes, and a sterile water unit is also configured.
- A holding tube insulation box is configured, which allows the selection of holding time according to different processes.
- Product discharge can be configured with a clean laminar flow bench for product filling, or a aseptic tank; or a Bag In Box.
- An touch screen is configured, manual operation ensures maximum flexibility. Process data (temperature, flow rate ,pressure) are automatically recorded in an advanced data logging system.



注射器
Injector

杀菌腔
Infusion Chamber

双O型奶酪槽

Cheese Vat-Double O Type



双O罐(Double O Vat)专为用奶酪乳生产凝乳奶酪而设计。适用于奶酪生产工艺中的发酵、凝乳、静置、切割、热烫、排乳清等工艺, 广泛用于生产含水量从35%到60%不等的各种奶酪, 从低脂奶酪到脂肪占总固形物60%的高脂奶酪。

The Double O vat is specifically designed for the production of curd cheese using cheese milk. It is suitable for processes such as fermentation, curdling, resting, whey drainage, cutting, and scalding in cheese production. It is widely used for producing various types of cheese with moisture content ranging from 35% to 60%, from low-fat cheese to high-fat cheese with fat accounting for 60% of the total solids.

应用范围 | Application

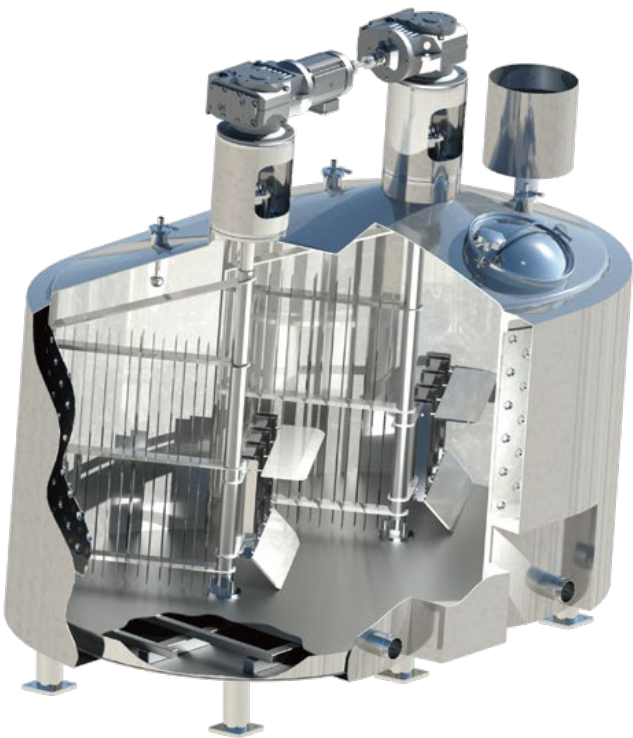
高硬度奶酪 Hard cheese	硬质奶酪 Firm cheese
帕尔马干酪 Parmigiano-Reggiano 格拉纳干酪 Grana Padano 切达干酪 Cheddar	格鲁耶尔干酪 Gruyère 艾门塔尔干酪 Emmental
半硬质奶酪 Semi-firm cheese	软质奶酪 Soft cheese
瑞士干酪 Swiss Cheese 高达干酪 Gouda 艾丹姆干酪 Edam	马苏里拉干酪 Mozzarella 披萨干酪等 Pizza Cheese

设备参数 | Parameter

容积/L Cap.	长/mm L	宽/mm W	高/mm H	功率/kw P
2000	2900	1700	1500	3
4000	3200	1800	1500	5
6000	3500	2000	1500	5
8000	3700	2300	1500	7.5
10000	5000	2800	1500	7.5

设备特点 | Feature

- 平底结构并向两侧出口固定倾斜, 双搅拌设计, 保证搅拌和切割效果;
 - 切割装置: 配备带刀具的切割装置, 可精准切割凝乳, 满足不同粒度需求;
 - 搅拌器: 框架式搅拌器配备变速箱和变频器, 速度可在2-10转/分钟之间灵活调节, 确保搅拌过程均匀且高效;
 - 触摸屏控制面板: 配备触摸屏控制面板, 全手动控制, 根据不同工况不同工艺灵活控制设备状态。
- The flat-bottom structure is fixedly inclined towards both outlet sides, with the outlets located below the bottom. With a dual-mixing design that ensures effective mixing and cutting.
 - Cutting Device: Equipped with a cutting device featuring blades that can precisely cut the curd to meet different particle size requirements.
 - Mixer: The frame-type mixer is equipped with a gearbox and frequency converter, allowing the speed to be flexibly adjusted between 2 to 10 rpm for ensuring a uniform and efficient mixing process.
 - Equipped with a touch screen control panel for full manual control, allowing for flexible control of equipment status according to different working conditions and processes.



蒸煮拉伸机

Cooking Stretcher



奶酪蒸煮拉伸机,通过加热奶酪后,对奶酪进行塑化和揉捏处理,从而使奶酪获得符合产品要求的纤维结构,确保奶酪的质地和口感达到最佳状态。多用于生产软质奶酪,如马苏里拉干酪、艾门塔尔干酪、披萨干酪等。可使用新鲜牛乳、冰冻凝乳或奶粉、酶凝酪蛋白、淀粉、动、植物脂肪作为原材料。也可用于再制奶酪和奶油奶酪。

- 与传统热水加热系统相比,减少加热和拉伸时间,产品质量更高。
- 蒸煮拉伸过程中添加的水份被产品吸收。
- 蒸汽耗量减少,能耗降低。

The cheese Cooking Stretcher, by direct/Indirect steam heating the cheese and then performing plasticizing and kneading treatments on it, enables the cheese to acquire a fibrous structure that meets product requirements, ensuring that the cheese's texture and taste are optimized.It is widely used in the production of soft cheeses, such as Mozzarella, Emmental, and Pizza Cheese.Fresh milk, frozen milk, or milk powder, enzyme-coagulated casein, starch, animal/plant fats can be used as raw materials.It is also applicable for processed cheese and cream cheese.

- Compared with traditional hot water heating systems, it reduces heating and stretching time, resulting in higher product quality.
- The moisture added during the cooking and stretching process is absorbed by the product.
- Steam consumption is reduced, leading to lower energy consumption.

设备特点 | Feature

- 拉伸机槽体为AISI 316L材质,配置蒸汽夹套;
- 四个蒸汽喷嘴,连接洁净蒸汽注入到拉伸机加热产品;
- 2套螺杆,各自独立电机控制,以及变频器,旋转方向和旋转速度可调,适合不同奶酪品种和工艺要求灵活调整拉伸效果;
- 槽体底部圆弧,贴合双螺杆设计,更方便使得产品搅动拉伸;
- 槽体和双螺杆表面涂有特氟龙涂层,具有持久性的黑色Teflon,避免产品的粘附;
- 方形人孔,配置CIP洗球和呼吸口;
- 产品出料口配置气动活塞,配置两个气缸锁定,确保最大程度密封;
- 配置温度传感器实时检测并精确控制产品温度。
- 配置气动罐底阀、CIP泵、在线过滤器、不锈钢蒸汽截止阀;
- 工艺水管道配置电磁流量计;
- 配置控制柜,西门子S7-1200PLC,触摸屏可以储存对应于多种产品类型的各种工作配方。



双螺杆设计,带特氟龙涂层。
Double-Screw Design, coated with Teflon.

