



公众号 Official Account

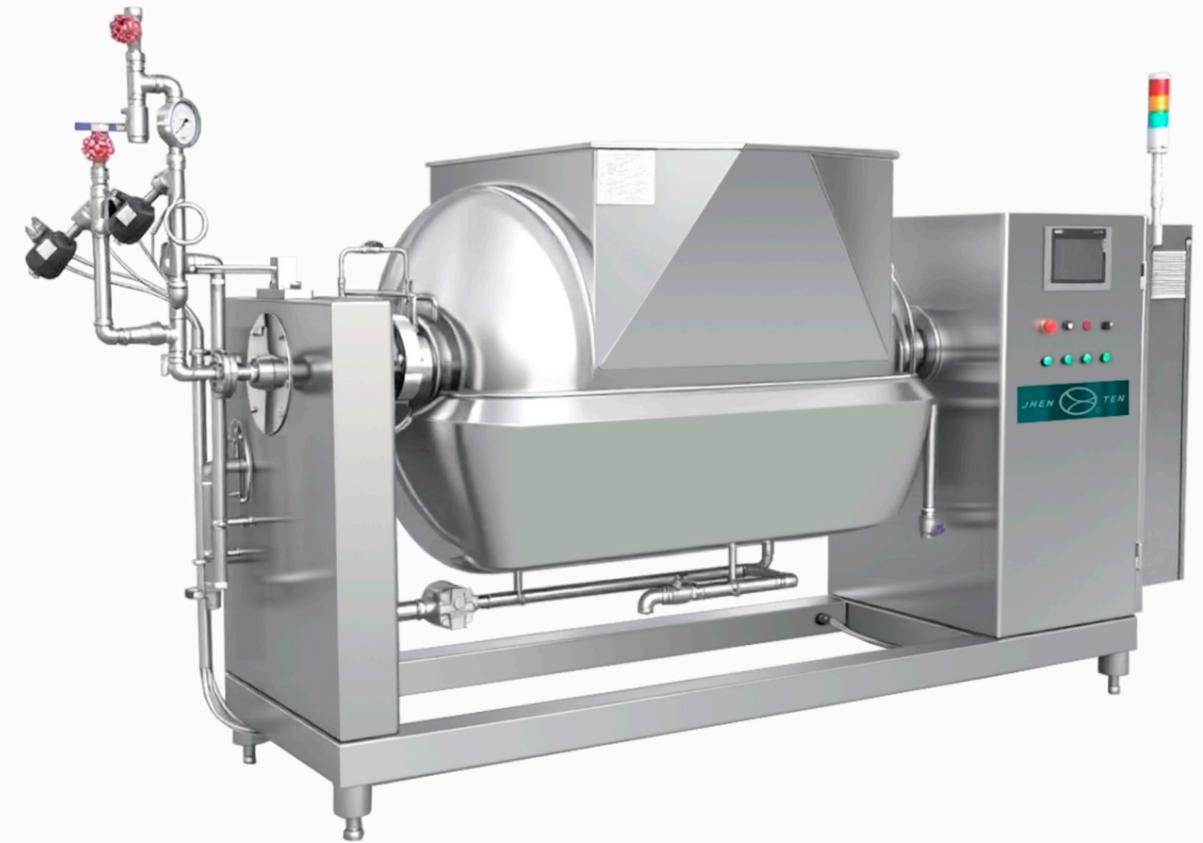


官网 Official Website

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RTC-Premier 搅拌锅

温和混合 · 精准控温 · 食药级智造

RTC-Premier Mixing Cooker
FDA/GMP compliant

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关于镇田 About Jhenten



镇田机械创建于1986年，超过35年的不断积累，我们的业务范围遍及制药工程、食品饮料、精细化工、新能源等行业，并致力于为客户提供最具挑战和核心价值的工艺罐体及工艺模块系统解决方案。镇田始终坚持以稳定的产品质量，严谨的工程设计和完善的客户服务，赢得客户的长期信赖，助力全球客户实现高效生产与持续发展。

Zhejiang Jhen Ten Machinery Co., Ltd, established in 1986, has over 35 years of continuous innovation and expertise accumulation. Our solutions span across pharmaceutical engineering, food & beverage, fine chemicals, and the new energy sector, specializing in delivering highly challenging and value-driven process vessels and modular process systems. Committed to consistent product quality, rigorous engineering design, and comprehensive customer support, Jhen Ten has earned long-term trust from global clients. We empower industries worldwide to achieve efficient production and sustainable growth through cutting-edge technological integration.

镇田搅拌机专为高卫生标准行业设计，集蒸煮、搅拌、炒制、混合多功能于一体。采用食品级304/316L不锈钢与耐磨PTFE材质，搭配锚框式搅拌结构，实现物料360°无死角温和处理，特别适合含颗粒物(如豆馅、果粒)的精致加工，避免成品损伤。支持定制容量，适配从实验室到工业化量产的全场景生产需求。

Jhenten Mixing Cooker is engineered for industries demanding high hygiene standards. Integrating multiple functions including steaming, stirring, cooking, and blending, it features food-grade 304/316L stainless steel and wear-resistant PTFE materials. Equipped with an anchor frame type stirring structure, it achieves thorough 360° gentle processing of materials without dead corners—particularly ideal for delicate processing of particle-containing ingredients (e.g., bean paste, fruit pieces) while preventing damage to finished products. Customizable capacities are available to support full-scenario production needs from lab-scale to full industrial production.

