

诚艺机械 · 产品目录

CHENY MACHINERY · PRODUCT CATALOG

温州诚艺机械科技有限公司

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11 款产品 · 原始设备图片 · 完整技术参数

资料依据：客户提供的《独立站框架_20260922.xlsx》。设备配置及商务条款以采购合同约定为准。

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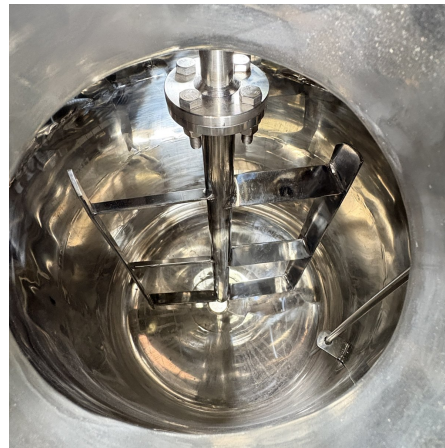
01 反应釜

Reactor

不锈钢反应釜是广泛应用于食品、制药、化妆品及化工行业的核心工艺容器，集加热、冷却、搅拌、混合和反应功能于一体。设备配备变频搅拌系统和密封结构，可在真空或常压条件下实现恒温反应、乳化、混合及物料合成。所有接触物料的部件采用 SS304/SS316L

不锈钢，具有耐腐蚀、耐高温及易清洗的特点。容量、压力及加热方式可根据不同生产需求定制。

The stainless steel reactor is a core processing vessel widely used in food, pharmaceutical, cosmetic and chemical industries. It integrates heating, cooling, stirring, mixing and reaction functions in one unit. Equipped with variable-frequency stirring system and sealed structure, the reactor realizes constant-temperature reaction, emulsification, mixing and material synthesis under vacuum or normal pressure. All contact parts adopt SS304/SS316L stainless steel, featuring anti-corrosion, high temperature resistance and easy cleaning. Customized volume, pressure and heating methods are available to meet different production requirements.



反应釜 / Reactor - 技术参数

参数 / Parameter	数值 / Specification
材质 / Material	SS304 / SS316L 不锈钢 / SS304 / SS316L Stainless Steel
容量范围 / Volume Range	50L - 5000L (可定制) / 50L - 5000L (Customized)
工作压力 / Working Pressure	常压 / 0.1-0.6MPa / Normal Pressure / 0.1-0.6MPa
工作温度 / Working Temperature	0°C - 180°C / 0°C - 180°C
搅拌功率 / Stirring Power	按容量定制 / Customized According to Volume
搅拌转速 / Stirring Speed	0-600r/min (变频调速) / 0-600r/min (Frequency Conversion Speed Regulation)
加热方式 / Heating Method	电加热 / 蒸汽加热 / 水浴加热 / Electric Heating / Steam Heating / Water Bath Heating
密封方式 / Sealing Type	机械密封, 全真空密封 / Mechanical Seal, Full Vacuum Sealing
表面处理 / Surface Treatment	内外镜面抛光 (Ra≤0.8 μ m) / Mirror Polishing Inside and Outside (Ra≤0.8 μ m)
应用 / Application	化学反应、物料合成、高黏度混合 / Chemical Reaction, Material Synthesis, High-viscosity Mixing

02 搅拌罐

Mixing Tank

不锈钢搅拌罐用于液体、粉体及膏体物料的均匀混合，配备多层搅拌桨，实现无死角混合，以及原料的快速溶解、均质和调配。罐体采用一体化冲压与焊接工艺，内壁光滑无缝、易于清洗，符合 GMP 生产标准。支持真空搅拌、恒温控制及定制搅拌形式，适用于日化、食品饮料及制药液体的大批量混合。

The stainless steel mixing tank is designed for uniform blending of liquid, powder and paste materials. It is equipped with multi-layer stirring paddles to ensure no dead-angle mixing, realizing rapid dissolving, homogenization and blending of raw materials. The tank body adopts integrated stamping and welding technology with smooth and seamless inner wall, which is easy to clean and meets GMP production standards. It supports vacuum stirring, constant temperature control and customized stirring forms, suitable for mass mixing of daily chemicals, food beverages and pharmaceutical liquids.