- Made of AISI 316L material, with a steam jacket.
- Four steam nozzles are connected to inject clean steam into the machine to heat the product.
- There are two sets of screws, each controlled by an independent motor and a frequency converter. The rotation direction and speed are adjustable to meet the flexible stretching requirements of different cheese varieties and processes.
- The trough bottom is arc-shaped, matching the double-screw design, which makes it more convenient for the product to be stirred and stretched.
- The surface of the trough and the double screws is coated with Teflon, featuring a durable black Teflon to prevent product adhesion.
- A square manhole is equipped with a CIP spray ball and a breather.
- The product outlet is equipped with a pneumatic piston and two cylinders for locking to ensure maximum sealing.
- Temperature sensors are configured to monitor and precisely control the product temperature in real-time.
- A pneumatic tank bottom valve, CIP pump, online filter, and stainless steel steam stop valve are also configured.
- The process water pipeline is equipped with an electromagnetic flowmeter.
- A control cabinet is configured, with a Siemens S7-1200 PLC and a touch screen that can store various working recipes corresponding to multiple product types.



奶酪压制机

Cheese Pressor



奶酪压制机用于原制奶酪生产中的高效成型工艺，凝乳排乳清后，将切碎的凝乳块放入模具中，通过压制机的精准压制，排出剩余乳清并压制成形，是确保奶酪质地均匀、结构紧密的关键步骤。这一工艺不仅决定了奶酪的外观，还直接影响其口感和保质期。

For efficient shaping processes in the production of natural cheese. After curding, the cut curd pieces are placed into molds, and through the precise pressing of the press machine, the remaining whey is expelled and the curd is shaped. This is a key step in ensuring the cheese has a uniform texture and a compact structure. This process not only determines the appearance of the cheese but also directly affects its taste and shelf life.



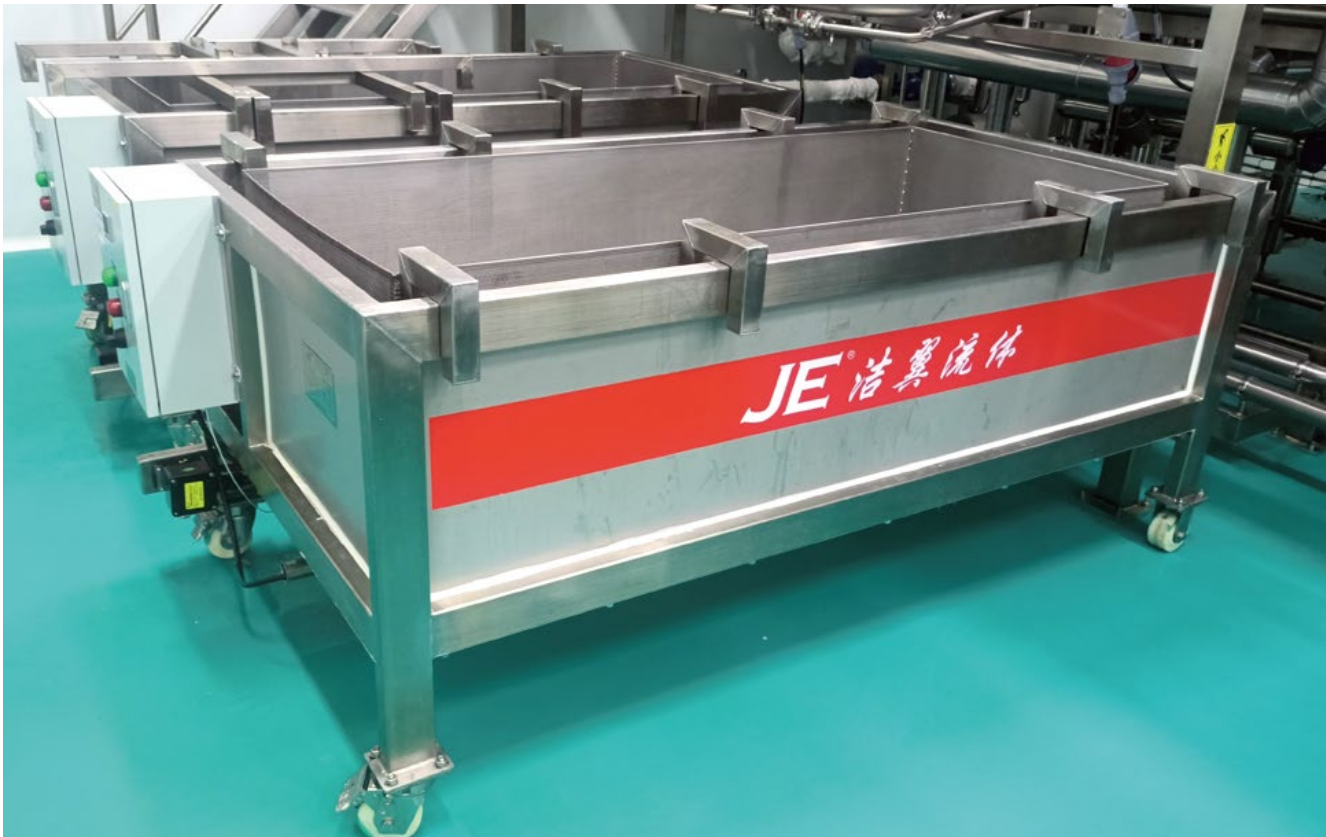
10kg 奶酪模具
10kg Cheese Mould

设备特点 | Feature

- 压制机框架材质为AISI 304，配置大气缸；
 - 压制机包括乳清排放槽；
 - 每个压制槽可同时压制10个模具；
 - 压制奶酪体积为10L，尺寸LxWxH=360x280x95mm，模具材质为AISI 304；
 - V型单槽设计，同时压制10个模具(100kg)，W型双槽设计，同时压制20个模具(200kg)；
 - 配置1个控制柜，包括压缩空气减压阀，包括气缸正反运动控制。
- The pressor frame is designed with AISI 304 with a big cylinder;
 - The pressor includes a whey discharge trough;
 - Each pressing slot can press 10 molds simultaneously;
 - The volume of the pressed cheese is 10L, with dimensions L x W x H = 360x280x95mm. The mold material is AISI 304;
 - V-shaped single slot design, pressing 10 molds (100kg) at the same time, W-shaped double slot design, pressing 20 molds (200kg) at the same time;
 - Equipped with one control cabinet, including a compressed air pressure reducing valve, including control for the forward and reverse motion of the cylinder.

奶酪完成台

Cheese Working Table

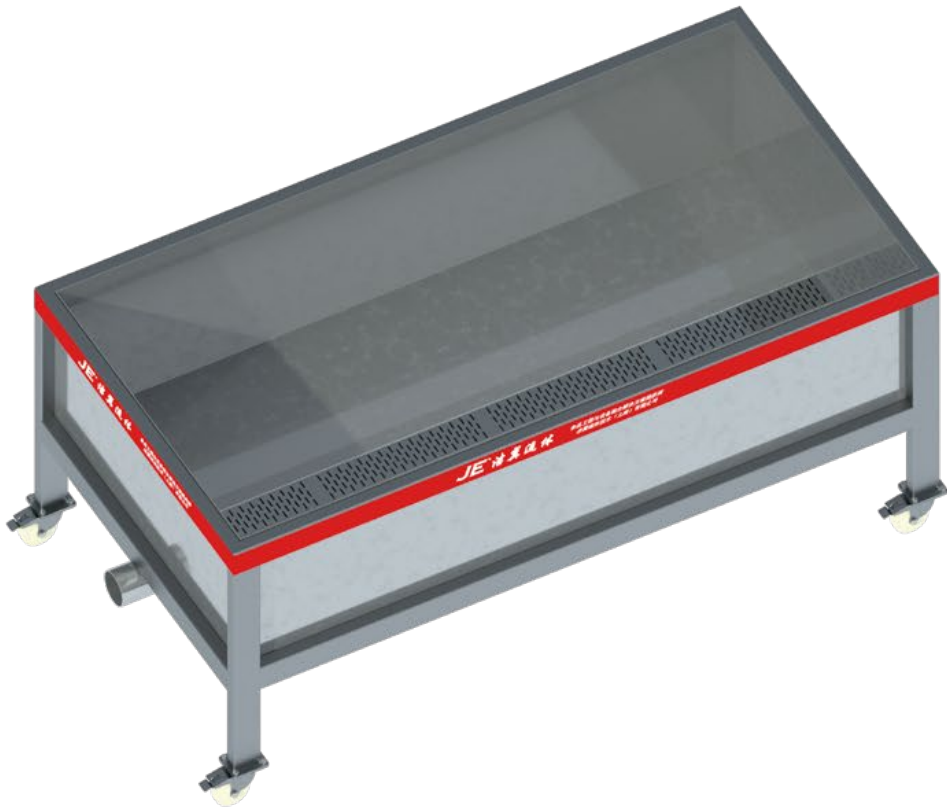


在原制奶酪的生产过程中,完成台是连接凝乳处理与最终成型的关键环节,用于乳清排出、脱水、奶酪的堆酿、切割等。其功能和作用对于奶酪的品质、生产效率以及整体工艺的稳定性至关重要。

In the production process of natural cheese, the completion stage is a crucial link connecting curd treatment with the final shaping. It is used for whey drainage, dehydration, cheese ripening, cutting, etc. Its functions and roles are vital for the quality of cheese, production efficiency, and the stability of the overall process.