行业应用 Industry Applications

食品加工 Food Processing

- 酱料类：果酱、火锅底料、花生酱、调味汁
- 馅料类：月饼馅、包子馅、饼馅
- 流体类：果冻、牛奶蛋糊、汤汁、奶油
- 特殊工艺：糖溶化、黄油面酱乳化

- Sauces: Jams, hotpot bases, peanut butter, condiments
- Fillings: Mooncake fillings, baozi fillings, pastry fillings
- Fluids: Jellies, custards, soups, creams
- Special Processes: Sugar melting, roux emulsification (butter-flour sauce)

35+

超35年行业制造经验
More than 35 years of industry manufacturing experience

300+

公司员工300多名
More than 300 employees

40000+

现代化厂房40000多平方米
More than 40,000 square meters factory area



JTWZG 卧式蒸汽加热锅 JTWZG Horizontal Steam Heating Pot

01 蒸汽锅体 Steam Jacketed Vessel

- 采用蒸汽加热，便于控制热源，清洁维修简单快捷
- 高效蒸汽压力(3.0kg/cm²)，适配高温加热生产需求
- 全夹套带导流板设计
- Steam heating for easy thermal control and simplified cleaning/maintenance.
- High-efficiency steam pressure (3.0 kg/cm²) for high-temperature processing.
- Full jacket with deflector plate design.

02 温控模块 Temperature Control Module

- 温度反馈控制系统 + 蒸汽回收管道，能耗降低30%
- Feedback control system + steam recovery pipeline reduces energy consumption by 30%.

03 搅拌系统 Mixing System

- PTFE/PEEK可选配桨叶材质
- 公转+自转双运动模式
- 变频调速(5-60rpm可调)
- PTFE/PEEK available optional blade material.
- Dual-motion (revolution + rotation).
- Variable frequency speed regulation (5-60 rpm adjustable).

04 倾斜出料 Tilt Discharge

- 液压驱动70° 倾角翻锅，物料无残留导出
- 可选配不同等级液压系统
- Hydraulically-driven 70° tilting for residue-free discharge.
- Different grades of hydraulic systems can be optionally equipped.

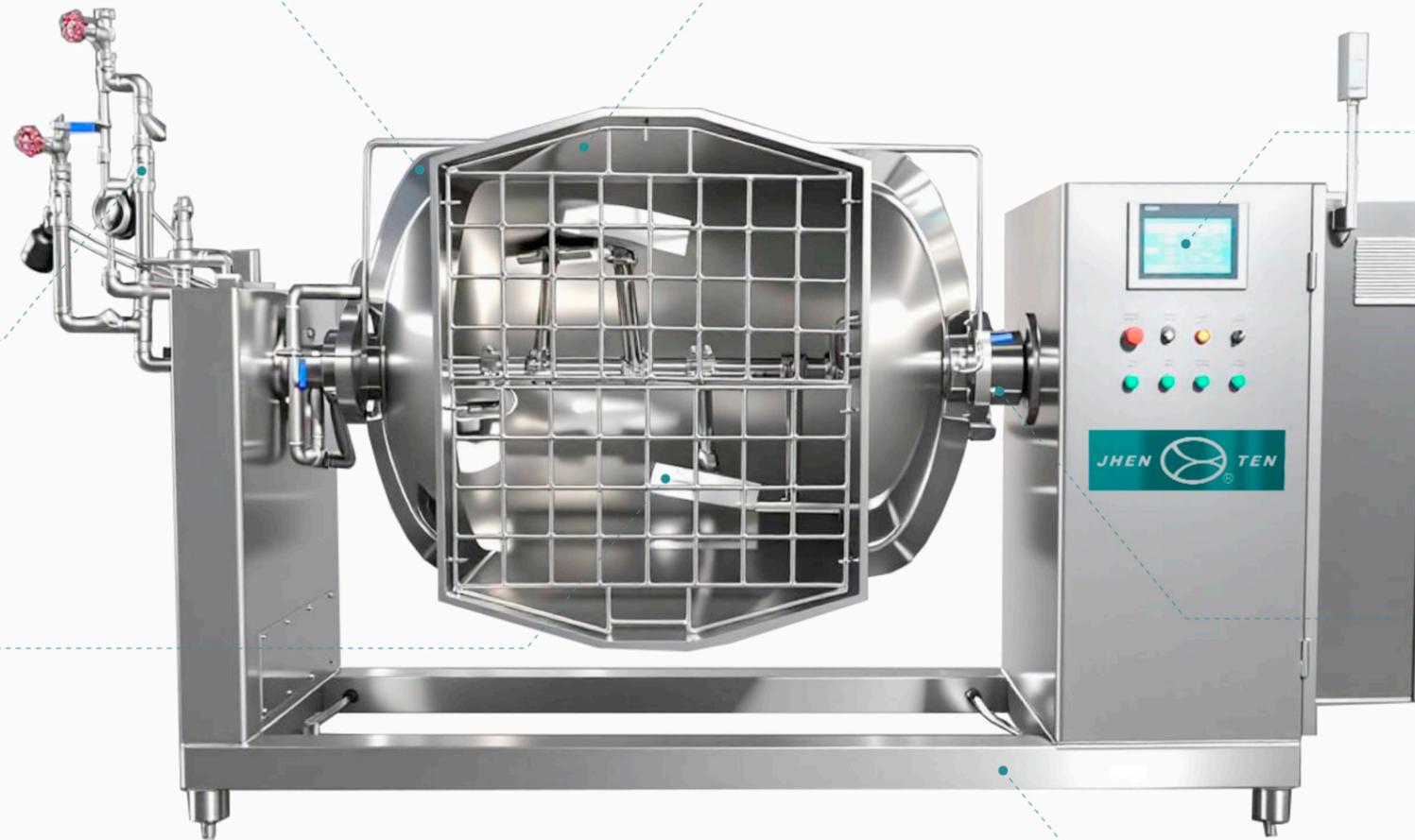
05 智能控制 Intelligent Control

- PLC智能触屏界面
- 预设工艺曲线
- 实时监控温度/转速/时间等参数
- PLC touchscreen interface.
- Pre-set process curves.
- Real-time monitoring (temperature/speed/time parameters).

