



RITONG MACHINERY 日通机械

高温杀菌锅 夹层锅 蒸煮锅

High Temperature Retort
Jacketed Kettle and Cooking Pot

诸城市日通机械有限公司

ZHUCHENG RITONG MACHINERY CO.,LTD.

地址：山东省诸城市密州工业园（东、南外环路口东行2公里）
Address: Mi Zhou Industrial Darden Zhucheng City Shandong
Province China(The East, Sourth waihuan road intersection
travels to the east 2 kilometers)

营销热线：0536-6084333 6084777

服务热线：0536-6089755

传 真：0536-6064111

Sales telephone: +86-536-6084333 6084777

After sale service telephone: +86-536-6089755

Fax number: +86-536-6064111

Web: www.rtjx.com

E-mail: ritongjixie@163.com

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ZHUCHENG RITONG MACHINERY CO.,LTD.



企业简介

山东省诸城市日通机械有限公司是国家许可压力容器生产企业，具有压力容器制造资质，证书编号为TS2237125-2014，并已通过ISO9001:2000质量管理体系认证，拥有自营进出口权。企业现有职工220人，高级职称16人，中等职称人员15人，占地面积30000平方米，生产面积15000余平方米。主要从事杀菌设备、蒸煮设备及食品机械的加工制造，是国内外食品加工工业灭菌设备的领先供应商。

主要产品有：各种型号电脑全自动双层热水循环调理型杀菌锅（釜），电脑全自动热水顶喷/侧喷/脉冲调理型杀菌锅（釜），电脑全自动双锅并联热水循环调理型杀菌锅（釜），电脑全自动水浴式三锅串联杀菌锅，半自动双层热水循环式杀菌锅、单层卧式杀菌锅、热水喷淋式电汽两用杀菌锅、双锅并联式杀菌锅、常压式杀菌锅、旋转式杀菌锅、双开门杀菌锅及可倾式、固定式、搅拌式夹层蒸煮锅等三十大系列、二百多个规格型号，广泛应用于各种食品杀菌及农产品深加工、化工医药的生产等。可满足外资企业、合资企业及国内大中小企业生产需求。产品畅销全国各地，并已出口多个国家和地区，成为中国领先的杀菌设备制造商、服务商之一，在同行业中享有很高的声誉。

“走进日通门，永远是朋友”我们将以最诚信的方式与您共创辉煌。

COMPANY INTRODUCTION

Shandong Zhucheng Ritong Machinery Co. Ltd. is the designated national production enterprises with the pressure vessel, pressure vessel manufacturing qualification, certificate number is TS2237125-2014, and has passed ISO9001:2000 quality management system certification, with self import and export rights. Enterprises existing staff of 220 people, 16 senior titles, intermediate title personnel 15 people, covers an area of 30000 square meters, the production area of 15000 square meters. Mainly engaged in sterilization and cooking equipment, processing equipment and food machinery manufacturing, is a leading supplier of domestic and foreign food processing sterilization equipment.

The main products are: various types of computer automatic double layers hot water immersion retort, computer automatic water top spray / side spray / conditioning pulse retort, computer automatic double pot parallel circulating hot water immersion type retort. Semi automatic double-layer hot water immersion type retort, the single layer horizontal retort, hot water spray type pneumatic electric steam retort, Double pot parallel retort, fuel type retort, a rotating type retort, double door retort and tilting type, fixed type, mixing type jacketed cooker and so on thirty big series, more than 200 specifications model. Widely used in all kinds of food sterilization and deep processing of agricultural products, chemical and pharmaceutical production etc.. Can meet the needs of foreign-funded enterprises, joint ventures and the large and small domestic production enterprises demand. Products sell well all over the country, and have been exported to many countries and regions, to become one of the largest China sterilization equipment manufacturers, service providers, and enjoys very high reputation in the same industry.

"Into the Ritong gate, be friends forever," we will be the best way of good faith with you to create brilliant.

企业荣誉 COMPANY HONOUR

国家许可压力容器生产企业
潍坊市守合同重信用企业
荣获多项国家专利产品企业

The national pressure vessel designated production enterprise
Weifang contract re credit enterprises
Win many national patents Enterprises