设备参数 | Parameter

容积/L Cap.	长/mm L	宽/mm W	深/mm D	功率/kw P
1000	2000	1000	500	1
2000	4000	1000	500	2
4000	5800	1400	500	4



设备特点 | Feature

- 全不锈钢AISI 304设计;
- 槽底倾斜式设计,中间配置过滤网,过滤孔径可以根据产品工艺定制;
- 配置竖直过滤板,隔离乳清和酪蛋白,便于乳清排放;
- 底部电加热保温,独立控制电柜;
- 配置乳清排放槽;
- 配置万向轮,移动式设计。

- Designed with stainless steel AISI 304;
- The bottom of the trough is designed with an incline, equipped with a filter mesh in the middle, and the filter pore size can be customized according to product processes;
- Equipped with a vertical filtration plate to separate whey and casein, facilitating the discharge of whey;
- Bottom electric heating and insulation, with an independent control cabinet;
- Equipped with a whey discharge trough;
- Equipped with caster wheels, designed for mobility.

鲜奶巴氏杀菌机
Fresh Milk Pasteurizer



鲜奶巴氏杀菌机,广泛用于乳品行业的产品杀菌工艺,杀菌温度灵活可调,最大流量可达到30,000升/小时。同时可选配超巴氏杀菌单元,杀菌温度可达到125℃。
用于处理鲜奶的巴氏杀菌,四段式板式换热器的应用,用于原料奶的预巴氏处理,或者低温巴氏鲜奶的生产。杀菌温度70~85℃可调。可选配分离机、澄清机、脱气机、均质机和单效降膜蒸发器。高端配置的鲜奶巴氏杀菌机,能实现优质乳工程的杀菌工艺要求。

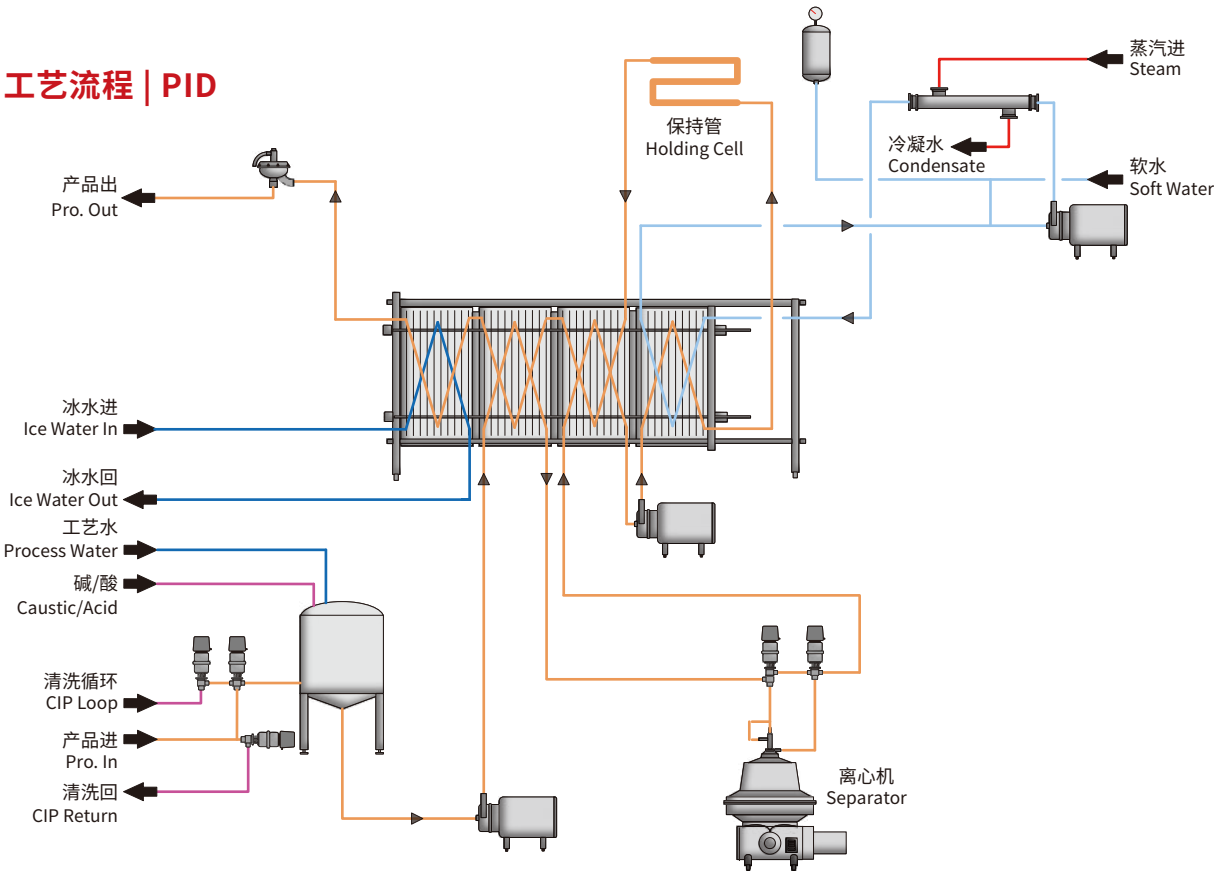
Fresh milk Pasteurizer is widely used in the dairy industry for product sterilization processes. The sterilization temperature is adjustable, with a maximum flow rate of up to 30,000L/h. It can also be equipped with an ultra pasteurizer unit, where the sterilization temperature can reach up to 125°C. It is used for the Pasteurization of fresh milk, equipped with a four sections plate heat exchanger for pre-Pasteurization treatment of raw milk or for the production of low-temperature Pasteurized fresh milk. The sterilization temperature is adjustable between 70-85°C. It can be optionally equipped with a separator, clarifier, deaerator, homogenizer, and one stage evaporator. High level fresh milk Pasteurizer can meet the sterilization process requirements for high-quality dairy process.

设备特点 | Feature

- 采用板式换热器, 极高的换热效率;
- 较小的产品压力降;
- 物料和热水温和加热;
- 产品与产品的热回收设计;
- 物料和热、冷媒、物料和物料之间的换热采用压差管理;
- 在杀菌段, 产品与热水之间的小温差能确保温和加热, 并减少结垢, 获得更长的设备运行时间;
- 全程PLC和触摸屏控制, 操作方便。

- PHE is used for high heat exchange rate;
- Lower pressure drop;
- Smooth Heat exchange between product and product;
- Recovery between product and product;
- Different pressure control between product and hot/cold media;
- Small temperature difference between product and hot water in sterilization section can ensure the gentle heating and decrease fouling, which also can extend the running time;
- PLC and Touch screen control, easy operation.