06 翻转卸料系统 Tilting Discharge System

07 称重模块可选 Optional weighing module

08 架体 Frame Structure



JTWZG 卧式蒸汽加热锅 JTWZG Horizontal Steam Heating Pot

核心优势 Core Advantages

极致温和加工 Ultra-Gentle Processing

独特半圆弧锅体+PTFE柔性桨叶，模拟自然流动，颗粒完整率 > 99%。

Unique semi-cylindrical vessel + flexible PTFE paddles simulate natural material flow, achieving >99% particle integrity.

卫生安全无忧 Complete Hygiene & Safety

全食品级材质(SUS 304/316L+PTFE)，无卫生死角，支持CIP清洗，满足FDA认证要求。

Full food-grade construction (SUS 304/316L + PTFE), No sanitary dead corners, supports CIP (Clean-in-Place), and meets FDA certification requirements.

坚固长效耐用 Robust Long-Term Durability

加厚不锈钢体，设计寿命 ≥ 10年。

Reinforced stainless steel body with ≥ 10-year design lifespan.

精准高效控温 Precision Temperature & Efficiency

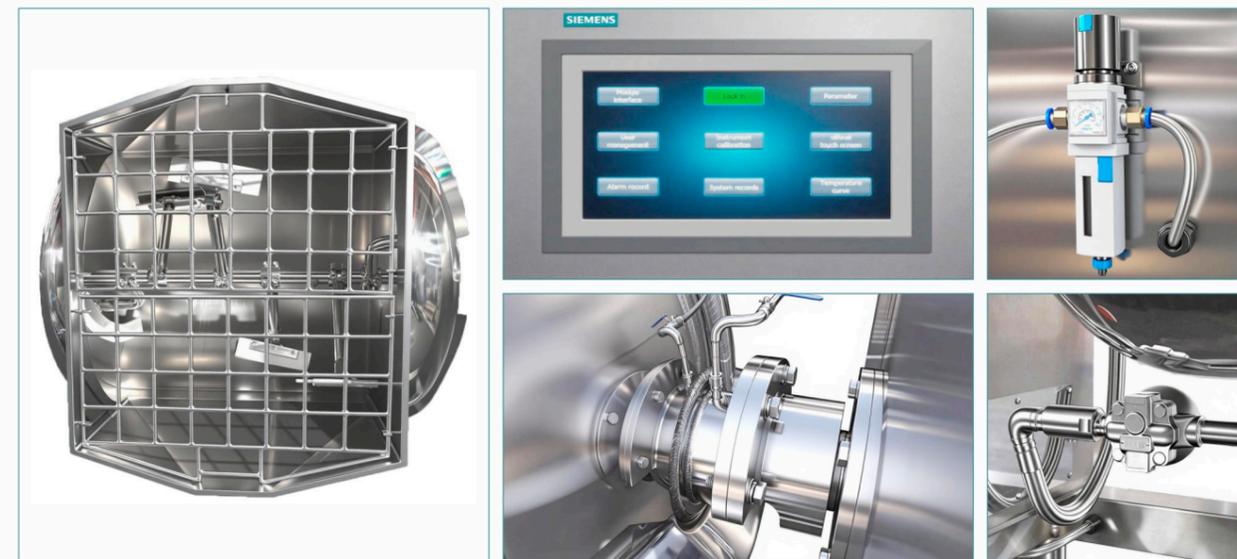
蒸汽直喷与回收双系统，热效率提升40%，支持120°C高温连续作业。

Dual steam injection/recovery system boosts thermal efficiency by 40%, enabling continuous 120° C high-temperature operations.

智能灵活操作 Complete Hygiene & Safety

变频调速自由匹配物料粘度，可选配工艺记忆与远程物联功能。

Frequency conversion speed control can be used to match material viscosity, and can be equipped with process memory and remote IoT functions.

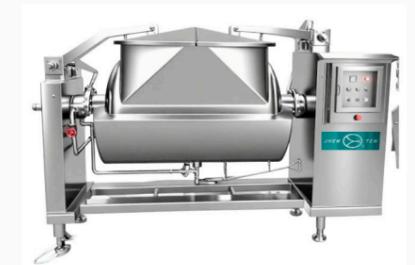


配置选型 Configuration selection

- 真空型：防氧化发泡(适合果酱/奶油)
- 冷却型：夹套通冷水快速降温(适合果冻/胶体)
- 防爆配置：易燃物料专用(适合酒精/酱料)
- 特殊桨叶：锚式/叶片式(针对超高粘度物料)

- Vacuum Series: Prevents oxidation during foaming (ideal for jams/creams).
- Cooling Type: Rapid cooling through jacket with cold water circulation (suits jellies/gel-based products).
- EX-Proof Configuration: Designed for flammable materials (optimized for alcohol-based sauces).
- Specialized Paddles: Anchor type / Impeller type (for ultra-high-viscosity materials).

多种类型可定制 Various types of customizable



技术参数 Technical parameters

型号 Model	JTWZG-300	JTWZG-500	JTWZG-600
罐容量 Tank capacity (L)	300	500	620
搅拌电机 Mixing motor (KW)	1.5	2.2	2.2
最大蒸汽压力 Maximum steam pressure	0.3兆帕	0.3兆帕	0.3兆帕
蒸汽消耗量(初始/平均) Steam consumption (initial/average) (kg/h)	220/150	310/210	340/240
沸腾倾翻 Boiling (KW)	0.7	1.13	1.13
外形尺寸 Dimensions (mm)	长 (L)	2950	3150
	宽 (W)	1185	1235
	高 (H)	1735	1820
		1400	1975

上述外形尺寸以外的规格也可以非标定制。 Specifications other than the above dimensions can also be customized.

JTQXG 立式蒸汽加热锅 JTQXG Vertical Steam Heating Pot

01 立式蒸汽锅体 Vertical Steam Kettle Body

- 立式紧凑设计，节省占地空间
- 夹套蒸汽直喷(压力3.0kg/cm²)，120°C高温均匀穿透物料
- 全夹套带导流板设计
- Compact vertical design saves floor space.
- Jacket steam direct injection (3.0 kg/cm² pressure) enables 120°C uniform heat penetration.
- Full jacket with deflector plate design.