工程案例 ENGINEERING CASE



电脑全自动喷淋式(直热直冷)调理杀菌锅

Computer fully automatic water spray type (promoted direct cooling) retort

设备特点

THE CHARACTERISTICS

- 少量的工艺用水快速循环，快速达到预定杀菌温度。
- 减少蒸汽消耗，蒸汽、雾化后的杀菌水在杀菌锅内直接进行热混合，提高升温降温的速度。
- 低噪音，创造安静、舒适的作业环境。
- 锅内配备四支可移动温度传感探头，可随时监控食品中心的F值、釜内的热分布情况，随时了解热穿透。
- 完美的压力控制，整个生产过程压力在不断调节，以适应产品包装内部压力的变化，特别适合含气包装的产品。
- 工艺用水预热系统（可选项）可确保温、热填充的产品得到持续的升温过程。
- 杀菌用水采用软化水（可选项）避免工艺用水水质问题造成外包装沾染污垢。
- 蒸汽杀菌功能（可选项）。
- A small amount of process water, rapid cycling, to quickly reach a predetermined sterilization temperature.
- Reduce steam consumption, the steam, the soft water in the retort direct hot mix, and to improve the speed of heating/cooling.
- Low noise to create a quiet, comfortable operating environment.
- The kettle is equipped with four removable temperature sensing probe can monitor the F value of the food center, heat distribution, heat penetration to keep abreast.
- Perfect pressure control throughout the production process pressure is constantly adjusted to accommodate the pressure changes inside the product packaging, particularly suitable gas packing products.
- Process water preheating system (option) is a continuous heating process can ensure that the warm, or hot-fill products.
- Sterilizing water using softened water (optional) to avoid water quality problems caused by the packing process water contaminated by dirt.
- Steam sterilization function (optional).

适用范围

RANGE OF APPLICATION

- 金属容器：马口铁罐、铝罐。
- 软袋包装：铝箔袋、透明袋、真空袋、高温蒸煮袋等。
- Metal container: tinplate cans, aluminum can.
- The soft packing: transparent bags, aluminum foil bag, vacuum bag, high temperature cooking bags etc.



- 采用世界上最先进的电脑控制系统。
- 采用温度薄膜调节阀自动调节锅内温度。
- 采用高效换热器，几分钟就达到杀菌温度。
- 所有的阀门开关全部采用电脑程序控制。
- 整个杀菌程序完全采用电脑自动化控制，无需人工操作。
- 采用大屏幕触摸屏，杀菌流程以动画形式表示。
- 采用电子变送器控制温度、压力。
- 可以即时打印和储存、时间、温度、压力的曲线图。

- Using the computer control system of the most advanced in the world.
- Using temperature film regulating valve automatically adjust the temperature in the retort.
- Using the high efficiency heat exchanger, a few minutes to achieve sterilization temperature.
- Valve switch all by computer program control.
- The sterilization procedure completely adopts computer automatic control, No need t manual operation.
- With large touch screen, sterilization processes to animation representation.
- Using electronic control temperature, pressure transmitter.
- The graph can be instant printed and stored the time, temperature, pressure.

技术参数

TECHNICAL PARAMETERS

型号 Model	RT-900			RT-1000			RT-1200			RT-1300			RT-1500		
分类 Classification	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3
直径 Diameter(mm)	900	900	900	1000	1000	1000	1200	1200	1200	1300	1300	1300	1500	1500	1500
直筒长度 Cylinder length(mm)	1800	2500	3000	2200	2500	3000	3000	3600	4000	3000	3600	4000	4000	4500	5000
总长 Total length (mm)	3600	4200	4700	4000	4700	5200	5000	5600	6000	5200	5800	6200	5600	6200	6500
总宽 Total width (mm)	1600	1600	1600	1750	1750	1750	1800	1800	1800	1800	1800	1800	2000	2000	2000
总高 Total high (mm)	1600	1700	1750	1750	1750	1750	1800	1800	1800	1800	1800	1800	2000	2000	2000
材质 Material	SUS304/Q235B														
设计温度 Design temperature	147℃														
设计压力 Design pressure	0.35Mpa														



喷淋式(间热间冷)调理杀菌锅

Computer fully automatic water spray type (between the ascending cold) retort

设备特点

THE CHARACTERISTICS

- 间接加热间接冷却，冷却用水与工艺用水不接触，避免了食品的二次污染，无需使用水处理化学制剂，高温短时间杀菌。
- 减少蒸汽消耗，蒸汽、雾化后的杀菌水在杀菌锅内直接进行热混合，提高升温降温的速度。
- 少量的工艺用水快速循环，快速达到预定杀菌温度。
- 低噪音，创造安静、舒适的作业环境。
- 锅内配备四支可移动温度传感探头，可随时监控食品中心的F值，靠内的热分布情况，随时了解热穿透。
- 完美的压力控制，整个生产过程压力在不断调节，以适应产品包装内部压力的变化，特别适合合气包装的产品。
- 工艺用水预热系统（可选项）可确保，热填充的产品得到持续的升温过程。
- 杀菌用水采用软化水（可选项）避免工艺用水水质问题造成外包装沾染污垢。
- 蒸汽杀菌功能（可选项）。