工艺流程 | PID



处理能力 | Capacity

6,000 升/小时 | 10,000 升/小时 | 15,000 升/小时
20,000 升/小时 | 25,000 升/小时 | 30,000 升/小时

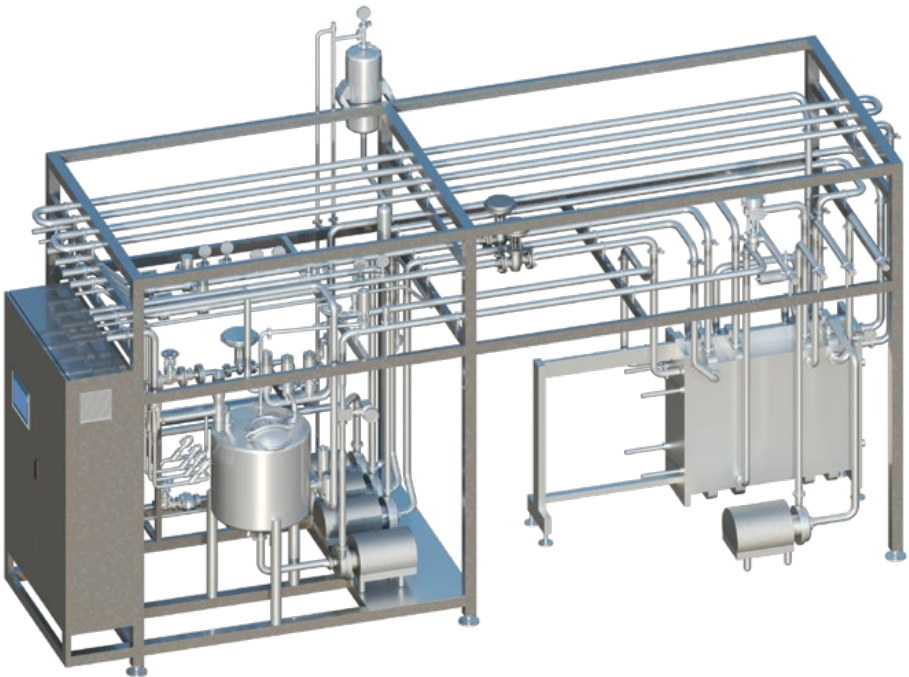
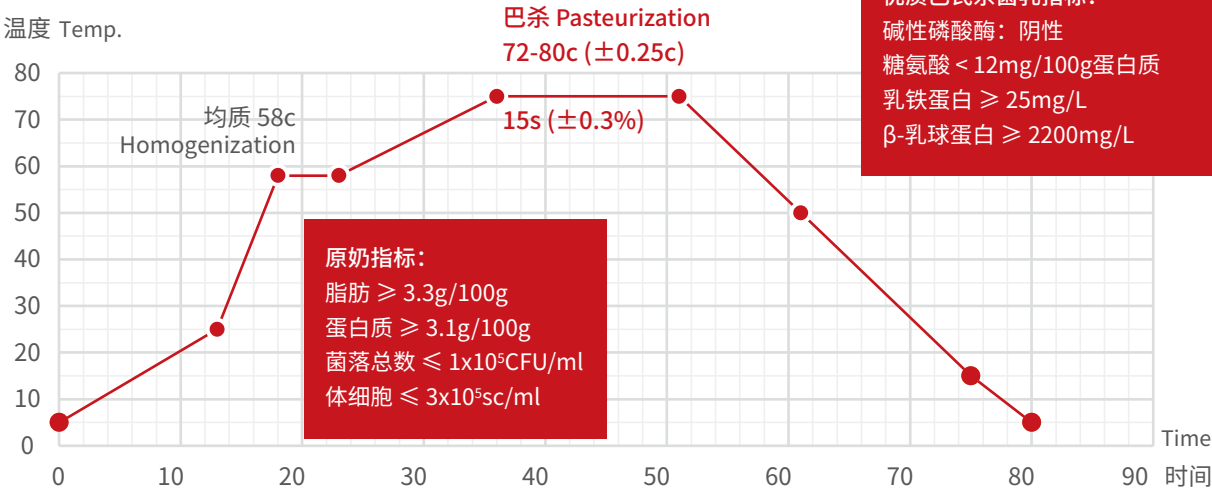
*可根据流量要求进行不同的定制

6,000 L/h | 10,000 L/h | 15,000 L/h
20,000 L/h | 25,000 L/h | 30,000 L/h

*customized by different requirements.

优质巴氏杀菌乳指标和工艺要求

Indicator and process of high-quality pasteurized milk



多功能巴氏杀菌机

Multi-function Pasteurizer



多功能巴氏杀菌机, 用于对最终产品基料(酸奶、奶酪、甜品、慕斯)的巴氏杀菌, 五段式的板式换热器的应用, 其中两段的产品和产品的热回收段, 把产品温度由底到高, 依次经过杀菌段和冷却段, 达到最终出料温度要求。杀菌温度95°C 可调, 标配脱气机、均质机。选配125°C高温杀菌单元, 以达到统一设备处理不同产品工艺要求。

Multi-functional Pasteurizer is used for the Pasteurization of final product bases (yoghurt, cheese, desserts, mousse). It features a five sections plate heat exchanger application, which includes two stages for product and product heat recovery. This process raises the product temperature from low to high, passing through the sterilization and cooling stages in sequence to meet the final product temperature requirements. The sterilization temperature is adjustable up to 95°C, and it comes standard with a deaerator and homogenizer. Optionally, a 125°C high-temperature sterilization unit can be equipped to handle different product processes.

处理能力 | Capacity

6,000 升/小时 | 10,000 升/小时 | 15,000 升/小时
20,000 升/小时

*可根据流量要求进行不同的定制

6,000 L/h | 10,000 L/h | 15,000 L/h
20,000 L/h

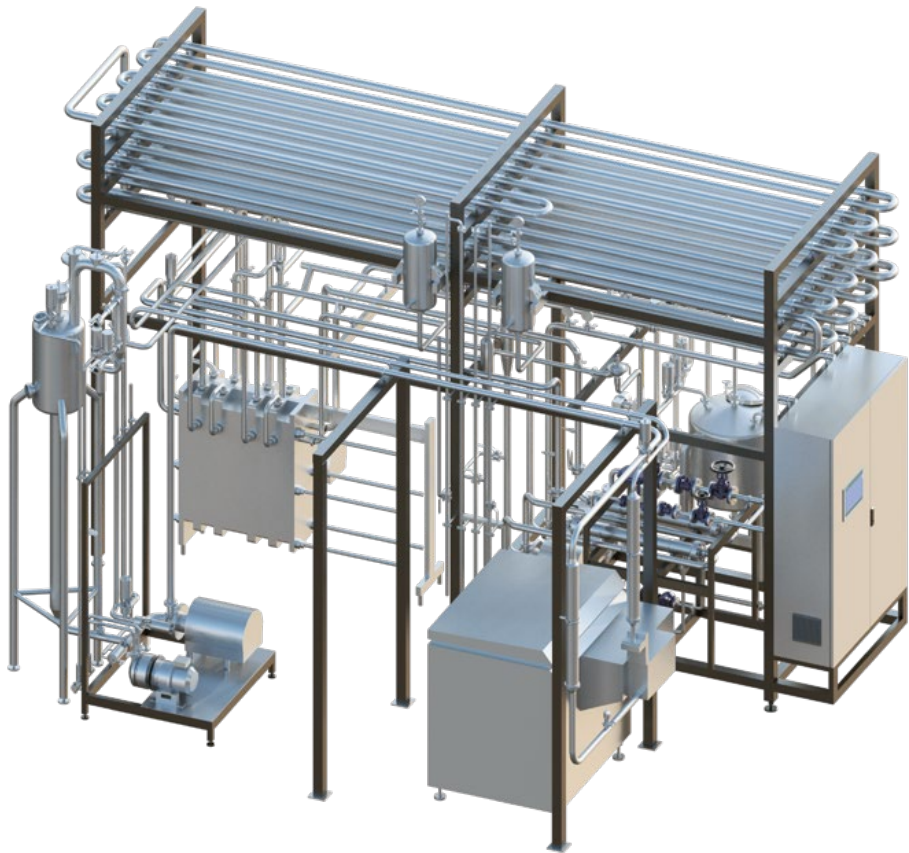
*customized by different requirements.