02 节能温控模块 Energy-saving Temperature Control Module

- 智能PID温控 + 二次蒸汽回收，降低综合能耗
- 冷凝水自动排放，避免热效衰减
- Intelligent PID temperature control + secondary steam recovery reduces overall energy consumption.
- Automatic condensate discharge prevents thermal efficiency decay.

03 立式搅拌系统 Vertical Mixing System

- SUS 316L+PTFE复合锚式桨叶
- 双向变频搅拌，支持无极调速
- 底部防沉淀刮板设计，适配高粘度物料
- SUS 316L + PTFE composite anchor-type blades.
- Bidirectional variable-frequency mixing supports stepless speed regulation.
- Bottom anti-sedimentation scraper design suitable for high-viscosity materials.

04 冷凝水回收装置 Condensate recovery unit

05 无菌卸料设计 Aseptic Discharge Design

- 气动控制快开底阀，启闭无残留
- 可选卫生级蝶阀/球阀，符合GMP密闭出料标准
- Pneumatically controlled quick-opening bottom valve ensures residue-free opening/closing.
- Optional sanitary butterfly/ball valve meets GMP standards for closed discharge.

06 智能控制中心 Intelligent Control Center

- 工业触屏PLC
- 定制化工艺配方存储
- 实时监测温度/压力/转速/液位
- Industrial touch-screen PLC.
- Customizable process recipe storage.
- Real-time monitoring of temperature, pressure, speed, and liquid level.

07 蒸汽加热夹套 Steam heating jacket

08 称重模块可选 Optional weighing module

09 底部卸料阀门系统 Bottom discharge valve system

10 强化支架底座 Reinforced support base



JTQXG 立式蒸汽加热锅 JTQXG Vertical Steam Heating Pot

核心优势 Core Advantages

高效空间利用 Efficient Space Utilization

垂直结构减少60%水平占地，特别适合紧凑车间，提升产能密度。
Vertical structure reduces horizontal footprint by 60%, ideal for compact workshops, increasing production density.

精准热力穿透 Precise Thermal Penetration

蒸汽夹层包裹式加热，物料受热均匀性高，无局部焦化风险。
Enveloping steam jacket heating ensures uniform material heating with no localized scorching risk.

智能柔性生产 Smart Flexible Production

- 搅拌扭矩自适应物料粘度变化。
- 可选配称重模块与MES系统对接。
- Mixing torque automatically adapts to material viscosity changes.
- Optional weighing module for MES system integration.

极致卫生保障 Ultimate Hygiene Assurance

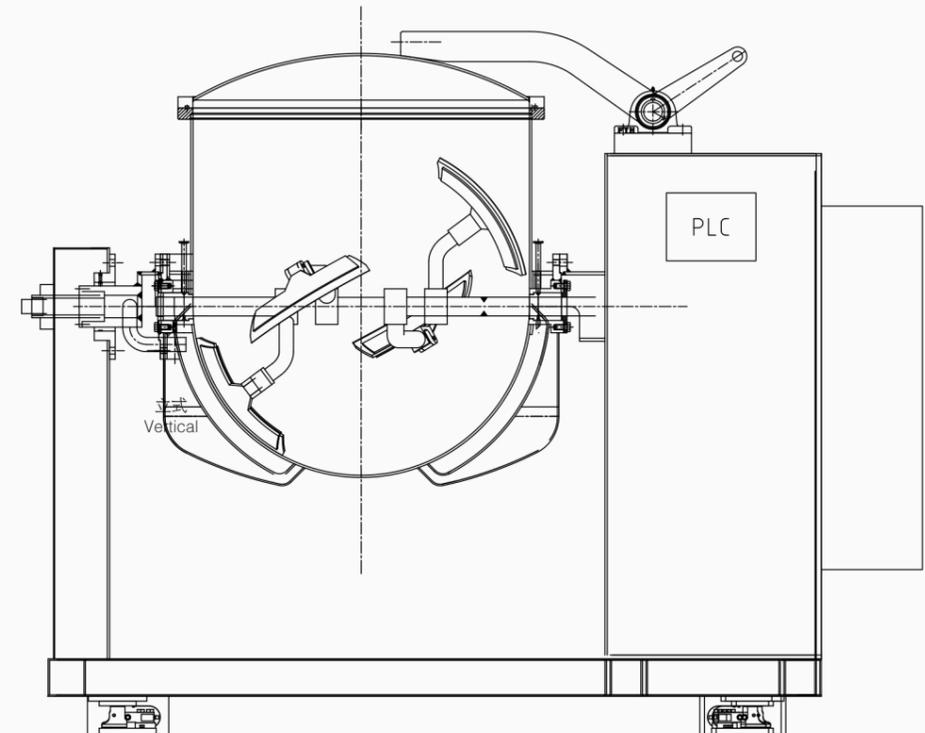
全接触面镜面抛光，无死角CIP/SIP清洗，通过FDA/CE认证。
Mirror finish on all contact surfaces, dead-angle-free CIP/SIP cleaning, FDA/CE certified.

工业级耐久设计 Industrial-grade Durability Design

- 加厚不锈钢筒体。
- 优质密封件终身保用。
- 设计寿命≥10年。
- Thickened stainless steel cylinder.
- Premium seals with lifetime warranty.
- Design life ≥10 years.