- Indirect heating and indirect cooling, cooling water, process water does not touch, avoid secondary pollution of the food, without the use of water treatment chemicals. High temperature and quickly sterilization.
- Reduce steam consumption, steam and atomizing sterilizing water make thermal mixing in retort directly, which increases speed of temperature warming and cooling.
- Few quantity of process water makes quick cycle, and reaches presetting sterilizing temperature quickly.
- Have low noise, and create quiet and comfortable operational environment.
- The kettle is equipped with four removable temperature sensing probe can monitor the F value of the food center, heat distribution, heat penetration to keep abreast.
- Perfect pressure control throughout the production process pressure is constantly adjusted to accommodate the pressure changes inside the product packaging, particularly suitable gas packing products.
- Process water preheating system (option) is a continuous heating process can ensure that the warm, or hot-fill products.
- Sterilizing water using softened water (optional) to avoid water quality problems caused by the packing process water contaminated by dirt.
- Steam sterilization function (optional).



适用范围

RANGE OF APPLICATION

- 软袋包装：铝箔袋、透明袋、真空袋、高温蒸煮袋等。
- 金属容器：马口铁罐、铝罐及玻璃瓶制品。
- 塑料容器：PP瓶、HDPE瓶。
- The soft bag packaging: transparent bags, aluminum foil bag, vacuum bag, high temperature cooking bags etc.
- Metal containers: Tin cans, aluminum cans and glass bottles products.
- Plastic containers: PP bottle, HDPE bottle.



- 采用世界上最先进的电脑控制系统。
- 采用温度薄膜调节阀自动调节锅内温度。
- 采用高效换热器，几分钟就达到杀菌温度。
- 所有的阀门开关全部采用电脑程序控制。
- 整个杀菌程序完全采用电脑自动化控制，无需人工操作。
- 采用大屏幕触摸屏，杀菌流程以动画形式表示。
- 采用电子变送器控制温度、压力。
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直筒长度 Cylinder length (mm)	1800	2500	3000	2200	2500	3000	3000	3600	4000	3000	3600	4000	4000	4500	5000
总长 Total length (mm)	3600	4200	4700	4000	4700	5200	5000	5600	6000	5200	5800	6200	5600	6200	6500
总宽 Total width (mm)	1600	1600	1600	1750	1750	1750	1800	1800	1800	1800	1800	1800	2000	2000	2000
总高 Total high (mm)	1600	1700	1750	1750	1750	1750	1800	1800	1800	1800	1800	1800	2000	2000	2000
材质 Material	SUS304/Q235B														
设计温度 Design temperature	147℃														
设计压力 Design pressure	0.35Mpa														

电脑全自动饮料制品专用杀菌锅

Computer automatic special retort for beverage products

设备特点

THE CHARACTERISTICS

- 全自动开门设计，杀菌效率明显提高。
最新开发的全自动开门技术，代替人工开门，大大提高了杀菌效率，配合自动送料装置，使传统杀菌工作升级为流水线作业，是大规模食品生产企业的最佳选择。
- 罐内温度非常稳定，热分布均匀
为保证更均匀传递和热分布，在杀菌锅内设置七排扇形喷嘴，喷嘴将热水呈扇形均匀喷出，热水喷淋系统使每层托盘中的物料均能均匀受热。
- 升温快
由于锅内只有少量循环水，并采用高效率换热器，所以，被杀菌食品升温速度快，可以最大限度地保留食品的风味和色泽，能有效降低能源的消耗。
- 完善的压力、温度控制，适合含气包装的杀菌
精确的压力控制， $\pm 0.005\text{Mpa}$ ，温度 $\pm 0.5^\circ\text{C}$ 。杀菌过程中对釜内的温度和压力进行连续监测，控制系统自动对釜内压力、温度进行校正，使其与包装内的压力相适应。对于内含任何百分比的填充空气或气体的包装，或者在真空下密封的包装均可进行杀菌处理，而不会使包装或其内容物受到破坏或变形。
- 可选测量F值的功能*
杀菌锅可配置有测量F值的功能。所有灭菌数据，包括灭菌条件、F值、时间温度曲线、时间压力曲线等均可通过数据处理软件处理后予以保存或打印，以便于生产管理。