设备特点 | Feature

- 采用板式换热器, 极高的换热效率;
- 物料和热水温和加热, 产品与产品的热回收设计;
- 物料和热、冷媒、物料和物料之间的换热采用压差管理;
- 全程PLC和触摸屏控制, 操作方便。

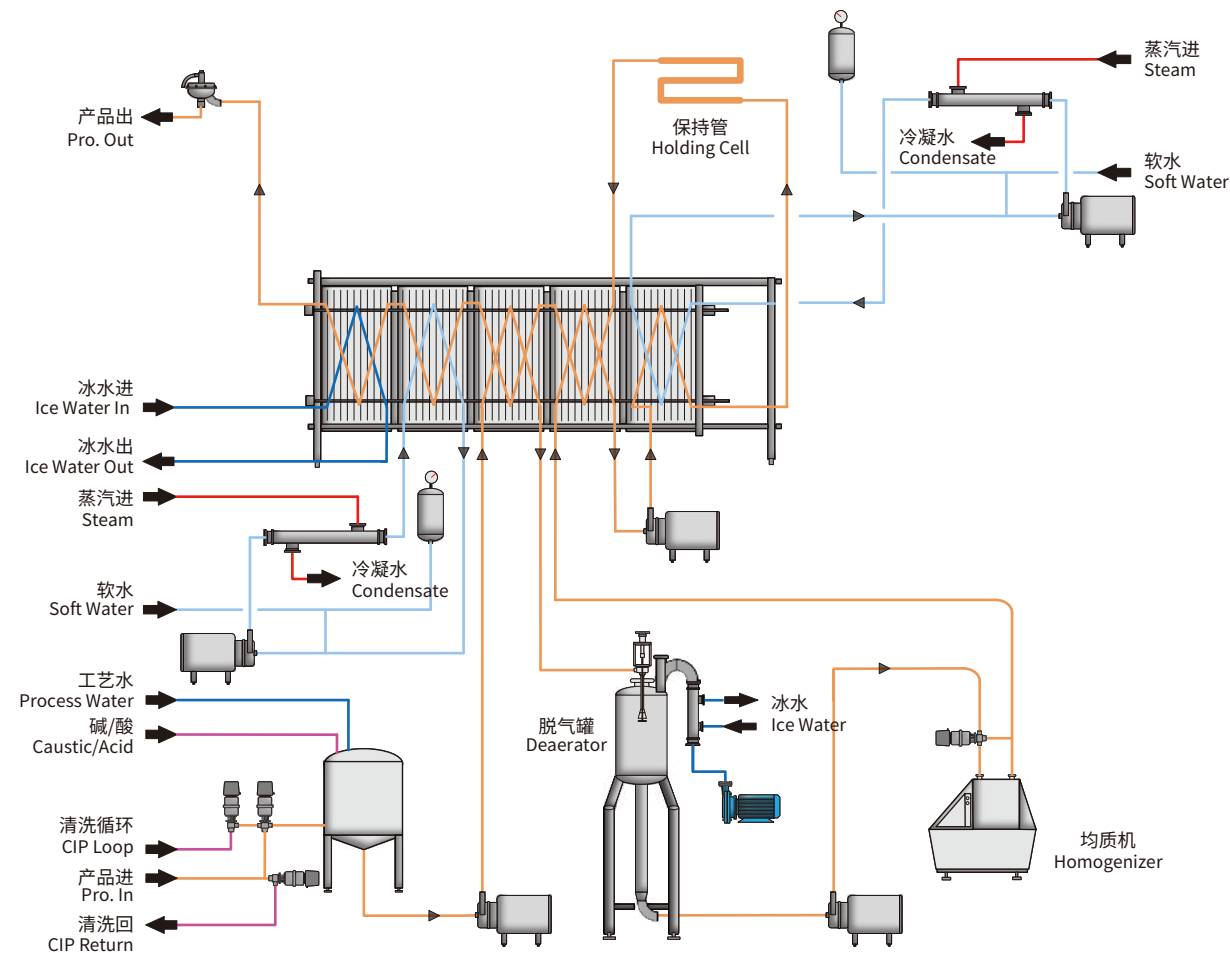
- PHE is used for high heat exchange rate;
- Smooth heat exchange between product and product. Heat recovery between product and product;
- Different pressure control between product and hot/cold media;
- PLC and Touch screen control, easy operation.



工艺参数 | Process Parameter

工艺参数 Parameter		描述 Spec.	备注 Notes	
进料温度	Inlet Temperature (°C)	5~20°C		
脱气温度	Deaeration Temperature (°C)	70°C	选项	Option
均质温度	Homogenization Temperature (°C)	65°C		
均质压力	Homogenization Pressure (bar)	250/50bar	可设定	Customized
杀菌温度	Sterilization Temperature (°C)	95/125°C	取决于产品	Depend on product
保持时间	Holding Time (s)	15/300s	取决于产品	Depend on product
出口温度	Outlet Temperature (°C)	5/45/95°C		
热回收率	Regeneration	>90%		

工艺流程 | PID



CIP清洗站

CIP Station



CIP清洗站即在线清洗系统,是一种不拆卸生产设备的前提下,进行高效、节能的清洗,以及消毒,控制微生物的方案。可以根据不同的清洗目标(如罐、管道、灌装机等)的不同清洗要求进行灵活设计和清洗控制。

CIP清洗机理主要由加入的化学试剂产生,决定了洗涤效果。最常用的为1~2%的硝酸(酸),1~3%的氢氧化钠(碱),通过和水之间的清洗步骤的组合,达到清洗效果。CIP消毒常用热消毒方式,即主要是在CIP清洗结束后,增加95°C高温热水对目标进行消毒。

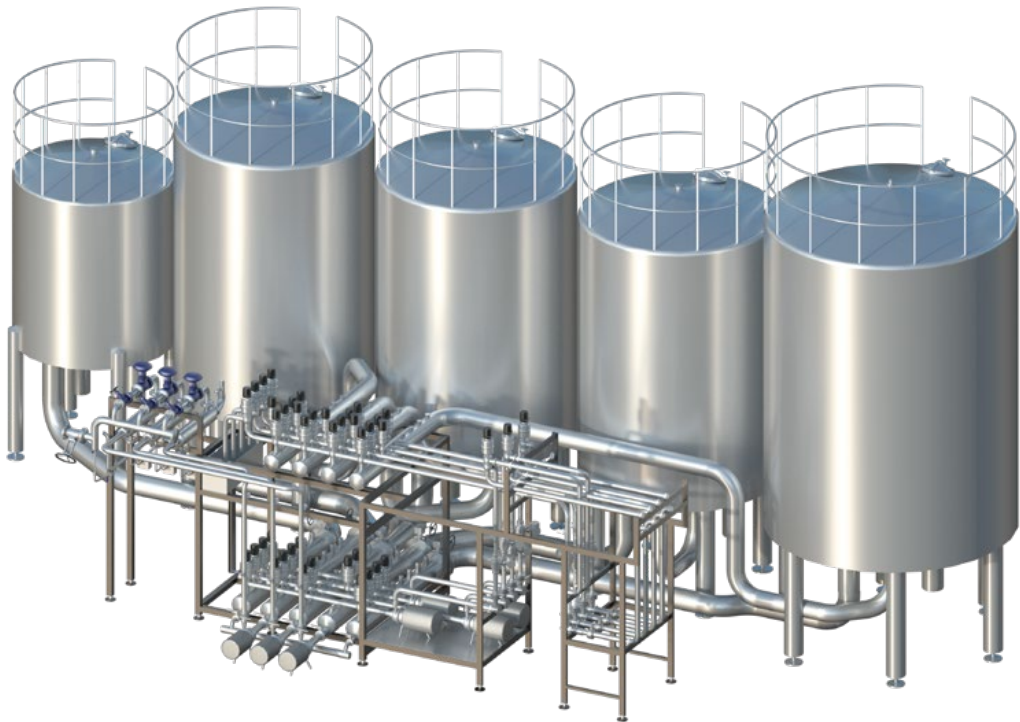
CIP(Clean In Place) station, also known as the online cleaning system which is a method of conducting efficient, energy-saving cleaning ,as well as disinfection and microbial control, without the need to disassemble production equipment. It allows for flexible design and cleaning control based on different cleaning targets(such as tanks, pipelines, filling machines, etc.)and their specific cleaning requirements.