常规结构 Structure



技术参数 Technical parameters

型号 Model	JTQXG-100	JTQXG-200	JTQXG-500	JTQXG-800	JTQXG-1100	JTQXG-2000	JTQXG-2400
满水容量 Full water capacity (L)	100	200	500	800	1100	2000	2400
搅拌电机 Mixing motor (KW)	0.75	0.75	2.2	3.7	3.7	7.5	11
蒸汽最高工作压力 Maximum working pressure of steam	3.0kg/cm ²						
蒸汽耗量 Steam consumption (kg/h)	70	105	150	220	235	250	315
缸体倾动 Cylinder tilt (KW)	0.2	0.2	0.4	0.4	0.4	0.75	1.5
盖开闭 Cover opening and closing (KW)	0.2	0.2	0.2	0.4	0.4	0.4	0.4
真空泵 Vacuum pump (KW)	1.5	2.2	3.7	7.5	7.5	7.5	15
真空泵安装空间 Vacuum pump installation space (mm)	400 × 650	450 × 700	600 × 940	630 × 1120	630 × 1120	630 × 1120	700 × 1300
外形尺寸 Dimensions (mm)	长 (L)	1550	1850	2200	2730	3050	3850
	宽 (W)	840	930	1100	1260	1450	1750
	高 (H)	1435	1575	1765	1970	2330	3755

上述外形尺寸以外的规格也可以非标定制。 Specifications other than the above dimensions can also be customized.

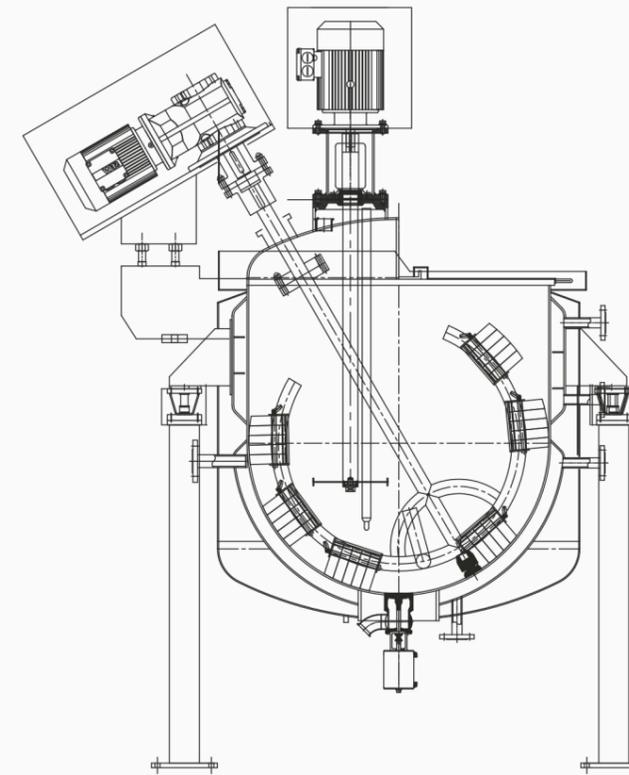
JTXZG 斜轴搅拌锅 JTXZG Inclined shaft stirring pot



核心优势 Core Advantages

- 集烤、炖、炒功能于一体，单罐即可完成烹饪全流程，无需转移物料，显著简化操作、提升产能。
- 采用电磁加热技术模拟炒制风味，结合温和均匀的炖煮方式，在斜刮式搅拌轴与半球形罐体的协同作用下，实现物料多维度高效混合，受热均匀，不损伤食材，充分保留原始口感与形态，锁鲜提香。
- 采用无轴承、无螺栓螺母的罐内结构，彻底杜绝卫生死角；顶置驱动密闭系统有效隔绝外部污染，符合过敏原控制及高洁净标准，满足食品、化妆品等行业严苛的卫生要求。
- 适用范围包括调味酱、汤品、沙司、蛋黄酱、果酱、化妆品、油脂等多种糊状及流体物料的加工。
- Combines baking, stewing, and frying in one vessel. The entire cooking process is completed in a single tank without transferring materials, significantly simplifying operation and improving production efficiency.
- Employs electromagnetic heating to simulate stir-frying flavors, together with gentle and even stewing. The inclined scraper mixing shaft and hemispherical tank work in synergy to achieve multi-dimensional, high-efficiency mixing. This ensures uniform heating without damaging ingredients, perfectly preserving original texture and appearance while enhancing freshness and aroma.
- Features an innovative internal structure with no bearings, bolts, or nuts, completely eliminating sanitary dead ends. The top-mounted fully sealed drive system effectively prevents external contamination, complies with allergen control and high-cleanliness standards, and meets strict hygiene requirements for food, cosmetics, and other industries.
- Suitable for processing a variety of pasty and fluid materials such as seasonings, sauces, soups, curries, mayonnaise, jams, flower pastes, cosmetics, oils, and fats.

常规结构 Structure



组成部分 Components

- 半球形罐体
Hemispherical tank
- 斜刮式搅拌系统
Tilted-scraper mixing system
- 电磁加热系统
Electromagnetic heating system
- 顶置驱动装置
Top-mounted drive unit
- 密封结构组件
Sealing assembly
- 电器控制系统
Electrical control system

技术参数 Technical parameters

型号 Model	JTXZG-100	JTXZG-160	JTXZG-240	JTXZG-360	JTXZG-500E	JTXZG-700E
罐容量 Tank capacity (L)	100	160	240	360	500	700
搅拌电机 Mixing motor (kW)	0.4	0.75	1.5	1.5	2.2	2.2
最大蒸汽压力 Maximum steam pressure	0.3兆帕	0.3兆帕	0.3兆帕	0.3兆帕	0.3兆帕	0.3兆帕
蒸汽消耗量(初始/平均) Steam consumption(kg/h)	115/80	145/100	180/125	215/150	265/185	405/280
沸腾倾翻 Boiling (kW)	-	-	-	-	0.4	0.4
外形尺寸 Dimensions(mm)	长 (L)	1300	1450	1500	1550	2200
	宽 (W)	1200	1500	1500	1550	1900
	高 (H)	1430	1540	1590	1600	1700

以上罐体容积包含搅拌器容积。
以上外形尺寸为安装维护时的尺寸。详细尺寸请咨询我们。
为提高产品质量，规格如有变更，恕不另行通知。

The above tank volume includes the mixer volume.
The above external dimensions are the dimensions during installation and maintenance. Please consult us for detailed sizes.
To improve product quality, specifications are subject to change without notice.