- Design automatic opening door, bactericidal efficiency is improved obvious
The latest development of automatic door technology, instead of the manual door, greatly improving the efficiency of sterilizing, with automatic feeding device, so that the traditional sterilization work upgrades to line work, is the best choice for the large-scale food production enterprises.
- The temperature is very stable, heat distribution is more evenly
In order to ensure more evenly transfer and heat distribution, designs seven rows of fan-shaped nozzles in the retort, the hot water was evenly sprayed with fan shape from the nozzles, this system makes the products in every trays can be heated evenly.
- Fast warming up
Because only very small amount of circulating water in the retort, and adopt high efficiency heat exchanger. So, the sterilized food warming speed is fast, can keep food flavor and color with max retention, can effectively reduce energy consumption.
- The perfect pressure and temperature control, suitable for gas packaging sterilization
Precise pressure control, $\pm 0.005\text{Mpa}$, temperature is $\pm 0.5^\circ\text{C}$. The sterilization process for temperature and pressure of the retort for continuous monitoring, control system is checking pressure and temperature automatically, in order to make it adapt with the pressure inside of the product. For any percentage of filled with air or gas packaging, or under vacuum sealed packaging can Gericidal treatment, without the packaging or its contents were destroyed or deformation.
- Optional measuring F value function
retort may be configured for measuring F value function. All data including sterilization, sterilization conditions, F value, time temperature curve, time pressure curve can be passedData processing software to save or print, in order to facilitate the production management.

适用范围

RANGE OF APPLICATION

饮料专用杀菌锅，根据不同产品可分为喷淋式、顶淋侧喷式、淋浴式、蒸汽式。适用于各种牛奶、果奶、可乐、果汁、饮料及易拉罐、马口铁罐、八宝粥、玻璃瓶罐、水产品、充氮包装，全过程采用电脑自动化控制，可承接大型流水线的制作与安装。

Beverage retort, according to the different products can be divided into the spray, side spray, top shower shower type, steam. Suitable for all kinds of milk, fruit milk, fruit juice, cola, drink and cans, tin cans, eight treasure porridge, glass bottle cans, aquatic products, the nitrogen filled packaging, using the entire process of computer automatic control, production and installation can undertake the large pipeline.



- 采用世界上最先进的电脑控制系统。
 - 采用温度薄膜调节阀自动调节锅内温度。
 - 采用高效换热器，几分钟就达到杀菌温度。
 - 所有的阀门开关全部采用电脑程序控制。
 - 整个杀菌程序完全采用电脑自动化控制，无需人工操作。
 - 采用大屏幕触摸屏，杀菌流程以动画形式表示。
 - 采用电子变送器控制温度、压力。
 - 可以即时打印和储存、时间、温度、压力的曲线图。
- Using the computer control system of the most advanced in the world.
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 - Using the high efficiency heat exchanger, a few minutes to achieve sterilization temperature.
 - Valve switch all by computer program control.
 - The sterilization procedure completely adopts computer automatic control, No need t manual operation.
 - With large touch screen, sterilization processes to animation representation.
 - Using electronic control temperature, pressure transmitter.
 - The graph can be instant printed and stored the time, temperature, pressure.



电脑全自动双层热水循环高温高压调理型杀菌锅

Computer fully automatic double layers hot water cycle regulate type retort

适用范围

RANGE OF APPLICATION

- 金属容器：马口铁罐、铝罐。
- 软包装产品：铝箔袋、高温蒸煮袋。
- Metal container: tinplate cans, aluminum can.
- Flexible packaging products: aluminum foil bags, high-temperature cooking bag.



设备特点

THE CHARACTERISTICS

- 高温短时间灭菌，采用双罐热水循环进行杀菌，先将热水罐内的水预热到灭菌所需要的温度，缩短了杀菌时间，杀菌温度起点高，保护了产品质量。
- 杀菌结束后的热水回收至上罐，在灭菌过程中使用的工作介质可循环使用，节约蒸汽、能耗和杀菌时间以及人力、物力的消耗，大大降低了生产成本。
- 均匀的水流交换方式，温度均衡，锅内无死角。
- 电脑全自动控制系统，整个灭菌工艺流程全部由电脑PLC控制，一次性完成，无需人工操作。
- PLC程序控制，可储存100多套杀菌公式，杀菌实现标准化。
- 每台设备均可配备FO值控制系统，所有灭菌数据，包括灭菌条件、F值、时间-温度曲线、时间-压力曲线等均可通过数据处理软件处理后予以保存或打印，以便于生产管理，使杀菌更科学。
- 模拟温度控制系统，可设定多阶段加热机制，以尽可能完美的保存其色、香、味，杀菌温度精确到 $\pm 0.5^{\circ}\text{C}$ ，有效避免产品蒸煮过度或灭菌不彻底的现象。
- 热分布均匀，产品质量轻松控制。
- 针对软包装产品，特别是大块头包装，热穿透速度快，杀菌效果好。
- Quick high temperature sterilization, the double tank water circulation for sterilization, preheated to the required temperature of the hot water tank, shorten the sterilization time, sterilization temperature high starting point, protect the quality of the products.
- Pumping the hot water to the top tank after sterilizing, working medium used in the sterilization process can be recycled, saving steam, energy consumption and sterilization time and manpower, material consumption, greatly reducing the cost of production.
- Uniform flow exchange way, equilibrium temperature, no blind point.
- Full automatic computer control system, all the sterilization process controlled by PLC completely, one time finished, without manual operation.
- PLC programming control, can store more than 100 sets of sterilization formula, sterilization to achieve standardization.
- Every equipment can be equipped with a FO value control system, all data including sterilization, sterilization conditions, F value, temperature time curve, time pressure curve can be processed by data processing software to be saved or printed, in order to facilitate production management and sterilization more scientific.
- Simulation of temperature control system, can set up multi-stage heating mechanism, do the best to keep the colour, taste and . Nutrition, sterilizing temperature exactly in $\pm 0.5^{\circ}\text{C}$, avoid the overcooking or sterilizing halfway.
- The heat distribution is uniform, easy control the product quality.
- In allusion to flexible pack products, especially bulk packaging, heat penetration speed is fast, good sterilization effect.