The CIP cleaning process is primarily determined by the chemical agents added, which affect the washing effectiveness. The most commonly used agents are 1-2%nitric acid and 1-3%sodium hydroxide(caustic),combined with water through a series of cleaning steps to achieve the desired cleaning results. A common method of disinfection in CIP is thermal disinfection, which mainly involves the addition of hot water at 95°C to the target after the CIP cleaning process to sterilize it.

设备特点 | Feature

- 对于规模化生产, 酸、碱、热水罐配有独立自循环加热单元, 以缩短配制时间;
- 多条清洗线的设计, 能同时满足整厂中多条工艺线的清洗要求;
- 全程PLC, 中控室或触摸屏控制, 操作方便;
- 带有报警和数据记录功能;
- 严格遵循欧洲卫生等级标准EHEDG设计。

- The process can be separately used for acid, caustic washing, water washing or hot water disinfection. All above is continuously running which reduces cleaning time, and increase the efficiency;
- Several wash lines design can ensure cleaning requirement of several targets at same time;
- PLC and Touch screen control, easy operation;
- With alarms and data recording function;
- Execute European EHEDG standard.



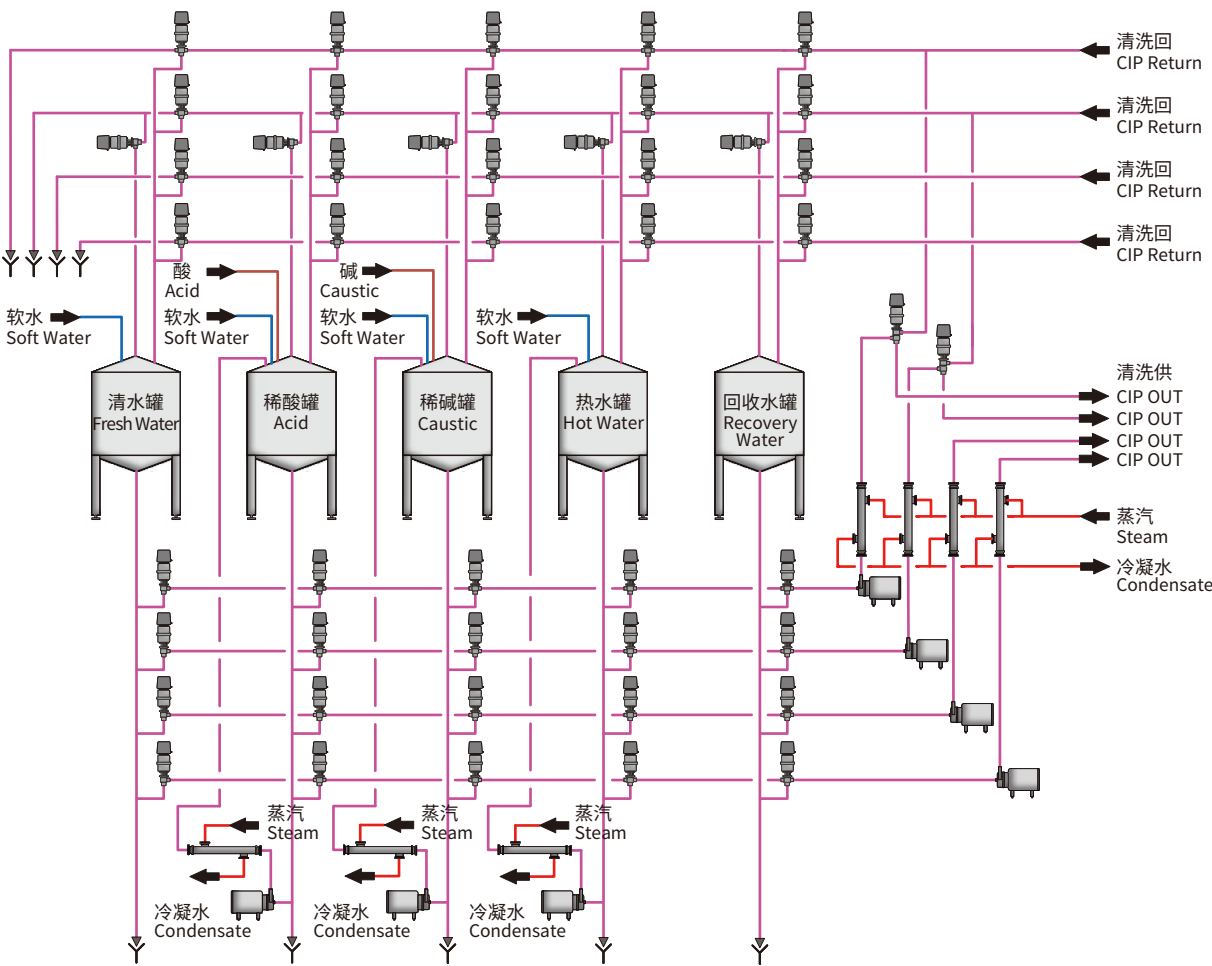
设备配置 | Configuration

- 三罐式(酸-碱-水)
适用于小型工厂, 或中试实验车间;
 - 四罐式(酸-碱-水-回收水)
适用于规模化生产, 卫生等级要求;
 - 五罐式(酸-碱-水-热水-回收水)
增加热水罐用于生产设备热水消毒;
 - 六罐式(酸-碱-碱-水-热水-回收水)
增加一个碱罐, 集成奶车清洗功能。
-
- Three-tanks
(Acid, Caustic, Fresh water)
For small factory, pilot plant;
 - Four-tanks
(Acid, Caustic, Fresh water, Recovery water)
For standardized production and hygienic grade requirements;
 - Five-tanks
(Acid, Caustic, Fresh water, Hot water, Recovery water)
An additional hot water tank is added for hot water disinfection of production equipment;
 - Six-tanks
(Acid, Caustic, Caustic, Fresh water, Hot water, Recovery water)
An additional caustic tank is added to integrate the cleaning function of the milk truck.

清洗消毒步骤 | CIP Steps

步骤 Step		浓度 Molarity	温度 Temp.		时间 Time
水冲	Water Flush	/	常温	RT	300s
碱洗	Caustic	2%	85°C	85°C	600~1200s
水冲	Water Flush	/	常温	RT	300s
酸洗	Acid	1.5%	75°C	75°C	600~1200s
水冲	Water Flush	/	常温	RT	300s
热水消毒	Hot Water Disinfection	/	95°C	95°C	600~1200s

工艺流程 | PID



无菌罐系统

Aseptic Tank System



无菌罐, 专为液态食品设计的高级储存设备, 用于在无菌环境下储存经过超高温 (UHT) 杀菌或巴氏杀菌的产品, 例如牛奶、酸奶、饮料等无菌产品。该设备能够确保产品在进行罐装之前保持无菌状态, 从而延长液态食品的保质期并保持其新鲜度和营养成分。

The aseptic tank is an advanced storage device specifically designed for liquid food products. It is used to store products that have been sterilized by ultra-high temperature (UHT) or pasteurization in a sterile environment, such as milk, yogurt, beverages, and other sterile products. The device can ensure that the products remain sterile before packaging, thereby extending the shelf life of liquid food products and maintaining their freshness and nutritional components.