搅拌罐 / Mixing Tank - 技术参数

参数 / Parameter	数值 / Specification
材质 / Material	食品级 SS304 / 医用级 SS316L / Food Grade SS304 / Medical Grade SS316L
容量范围 / Volume Range	100L - 10000L (可定制) / 100L - 10000L (Customizable)
调速方式 / Speed Regulation	变频无级调速 / Frequency Conversion Stepless Speed Regulation
搅拌形式 / Stirring Form	单层 / 多层桨叶 / 锚式搅拌 / Single-layer / Multi-layer Paddle / Anchor Stirrer
温度控制 / Temperature Control	自动恒温控制 / Automatic Constant Temperature Control
工作状态 / Working State	常压 / 真空可选 / Normal Pressure / Vacuum Optional
清洗方式 / Cleaning Method	可选 CIP 自动清洗 / CIP Automatic Cleaning Optional
应用 / Application	液体混合、原料调配、溶液溶解 / Liquid Mixing, Raw Material Blending, Solution Dissolving

03 冷热缸

Cold & Hot Tank

冷热缸是一种配有夹套加热及冷却系统的多功能温控搅拌罐，可在搅拌过程中快速加热或冷却物料，实现物料预热、灭菌、恒温保温和快速冷却。全密封保温结构减少温度损失，提高生产效率。设备配备精确的温控系统，广泛用于饮料、乳品、化妆品及食品加工行业的恒温物料处理。

The cold and hot tank is a multifunctional temperature-controlled mixing tank with jacket heating and cooling system. It can rapidly heat up or cool down materials while stirring, realizing material preheating, sterilization, constant temperature preservation and rapid cooling. The fully sealed heat insulation structure reduces temperature loss and improves production efficiency. With precise temperature control system, it is widely used in beverage, dairy, cosmetic and food processing industries for constant temperature material treatment.



冷热缸 / Cold & Hot Tank - 技术参数

参数 / Parameter	数值 / Specification
材质 / Material	食品级 不锈钢 304/316L / Food Grade Stainless Steel 304/316L
容量 / Volume	200L - 8000L / 200L - 8000L
温度范围 / Temperature Range	-10°C - 120°C / -10°C - 120°C
夹套形式 / Jacket Type	加热与冷却全夹套 / Full Jacket for Heating and Cooling
保温层 / Insulation Layer	聚氨酯保温 / Polyurethane Heat Insulation
搅拌转速 / Stirring Speed	可调转速 / Adjustable Speed
控制系统 / Control System	智能数字温度显示 / Intelligent Digital Temperature Display
应用 / Application	乳品加工、饮料恒温储存、化妆品物料冷却 / Dairy Processing, Beverage Constant Temperature Storage, Cosmetic Material Cooling

04 乳化罐

Emulsifying Tank

乳化罐专为油水混合物料的精细乳化与均质而开发，配备高速剪切乳化机和低速搅拌系统，实现物料的瞬时高频剪切、破碎、分散及乳化。成品物料质地细腻、均匀稳定、不分层。真空工作环境可有效消除气泡，提升产品品质。设备符合 GMP 标准，适用于化妆品、膏霜、乳液、食品酱料及药用乳剂的生产。

The emulsifying tank is specially developed for fine emulsification and homogenization of oil-water mixed materials. Equipped with high-speed shear emulsifier and low-speed stirring system, it realizes instantaneous high-frequency shearing, crushing, dispersion and emulsification of materials. The finished materials feature fine texture, stable uniformity and no stratification. The vacuum working environment effectively eliminates bubbles and improves product grade. It complies with GMP standards, suitable for cosmetics, creams, lotions, food sauces and pharmaceutical emulsions production.



乳化罐 / Emulsifying Tank - 技术参数

参数 / Parameter	数值 / Specification
材质 / Material	SS304/SS316L 食品及医用级 / SS304/SS316L Food & Medical Grade
容量 / Volume	50L - 5000L / 50L - 5000L
乳化功率 / Emulsifying Power	高速剪切电机 / High-speed Shear Motor
乳化转速 / Emulsifying Speed	2800-14000r/min / 2800-14000r/min
搅拌系统 / Stirring System	低速混合 + 高速乳化 / Low-speed Mixing + High-speed Emulsification
工作方式 / Working Mode	真空密封乳化 / Vacuum Sealed Emulsification
均质细度 / Homogenizing Fineness	0.5-5 μ m / 0.5-5 μ m
应用 / Application	化妆品膏霜、洗发水、酱料及药膏乳化 / Cosmetic Cream, Shampoo, Sauce, Ointment Emulsification

05 乳化机

Emulsifying Machine

高剪切乳化机是一种移动式或固定式高效均质设备，利用高速旋转的转子与定子产生强烈剪切、离心挤压及湍流，快速破碎、分散和乳化物料颗粒，解决物料分层、颗粒较大及混合不均的问题。设备操作简便、效率高，易于拆卸和清洗，支持在线连续生产与批次处理。

The high-shear emulsifying machine is a portable or fixed high-efficiency homogenizing equipment. Through high-speed rotating rotor and stator, it forms strong shearing, centrifugal extrusion and turbulent flow to rapidly crush, disperse and emulsify material particles. It solves the problems of material stratification, large particles and uneven mixing. The machine features simple operation, high efficiency and easy disassembly and cleaning, supporting online continuous production and batch processing.