技术参数

TECHNICAL PARAMETERS

型号 Model	RT-900			RT-1000			RT-1200			RT-1300			RT-1500		
分类 Classification	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3
直径 Diameter(mm)	900	900	900	1000	1000	1000	1200	1200	1200	1300	1300	1300	1500	1500	1500
直筒长度 Cylinder length(mm)	1800	2500	3000	2200	2500	3000	3000	3600	4000	3000	3600	4000	4000	4500	5000
总长 Total length(mm)	3000	3400	3800	3300	3800	4000	4200	4800	5300	4300	5000	5500	5600	6000	6500
总宽 Total width(mm)	1750	1750	1750	1800	1800	1800	1900	1900	1900	2000	2000	2000	2100	2100	2100
总高 Total high(mm)	3000	3000	3000	3200	3200	3200	3400	3400	3400	3600	3600	3600	4000	4000	4000
材质 Material	SUS304/Q235B														
设计温度 Design temperature	147 $^{\circ}\text{C}$														
设计压力 Design pressure	0.35Mpa														

电脑全自动水浴式三锅串联杀菌锅 Computer fully automatic water bath type three kettles connection retort

设备特点

THE CHARACTERISTICS

- 高温短时间灭菌。事先将杀菌罐内的水加热到灭菌所要求的温度，从而缩短了灭菌时间，提高了工作效率。
- 节约能源，提高产量。在杀菌过程中使用的工作介质可循环使用，节省了能源、时间及人力、物力的消耗，降低了生产成本。两台杀菌锅同时使用一罐热水工作，比双层杀菌锅产能提高一倍。
- 针对软包装产品，特别是大块头包装，热穿透速度快，杀菌效果好。
- 热分布均匀，产品品质轻松控制。
- High temperature short time sterilization. Prior to sterilizer retort water heated to the required temperature, thereby shortening the time of sterilizing, improve work efficiency.
- Save energy, increase production. In the sterilization process used in the working medium can be recycled, saving energy, time and manpower, material consumption, reduced production cost. Two sets of retorts work at the same time with one water tank, can improve one time productivity than the double-layers retort.
- For flexible packing products, especially the big packing, heat penetration speed, good sterilization effect.
- Heat distribution uniform, easy control the product quality.



适用范围

RANGE OF APPLICATION

- 金属容器：马口铁罐、铝罐。
- 软包装产品：铝箔袋、高温蒸煮袋。
- Metal container: tinplate cans, aluminum can.
- Flexible packaging products: aluminum foil bags, high-temperature cooking bag.



釜内配备可移动温度传感探头，随时监控物料中心的F值及釜内热分布状况，轻松了解及掌控热穿透（温度从物料表面到达物料几何中心的时间）。

The retort is equipped with movable temperature sensing probe, Monitor the F value and the material center heat distribution, easy to understand and control heat penetration (time from the material surface temperature to the center of the product).



技术参数

TECHNICAL PARAMETERS

型号 Model	RT-900			RT-1000			RT-1200			RT-1300			RT-1500		
分类 Classifier	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3
直径 Diameter(mm)	900	900	900	1000	1000	1000	1200	1200	1200	1300	1300	1300	1500	1500	1500
筒体长度 Cylinder length(mm)	1800	2500	3000	2200	2500	3000	3000	3600	4000	3000	3600	4000	4000	4500	5000
材质 Material	316L/304/Q235B														
设计温度 Design temperature	147℃														
设计压力 Design pressure	0.35Mpa														
试验压力 Experiment pressure	0.44Mpa														