JTRZG 夹层锅 JTRZG Jacketed Steam Kettle



产品结构 Product Structure

- 双层球形锅体设计，夹层通入蒸汽或导热油，加热高效均匀
- 可选装法兰出料口，物料蒸煮完毕直接出料，省时省力
- 内壁圆弧过渡无死角，镜面抛光处理，易清洁且符合卫生标准
- 提供固定式、可倾斜式两种结构，支持定制搅拌与乳化装置
- Double-layer spherical pot design. Steam or thermal oil circulates through the jacket for highly efficient and uniform heating.
- Optional flanged discharge port for direct material discharge after cooking, saving time and labor.
- Seamless arc transitions on the inner wall with mirror polishing, ensuring easy cleaning and compliance with hygiene standards.
- Available in fixed or tiltable configurations. Customizable stirring and emulsifying devices are supported.

核心优势

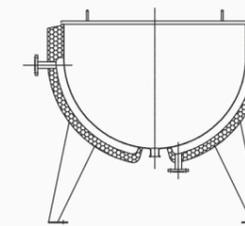
- 高效加热：受热面积大、热效率高，缩短液料沸腾时间，温度精准可控
- 灵活定制：50L-500L多规格可选，支持按需设计制造
- 优质材质：304/316L内胆，内表面镜面抛光($Ra \leq 0.28 \mu m - 0.6 \mu m$)，外表面可定制抛光、拉丝等工艺
- 便捷接口：快装卡盘式设计，操作便捷



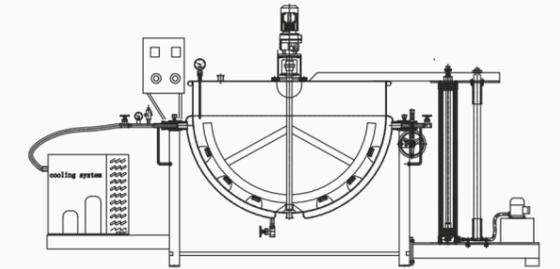
Core Advantages

- Efficient Heating: Large heating surface area and high thermal efficiency shorten liquid boiling time, with precise temperature control.
- Flexible Customization: Multiple specifications from 50L to 500L available. Supports design and manufacturing according to specific requirements.
- Premium Materials: 304/316L inner pot with mirror-polished inner surface ($Ra \leq 0.28 \mu m - 0.6 \mu m$). Outer surface customizable with polishing, brushing, etc.
- Convenient Connections: Quick-release clamp design for easy operation.

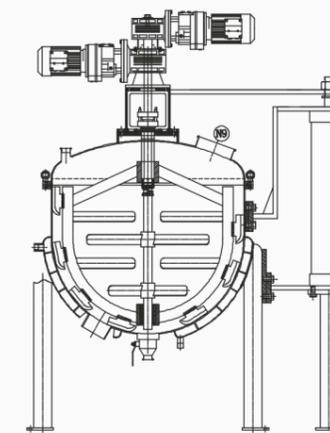
常规结构 Structure



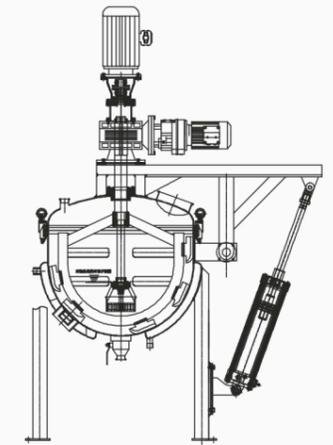
立式夹层锅
Vertical Jacketed Steam Kettle



搅拌型升降可倾式夹层锅
Stirring lift tiltable Jacketed Steam Kettle



双搅拌型升降立式夹层锅
Vertical lifting Jacketed Steam Kettle with Double Agitator



乳化搅拌型立式夹层锅
Vertical Jacketed Steam Kettle with Emulsifying Agitator

技术参数 Technical parameters

型号 Model	JTRZG-50	JTRZG-100	JTRZG-200	JTRZG-300	JTRZG-400	JTRZG-500	
有效容积 Effective volume (L)	50	100	200	300	400	500	
蒸发量 Evaporation (Kg/h)(清水 Rinsing)	30	40	65	75	100	150	
传热面积 Heat-transfer area (m ²)	0.40	0.60	1.00	1.44	1.65	1.90	
蒸汽耗量 Steam consumption (Kg/h)	33	44	72	110	136	165	
锅体 Kettle	口径 Diameter	Φ600	Φ700	Φ800	Φ900	Φ1000	Φ1100
	锅深 Kettle depth	450	520	550	630	680	750
搅拌 Mixing	电机功率 Power (kW)	0.37	0.37	0.55	0.75	0.75	1.1
	搅拌工作速度 RPM (r/min)	36(可根据客户使用情况进行调整设计) 36 (Can adjust the design according to the customer's usage)					
乳化 Emulsification	电机功率 Power (kW)	1.1	1.1	1.5	1.5	1.5	2.2
	乳化工作速度 RPM (r/min)	4P(可根据客户使用情况进行调整设计) 4P (Can adjust the design according to the customer's usage)					
结构形式 Structure	固定(立式或卧式)/可倾/搅拌 Fixed(VERTICAL or horizontal)/tiltable/mixing						

上述外形尺寸以外的规格也可以非标定制。 Specifications other than the above dimensions can also be customized.

JTHCE 加热冷却乳化器 JTHCE Heating and Cooling Emulsifier



核心优势 Core Advantages

全流程一体化 Integrated Full Process

- 常压、真空、加压环境下，整合加热、冷却、混合、分散、乳化、测温等工序于一体。
- 显著缩短生产周期，实现脱气、灭菌，节能降本。
- Combines heating, cooling, mixing, dispersion, emulsification, and temperature measurement under atmospheric, vacuum, or pressurized conditions.
- Significantly shortens production cycles, enables deaeration / sterilization, and reduces energy costs.