应用范围 | Application

牛奶 | 花色奶 | 酸奶 | 果汁饮料、茶饮料和咖啡饮料 | 植物基浓浆和浓缩奶 | 奶油和奶昔 | 特医健康食品 | 其它特定产品

Milk | Flavored milk | Yoghurt | Juice drinking, Tea Drinking and Coffee drinking | Plant-based cream and Condensed milk | Cream, Milkshake | Special medical purpose health foods | Other specific products

无菌罐尺寸 | Aseptic Tank Size

容积/L Capacity	罐内径/mm Inner Diameter	总体高度/mm Total Hight
1000	1150	3500
2000	1250	3700
5000	1800	4500
10000	2200	4700
15000	2400	4900
20000	2600	6000
25000	2900	6100
30000	3050	6300
40000	3400	6700
50000	3450	7600

工艺参数 | Process Parameter

工艺参数	描述
容量	500L~50,000L *可根据流量要求进行不同的定制
材质	内表面: AISI 316L, Ra0.8 外表面: AISI 304, 2B
设计压力 (bar)	3bar~6bar
设计温度 (°C)	150°C
配置保温、蜂窝夹套	
Parameters	Spec.
Capacity	500L~50,000L * Customizable according to flow rate requirements
Material	Inner Surface: AISI 316L, Ra0.8 Outer Surface: AISI 304, 2B
Design Pressure	3bar~6bar
Design Temp.	150°C
Insulation and honeycomb jacket are configured	



脱气系统

Deaeration System



脱气系统是用于去除液体中溶解或分散空气的一种加工处理工艺。在食品行业，脱气工艺能够提高产品质量，改善工艺控制。对于乳制品，脱气可以去除牛奶本身的异味，改善最终产品的口味。对于酸奶，脱气还可以减少发酵时间，提高生产效率。

Deaeration is the specific process to remove the dissolved or dispersed air from liquid. In food industry, the process can improve product quality and simplify the process control. For dairy, deaeration can remove peculiar smell from milk, improve product taste. For yoghurt, deaeration can reduce the fermentation time and improve production efficiency.

设备特点 | Feature

- 真空度范围：-0.8~0.4bar；
- 脱气温度控制在65~75°C之间；
- 特有的伞状喷雾设计和罐体外观尺寸设计，保证脱气效果；
- 脱气罐罐体选材为食品级AISI 304或AISI 316L；
- 出料泵带有导向装置，避免产品由于负压而产生回流；
- 全程PLC控制，操作方便；
- 可以选择报警和数据记录功能；
- 与现有设备灵活方便的对接；
- 严格遵循欧洲卫生等级标准EHEDG设计。

- Vacuum range: -0.8~0.4bar;
- Deaeration temperature is controlled between 65 to 75°C;
- The Parasol design and special tank design maximize deaeration performance and efficiency;
- Material of deaeration tank is food-grade AISI 304 / 316L;
- With inducer the transfer pump can avoid product reflux;
- PLC automatic control, high control precision, good operation;
- With options of alarms and data recording function;
- Easily connected with existing systems;
- Execute European EHEDG standard.

应用范围 | Application

乳品 | 饮料 | 传统发酵行业
Dairy | Beverage | Fermentation

处理能力 | Capacity

1,000 升/小时~60,000 升/小时
1,000 L/h~60,000 L/h



脱氧水系统

Deoxidation Water System



脱氧水系统用于去除水中溶解氧的一种加工处理工艺。在饮料和啤酒行业应用广泛，能够严格控制产品中溶解氧的含量，避免在储存和运输过程中产生异味。

Water deoxidation process can remove the dissolved oxygen from water. The process is widely used in beverage and brewery industry. It can avoid any peculiar smell in the product during the storage and transportation.

设备特点 | Feature

- 真空度范围:-0.8~-0.4bar; 脱气温度控制在20°C左右;
- 采取两级横罐式设计, 提高脱气效果;
- 氮气置换氧气的设计, 加上真空泵的应用, 含氧量最小能控制在0.5ppm;
- 全程PLC控制, 操作方便. 可选择报警和数据记录功能;
- 与现有设备灵活方便的对接;
- 严格遵循欧洲卫生等级标准EHEDG设计。

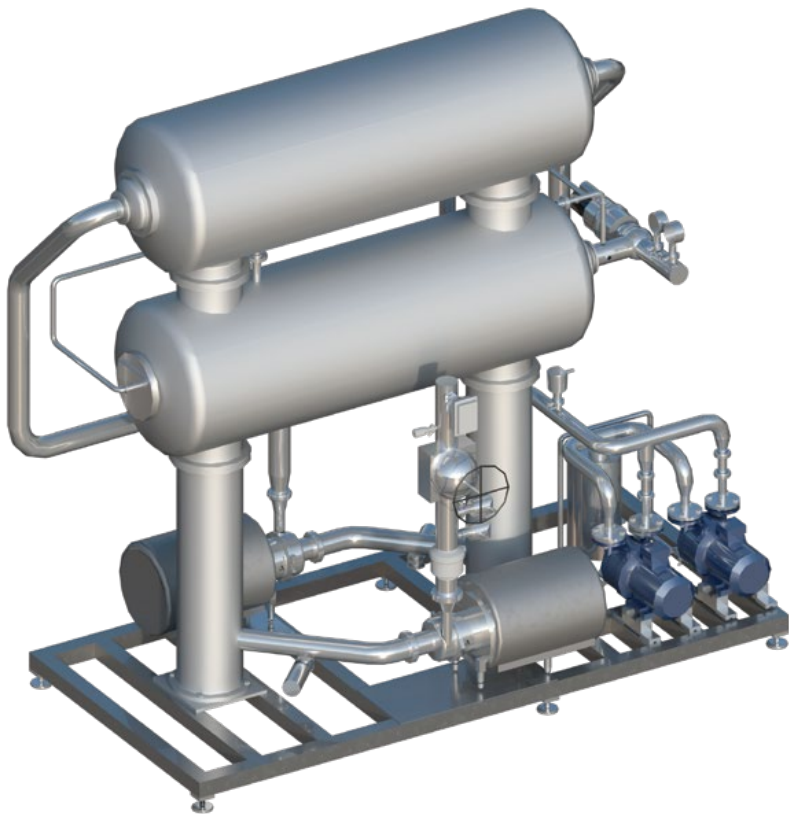
- Vacuum range: -0.8~-0.4bar, temperature is about 20°C;
- The design of two horizontal tanks is to maximize deaeration performance;
- Nitrogen replacement and vacuum pump used, which can control the dissolved oxygen lower than 0.5ppm in water;
- PLC and Touch screen control, easy operation. Alarms and data recording function can avoid any unqualified product;
- Easily connected with existing systems;
- Execute European EHEDG standard.