电脑全自动水浴式双锅并联杀菌锅

Computer fully automatic water bath type double kettles connection retort

设备特点

THE CHARACTERISTICS

- 高温短时间灭菌。采用双罐热水循环进行杀菌，事先将杀菌罐内的水加热到灭菌所要求的温度，从而缩短了灭菌时间，提高了工作效率。
 - 节约能源，提高产量。在杀菌过程中使用的工作介质可循环使用，节省了能源、时间及人力、电力的消耗，降低了生产成本。杀菌时两罐体作为灭菌罐交替使用，同时提高了产量。
 - 针对软包装产品，特别是大块头包装，热穿透速度快，杀菌效果好。
 - 热分布均匀，产品质量轻松控制。
- High temperature short time sterilization. Using the Two-tank hot water recycle to sterilize, and put the water heat to the need temperature in advance, to short the sterilization time and to improve the working efficiency.
- Energy conservation, and increase production capacity. The working medium can be recycled, saving energy, time and manpower, material consumption and reduced the production costs. Alternate use of two tanks in the sterilization tank, while increasing the production capacity.
- For flexible packaging products, especially for the big packages, heat penetration speed, good sterilization effect.
- products placed evenly and uniform, easy control the product quality.



型号 Model	RT-900			RT-1000			RT-1200			RT-1300			RT-1500		
分类 Classification	1	2	3	1	2	3	1	2	3	1	2	3	1	2	3
直径 Diameter(mm)	900	900	900	1000	1000	1000	1200	1200	1200	1300	1300	1300	1500	1500	1500
直径长度 Cylinder length(mm)	1800	2500	3000	2200	2500	3000	3000	3600	4000	3000	3600	4000	4000	4500	5000
材质 Material	SUS304/Q235B														
设计温度 Design temperature	147℃														
设计压力 Design pressure	0.35Mpa														
试验压力 Experiment pressure	0.44Mpa														

蒸汽式杀菌锅

Steam type retort

设备特点

THE CHARACTERISTICS

- 减少蒸汽消耗，蒸汽、雾化后的杀菌水在杀菌釜内直接进行热混合，提高升温降温的速度。
 - 少量的工艺用水快速循环，快速达到预定杀菌温度。
 - 水从不同角度喷射，蒸汽、空气和水混合对流，形成完美的温度分布。
 - 低噪音，创造安静、舒适的作业环境。
 - 锅内配备四支可移动温度传感探头，可随时监控食品中心的F值，锅内的热分布情况，随时了解热穿透(温度从食品表面到达食品几何中心的时间)。
 - 完美的压力控制，整个生产过程压力在不断调节，以适应产品包装内部压力的变化，使产品包装的变形度达到最低，特别适合含气包装的产品。
 - 工艺用水预加热系统(可选项)可确保保温、热填充的产品得到持续的升温过程。
 - 杀菌用水采用软化水(可选项)避免工艺用水水质问题造成外包装污染污垢。
 - 蒸汽杀菌功能(可选项)
- Reduce steam consumption, steam and atomizing sterilizing water make thermal mixing in retort directly, which increases speed of temperature rise and drop.
- Few quantity of processing water makes quick cycle, and reaches presetting sterilizing temperature quickly.
- Water jets from different angles, steam, air and water mix, make convection and form perfect temperature distribution.
- Have low noise, and create quiet and comfortable operational environment.
- The retort equips four movable temperature sensing probes, which can monitor F value of food center and thermal distribution situation in retort, and know thermal penetration (the time to reach food geometrical center from food surface) at any time.
- Have perfect pressure control, pressure of the whole production process makes continuous adjustment so as to suit change of pressure in product packing, and to make deformation of product packing to the minimum, especially suit product with gas packing.
- Process water preheating system (option) can ensure product with heat preservation and thermal filling has sustainable temperature rise process.
- Sterilizing water uses softening water (option), which avoids outside packing pollution and dirt caused by process water quality problem.
- Steam sterilizing function (adjustable).



热水喷淋式电汽两用杀菌锅

Electric and steam use hot water spray type retort

设备特点

THE CHARACTERISTICS

- 本机是为实验室食品生产商新产品开发，制定新产品的杀菌公式之用，最大限度的模拟了实际生产中的杀菌环境。
- 为批量化生产测试FO值，制作产品杀菌公式，减少成品在实验中的损耗，提高批量化生产中的成品率。
- 本杀菌锅在传统的喷淋式杀菌的基础上配备了电加热系统，为杀菌过程提供热能。
- 本机具有多种杀菌功能，针对各种不同的杀菌物。
- It is used for the laboratory type food producers to develop new products, set sterilization formula for new products and simulate practical production environment to the maximum.
- It tests FO value for batch production and defines the sterilizing formula to reduce consumption of the finished products. It improves finished product rate during batch production.
- It equips electric heating systems on the basis of traditional spraying type retort, and provides heat energy to sterilizing process.
- Multiple sterilizing types can suit different food products.