便捷维护设计 Convenient Maintenance Design

- 按钮控制切割单元升降，拆卸、清洁、更换切刀轻松快捷。
- 支持CIP清洗，符合HACCP卫生标准。
- Button-controlled lifting mechanism for effortless disassembly, cleaning, and blade replacement.
- CIP-compatible, meeting HACCP hygiene standards.

高效混合乳化 High-Efficiency Mixing & Emulsification

- 罐底切割装置设计，支持小批量起始乳化。
- 斜轴搅拌机(正反转)实现强力上下混合，适用生产量范围广。
- 高粘度物料下仍保持卓越混合、分散和乳化性能。
- Bottom-mounted cutting assembly supports small-batch emulsification.
- Tilted-shaft mixer (bidirectional rotation) enables powerful top-to-bottom mixing with broad production capacity.
- Maintains exceptional mixing, dispersion, and emulsification even with high-viscosity materials.

灵活配置组合 Flexible Configuration

斜轴搅拌机与切割器可根据应用(乳化、均质、分散、溶解、凝胶化、造粒、粉碎)及物料特性自由选配。

Tilted-shaft mixer and cutting unit can be freely combined for applications: emulsification, homogenization, dispersion, dissolution, gelation, granulation, and pulverization.

气压出料 Pneumatic Discharge

利用气压输送排出成品，高效便捷。

Efficient product transfer via compressed air.



技术参数 Technical parameters

型号 Model	JTHCE-1	JTHCE-3	JTHCE-6	JTHCE-8	JTHCE-10	JTHCE-15	JTHCE-18	JTHCE-23	JTHCE-28
罐容量 Tank capacity (L)	135	320	590	800	1040	1500	1870	2290	2780
搅拌机 Mixing motor (KW)	0.75	1.5	1.5	1.5	1.5	2.2	2.2	3.7	3.7
最大蒸汽压力 Maximum steam pressure	0.3兆帕								
切刀电机 Cutting motor (KW)	5.5	7.5	11	15	15	18.5	18.5/22	30	30
叶片转速 Blade speed (r/min)	8-25	8-25	8-25	8-25	8-25	8-25	8-25	8-25	8-25
切刀转速 Cutting speed (r/min)	1000-3000	1000-3000	1000-3000	1000-3000	1000-3000	1000-3000	1000-3000	1000-3000	1000-3000

上述外形尺寸以外的规格也可以非标定制。 Specifications other than the above dimensions can also be customized.

JTSCC 刮壁双向搅拌锅 JTSCC Scraper Cooker Cooler



产品结构 Product Structure

采用圆柱形体+锥形底+4支脚结构，侧壁与底部封头设夹套，配合全刮面及双运动反向旋转搅拌，集快速加热、保温、冷却、混合功能于一体，实现高效加热与冷却。

Features a cylindrical body with a conical bottom and four supporting legs. The sidewalls and bottom head are equipped with jackets. Combined with full-scraping surface agitation and dual-motion counter-rotating stirring, it integrates rapid heating, insulation, cooling, and mixing functions, achieving efficient heating and cooling.

核心优势 Core Advantages

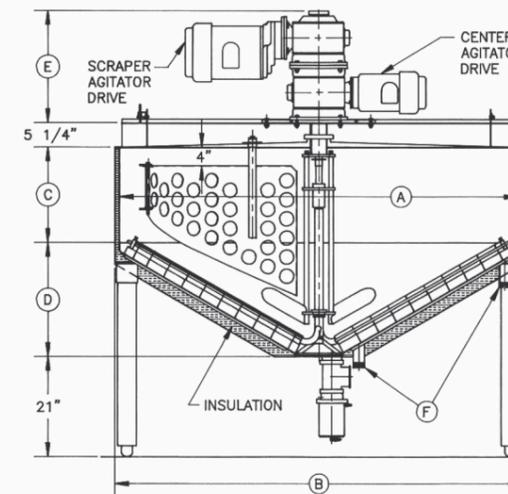
- 受热面积大，热效率高，加热均匀，沸腾时间短，温度易控，助力提升加工质量、缩短工时
- 容积可选 25gal-800gal，支持定制
- 卡箍连接，内胆选用304/316L不锈钢，内表面镜面抛光(Ra ≤ 0.28 μm)，外表面可定制抛光、喷砂或缎光处理

- Large heating surface area, high thermal efficiency, uniform heating: Shortens boiling time with easy temperature control, enhancing processing quality and reducing working hours.
- Volume options: 25 gal – 800 gal, with custom manufacturing supported.
- Clamp connections: Inner pot made of 304/316L stainless steel. Mirror-polished inner surface (Ra ≤ 0.28 μm); outer surface customizable with polishing, sandblasting, or satin finishing.

应用 Application

用于各种食品的加工，特别适用于大型饭店或食堂熬汤、煮饭、炖菜、熬粥等。用于制药、食品、化工、轻工等行业的液体配置、汤料和浓缩。

Used for the processing of various kinds of food, specially used in large restaurant or dining room to boil soup, cook, stew, boil congee, etc. Used in liquid configuration, soup and concentration in pharmaceutical, food, chemical industry and light industry.



技术参数 Technical parameters

型号 Model	JTSCC-25	JTSCC-50	JTSCC-100	JTSCC-200	JTSCC-400	JTSCC-800
工作体积 Working Capacity Gal.	25	50	100	200	400	800
总体积 Full Capacity Gal.	76	116	206	367	642	1025
A - inches (I.D.)	36	48	60	72	84	84
B - inches (O.D.)	38	50	62	74	86	86
C - inches	14	11	12	15	20	35
D - inches	9 1/4	12 5/8	15 3/8	19 5/8	23 7/8	23 7/8
E - inches	15 7/8	20 1/16	20 1/8	20 7/8	23 9/16	31
F - MTP Size	1 1/2	1 1/2	2	2	2	2
重量 Weight - Pounds	850	1760	2150	2450	3560	4300
L.B./H.R. Steam (Nominal)	200	337	610	1080	2000	2000
满载电流(安培) Full Load Amps						
230V	5.6	8	11	13	16	23.4
460V	2.6	4	5.5	6.5	8	11.7

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JTVDS 真空脱气机 JTVDS Vacuum Deaerators



核心功能 Core Function

连续自动去除液体、粘性及糊状产品中的空气与其他气体，解决因气体夹带导致的氧化、变色、质地不均及填充困难等问题。

Automatically and continuously removes air and other gases from liquid, viscous, and paste-like products. Effectively resolves issues caused by entrapped gases, including oxidation, discoloration, inconsistent texture, and filling difficulties.