应用范围 | Application

乳品 | 酿酒
Dairy | Brewery

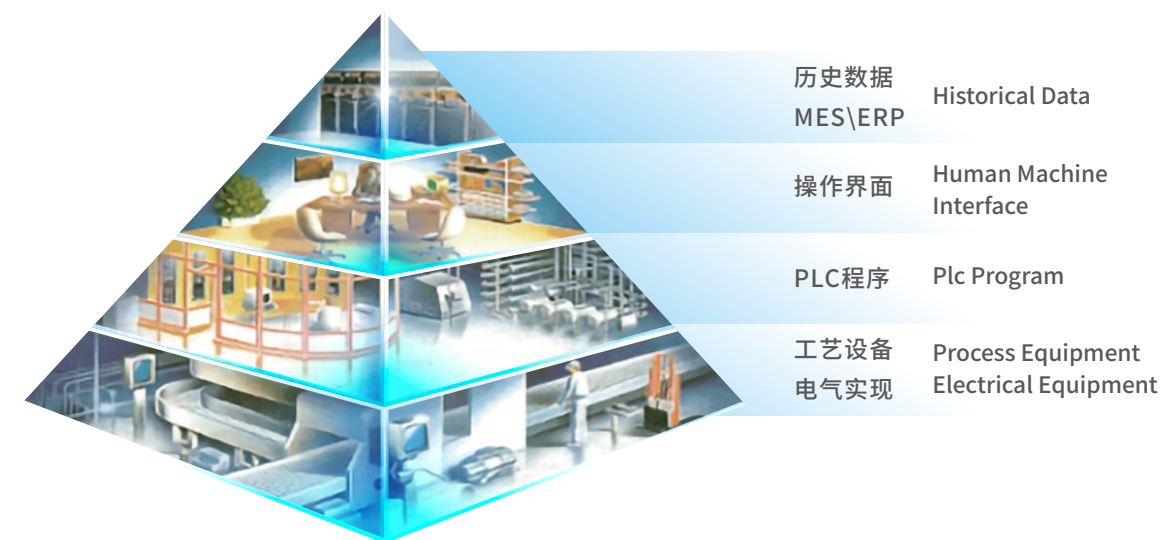
处理能力 | Capacity

1,000 升/小时~70,000 升/小时
1,000 L/h~70,000 L/h

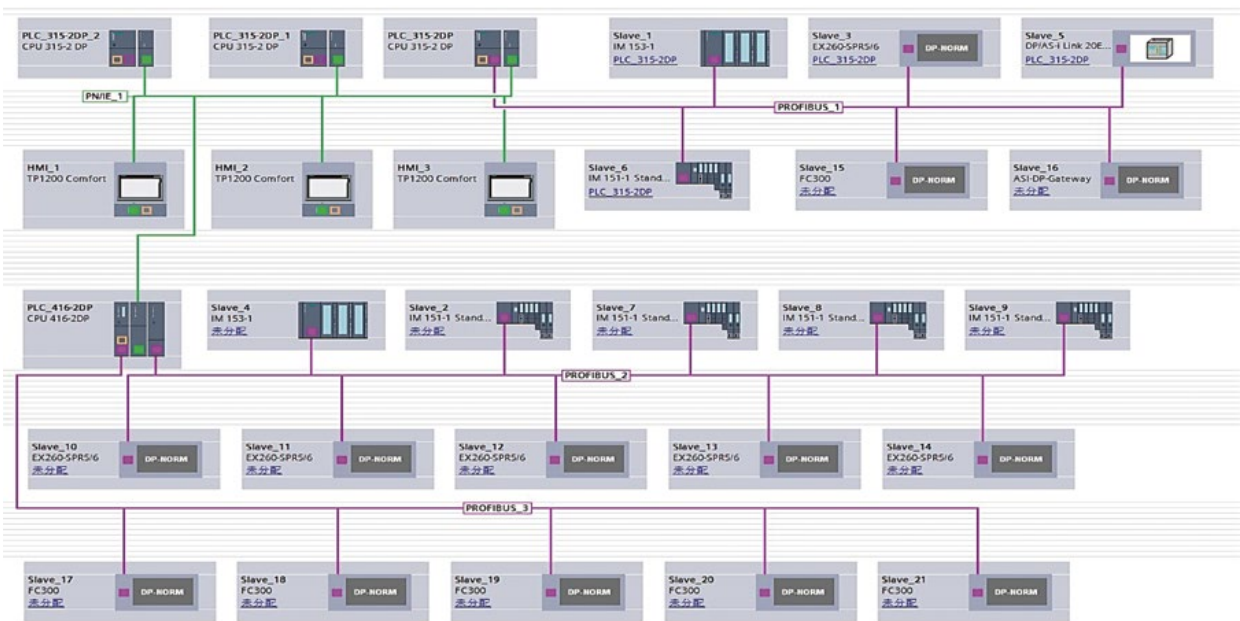


工厂控制架构

Framework of Factory Controlling

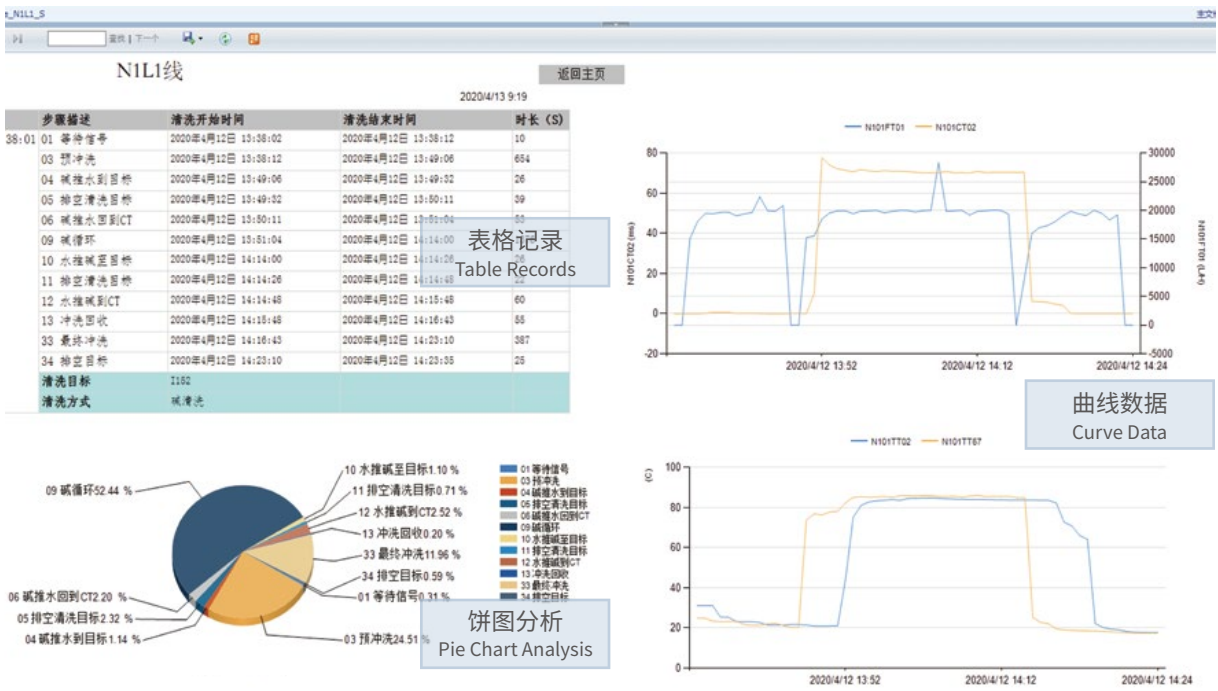


网络组态 | Network Configuration



数据库记录

Database Record



数据库内容 | Database Content

- CIP记录:记录CIP站每条线具体清洗过程;
 - 超高温记录:记录超高温运行过程;
 - 生产记录:记录生产程序运行;
 - 泵阀记录:记录所有泵阀已运行时间及次数;
 - 操作记录:记录中控员所有的生产操作;
 - 用户登录记录:记录上位机所有用户登录时间及相应权限。
- CIP: Record the specific cleaning line of each CIP station;
 - UHT: Record the ultra-high temperature operation process;
 - Production: Record the production process operation;
 - Pump & Valve: Record the running time and number of times for all pumps and valves;
 - Operation: Record all production operations by the control operator;
 - User login: Record the login times and corresponding permissions of all users on the master computer.

数据库记录 | Database Recording

- 通过上位机、PLC直接传输等方式,把现场运行数据用Web方式表达出来;
 - 表达方式有曲线图、表格、饼图等,还可进行相应的线路筛选、时间筛选查询。
- Through master computer, PLC direct transmission etc., the on-site operation data is expressed in Web format;
 - Expression by line charts, tables, histograms, etc., and data screening by route, time etc..

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