适用范围

RANGE OF APPLICATION

- 金属容器：马口铁罐、铝罐。
- 塑胶容器：PP瓶、HDPE瓶。
- Metal container: tinplate cans, aluminum can.
- Plastic container: PP bottle, HDPE bottle.



蒸汽式旋转杀菌锅

Steam type rotary retort

设备特点

THE CHARACTERISTICS

- 特别适用于包装物中固体比重比液体比重大，及各种浓度不同的粘性灌装食品，使其在杀菌过程中进行旋转，达到在保质期内不分层、不沉淀的目的(例如：八宝粥、马口铁罐头、塑料罐、易产生沉淀的软包装等产品)。
- 蒸汽直接进入，杀菌速度快，节约蒸汽和杀菌时间。
- especially suitable for sticky canning food with more solid percent than liquid percent and with different densities, makes product rotate during sterilizing process, and realizes purpose of without de lamination and sedimentation during quality guarantee period (for example, products such as eight-treasure porridge, tinplate can, plastic can and soft quality, guarantee period (for example, products such as eight-treasure porridge, Tinplate can, plastic can and soft packing that is liable to have sedimentation))
- Steam directly into, fast sterilizing speed, saving steam and sterilization time.

适用范围

RANGE OF APPLICATION

- 金属容器：马口铁罐。
- 塑胶容器：塑胶碗式。
- Metal container: tinplate cans.
- Plastic container: Plastic bowl type.



粽子专用蒸煮锅

Traditional chinese rice-pudding cooking pot

设备特点

THE CHARACTERISTICS

- 利用盘管循环蒸汽间接加热或蒸汽直接加热，使锅内温度更均匀。
- 蒸煮出料时锅内汤汁不需要排出，可连续使用，节约了能源。
- 锅体外部用保温层保温，避免锅内热量散失及人员操作时高温烫伤。
- 锅门结构改过去法兰螺栓连接固定式为液压快开式，并安装了光电限位、联锁、互锁功能。
- 锅门为充气密封，在锅上限水位安装视镜便于及时增补汤汁。
- 多台设备共用一台液压站，操作时可单一操作，节省空间降低成本。
- The use of coiler the steam circulation indirectly heat or steam directly heat, make the pot temperature more uniform.
- the soup of pan do not need to discharge When cooking, it can be used continuously. The energy is saved.
- There is insulating layer outside of the pot. It can prevent heating loss and worker operation is scald.
- The door is hydraulic type instead of old flange type. It has the light electricity limit, safety interlock and interlock function.
- The door is sealed by gland bush. Sight glass is installed on the top, water level used for soup supply.
- One hydraulic station is used by several machines, so it can be operated easily and cost is saved greatly.

多种升温方式可选*

- 直接升温 • 间接升温

A variety of heating modes for optional *

- Direct warming up
- Indirect warming up

多种开门方式可选*

- 手动开门 • 液压开门

A variety of ways to open the door optional *

- Manual door
- Hydraulic door

适用范围

本品可对粽类、卤蛋及类似产品的蒸煮。

Applicable

This machine can be used for traditional Chinese rice-pudding, spiced eggs and similar product cooking



加热盘管升温迅速，经久耐用(间接升温)
Rapid heating coil, durable (Indirect heating)

液压式高粘度行星搅拌炒锅

The high viscosity hydraulic planetary jacketed kettle

设备特点

THE CHARACTERISTICS

本产品锅体为一次冲压成型的半球不锈钢锅体，采用电磁加热形式，搅拌方式采用特殊的倾斜传动，使用的行星搅拌器与锅体充分接触，实现传动公转与自转的不整数传动比，使锅内无搅拌死角。使用先进的传动与密封结构，使传动部分与锅内洁净、卫生。采用变频调速动力，运行更平稳。电磁加热形式打破了明火烹调方式，具有升温快、无明火、无烟尘、无有害气体，对周围环境不产生热辐射，安全性好和外观美观等特点，是性能优良的食品加工设备。

Hydraulic Type High Viscosity Planetary Jacketed kettle. This pot of this product is made of stainless steel pressed to be hemisphere at one time, and adopts steam heating or LNG heating and so on, and the mixing mode adopts inclining rotation. The planet mixer sufficiently contacts with pot, which realizes non-integral driving and sealing structures. The driving part and the pot are clean and sanitary. It adopts frequency conversion speed shift to make running stable. It is a kind of food processing equipment with excellent performance.