工作原理 Working Principle

通过腔室创造高达-0.95barG的高真空环境，将产品快速吸入形成精细薄层，促使气泡破裂脱气；增设筛孔设计，强化空气与产品颗粒的分离效果，高效且经济。

Creates a high vacuum environment up to -0.95 barG within the chamber to rapidly draw in the product, forming a fine thin film that ruptures bubbles for degassing. Enhanced with perforated plate design to intensify separation of air from product particles—delivering high efficiency at low operational cost.

适用领域 Application Fields

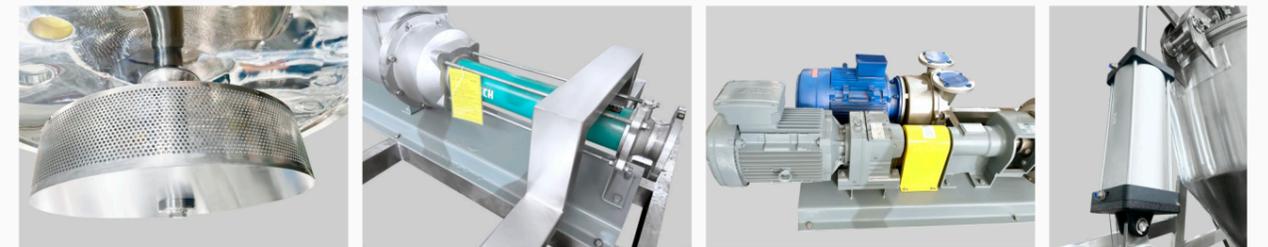
广泛应用于食品、化妆品、化学品等行业，处理酱汁、果肉、美容霜、糖浆、PVC 分散体、润滑剂、汽车上光剂、沐浴露、石蜡、青霉素乳剂、冰淇淋、粘合剂等各类物料。

Widely used across food, cosmetics, chemical, and other industries for processing diverse materials such as: Sauces, pulps, beauty creams, syrups, PVC dispersions, lubricants, automotive polishes, Shower gels, paraffin wax, penicillin emulsions, Ice cream mixes, adhesives.

核心优势 Core Advantages

- 全自动操作：PLC 控制柜实现独立运行
- 安全设计：易燃品适用防爆结构
- 灵活便捷：气动 / 电动升降顶盖，便携式带脚轮
- 精准调控：分板速度无级可调，敏感产品专属液位控制
- 适配多元需求：提供多种真空系统、高压排放泵，支持加热 / 冷却夹套
- 材质与卫生：可选双相不锈钢、钛、哈氏合金等特殊材料，符合卫生设计标准

- Full Automation: Independent operation via PLC control cabinet.
- Safety Engineering: Explosion-proof construction for flammable materials.
- Flexible Access: Pneumatically or electrically-operated lifting lid; mobility-focused with casters.
- Precision Control: Infinitely adjustable baffle speed; dedicated level control for sensitive products.
- Customizable Solutions: Multiple vacuum systems & high-pressure discharge pumps; optional heating/cooling jackets.
- Material & Hygiene: Special alloys available (duplex stainless steel, titanium, Hastelloy); compliant with sanitary design standards.



技术参数 Technical parameters

型号 Model	JTVDS-25	JTVDS-65	JTVDS-125	JTVDS-300	JTVDS-550	JTVDS-1200
工作体积 Working Volume(Liter)	25	65	125	300	550	1,200
轻液体 Light liquid	1,500	4,000	8,000	15,000	20,000	30,000
粘度液体 Viscous product	900	2,500	5,000	9,000	12,500	18,000
高粘度液体 Highly viscous product	300	800	1,600	3,000	4,000	6,000
总功率 Total power(kW)	5.2	7.4	10	17	28	40.5
长度 L(mm)	1,300	1,900	2,055	2,100	2,300	2,755
宽度 W(mm)	800	1,200	1,370	1,400	1,525	1,850
高度 H(mm)	1,710	2,050	2,060	2,240	2,465	2,875
开盖高度 H1, with open lid(mm)	1,850	2,390	2,450	2,490	2,750	3,875
重量 Weight(kg)	280	500	1,500	2,000	2,800	3,500

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案例与客户
Case and Client

产品全生命周期服务
Product Life Cycle Service



部分客户 Some customers



分析与咨询
Analysis & Consultation

- 工艺可行性评估 Process feasibility assessment
- 成本与能耗分析 Cost & energy consumption analysis
- 定制化方案设计 Customized solution design

设计与开发
Design & Development

- 3D建模与仿真验证 3D modeling & simulation validation
- 材料选型 Material selection
- 模块化设计 Modular design



制造与质检
Manufacturing & Quality Control

- 材料溯源 Material traceability
- 精密加工 Precision machining
- 特殊加工 Specialized processing
- 标准品控 Standardized quality inspection

退役与循环
Decommissioning & Recycling

- 残值评估 Residual value evaluation
- 环保拆解 Environmentally compliant disassembly
- 技术迭代 Technology iteration

运维与优化
Maintenance & Optimization

- 预防维护 Preventive maintenance
- 备件响应 Spare parts rapid response
- 远程监控 Remote monitoring
- 工艺优化 Process optimization

交付与实施
Delivery & Implementation

- FAT测试 FAT (Factory Acceptance Testing)
- 全球服务 Global service network
- 操作培训 Operational training
- 智能集成 Smart system integration