适用范围

RANGE OF APPLICATION

广泛应用于莲蓉、水果蓉、豆馅、枣泥、酱料、咖喱调味品以及日用化工、制药等行业的搅拌混合。

Pan applied to mixing of lotus seed paste, fruit paste, bean paste, jujube paste, sauces, curry conditioning, food and daily chemical, pharmaceutical and other industries.



夹层锅/蒸煮锅产品 Jacketed kettle / cooking pot products

设备特点

THE CHARACTERISTICS

以蒸汽、燃气、导热油为热源，价格低廉，操作方便，具有受热面积大，热效率高特点。物料升温快，加热均匀及加热温度易于控制等优点。本产品凡接触食品部分皆为不锈钢制造，符合《中华人民共和国食品卫生法》的要求。造型美观，设计合理，结构紧凑，安装方便，操作简单，便于维修。

The way of heating is the Steam, gas, thermal oil as a heat source, inexpensive, easy to operate, with a large heating area, high thermal efficiency. Materials warming fast, easy to control heating the uniform and heating temperature. The material are made of stainless steel, Meeting the requirements of the Food Hygiene Law of the People's Republic of China, The feature is handsome in appearance, reasonable design, compact structure, easy to install, simple to operate, easy to repair.

适用范围

RANGE OF APPLICATION

应用于糖果、糕点、饮料、果汁、果酱、蜜饯、乳品与罐头等食品加工及酿造、制酒、制药与日用化工等行业。作为物料溶化、消毒、加热、熟化、预煮、配制、熬制、蒸煮与浓缩之用。也适用于大型宾馆、饭店、酒店、招待所、餐厅、工矿企业、机关团体、大专院校食堂作为煮粥、熬汤、煮饺子、烧菜与炖肉之用。

Used in candy, cakes, drinks, juices, jams, preserves, dairy products and canned food processing and brewing, wine, pharmaceutical and daily chemical industry. Melt as the materials, disinfecting, heating, blanching, pre-cooked, prepared, brewed, cooking and enrichment purposes. Also applies to large hotels, restaurants, hotels, guest houses, restaurants, industrial and mining enterprises, organs and forces, tertiary institutions, canteens as porridge, soup, boiled dumplings, cook and stew.



技术参数

TECHNICAL PARAMETERS

型号/Model	RT-100	RT-200	RT-300	RT-400	RT-500	RT-600
容积 (升) cubage	100L	200L	300L	400L	500L	600L
内胆直径 (mm)	700	800	900	1000	1100	1200
设计压力/Design pressure	0.35Mpa					
试验压力/Experiment pressure	0.44Mpa					
最高温度/Highst temperature	147℃					
材质/Material	SUS304/Q235B					



蒸汽可倾式搅拌夹层锅
Steam tilting stirred jacketed kettle



蒸汽立式夹层锅
Steam vertical jacketed kettle



燃气可倾式夹层锅
Gas tilting jacketed kettle



真空可倾式搅拌夹层锅
The vacuum interlayer tilting jacketed kettle



电加热可倾式搅拌夹层锅
Electric heating interlayer tilting jacketed kettle



电加热可倾式夹层锅
Tilting electric heating jacketed kettle

配套杀菌筐及周转车 Supporting sterilization baskets and working cart

配套杀菌筐及周转车，根据贵公司产品的高度设计单层杀菌筐的高度，全不锈钢制结构，完全符合食品卫生要求，并且在保证开孔率的同时保证杀菌筐的强度，使其经久耐用。

Supporting sterilization baskets and trolleys, according to the height of your products design monolayer the sterilizing baskets of height, full stainless steel structure, in full compliance with the requirements of food hygiene, and to guarantee sterilization baskets intensity at the same time ensure that the opening rate, to make it durable.



全喷设备专用杀菌筐
The full spray equipment sterilization basket



顶淋设备专用杀菌筐
Top spray specific sterilization basket



水浴式专用杀菌盘
Water bath dedicated sterilization tray



侧喷式专用杀菌盘
Dedicated sterilization tray side spray



旋转设备专用杀菌筐
For rotating equipment sterilization basket



蒸汽、水浴设备专用杀菌筐
For steam, water immersion equipment sterilization basket



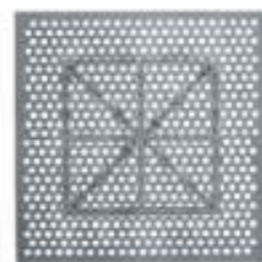
杀菌盘
Sterilization tray



杀菌盘托盘
The sterilization disk tray



杀菌筐隔板
Sterilization basket separator



杀菌筐背板
Sterilization baskets backplane



夹套锅筐及周转车
Jacketed kettle baskets and working cart



周转车
Working cart