乳化机 / Emulsifying Machine - 技术参数

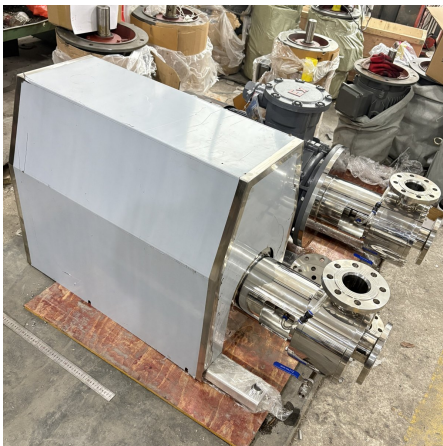
参数 / Parameter	数值 / Specification
形式 / Model	批次式 / 管道式 / Batch Type / Pipeline Type
功率 / Power	2.2KW - 55KW (可定制) / 2.2KW - 55KW (Customized)
转速 / Rotating Speed	3000-15000r/min / 3000-15000r/min
加工细度 / Processing Fineness	精细均质 / Superfine Homogenization
物料接触部分 / Material Contact Part	不锈钢 316L / Stainless Steel 316L
特点 / Feature	高效、节能、便于维护 / High Efficiency, Energy Saving, Easy Maintenance
应用 / Application	化妆品、食品及化工物料的精细乳化 / Fine Emulsification of Cosmetics, Food, Chemical Materials

06 乳化泵

Emulsifying Pump

管道乳化泵是一种连续在线均质与乳化设备，可在输送过程中对物料进行二次精细剪切与均质，实现连续的大规模生产。多级剪切结构确保粒径均匀及物料质量稳定，全密封设计避免物料泄漏和污染，是食品、化妆品及化工行业自动化生产线的重要配套设备。

The pipeline emulsifying pump is a continuous online homogenizing and emulsifying equipment. It can perform secondary superfine shearing and homogenization on materials during conveying, realizing continuous large-scale production. The multi-stage shear structure ensures uniform particle size and stable material quality. The fully sealed design avoids material leakage and pollution, which is an essential supporting equipment for automated production lines in food, cosmetic and chemical industries.



乳化泵 / Emulsifying Pump - 技术参数

参数 / Parameter	数值 / Specification
类型 / Type	单级 / 三级剪切乳化泵 / Single-stage / Three-stage Shear Emulsifying Pump
流量 / Flow Rate	1-50m ³ /h / 1-50m ³ /h
功率 / Power	3KW - 75KW / 3KW - 75KW
剪切频率 / Shear Frequency	高频剪切 / Ultra-high Frequency Shearing
壳体材质 / Shell Material	SS304/SS316L 不锈钢 / SS304/SS316L Stainless Steel
工作温度 / Working Temperature	≤120°C / ≤120°C
应用 / Application	管道连续乳化与均质 / Pipeline Continuous Emulsification and Homogenization

07 分散机

Dispersing Machine

高速分散机主要用于液体物料中粉体的润湿、分散和解聚。高速旋转的分散盘产生强烈湍流，使颜料、填料及添加剂等粉状原料快速、均匀地分散混合于液体基料中，有效避免粉体团聚，提高物料的细度与均匀性。设备广泛应用于涂料、油墨、化妆品、化工及食品行业。

The high-speed dispersing machine is mainly used for powder wetting, dispersion and depolymerization in liquid materials. The high-speed rotating dispersion disc generates strong turbulence to rapidly disperse and mix powdery raw materials such as pigments, fillers and additives evenly in liquid base materials. It effectively avoids powder agglomeration and improves material fineness and uniformity. It is widely used in coatings, inks, cosmetics, chemical and food industries.



分散机 / Dispersing Machine - 技术参数

参数 / Parameter	数值 / Specification
功率 / Power	4KW - 90KW / 4KW - 90KW
分散转速 / Dispersion Speed	0-1480r/min (变频) / 0-1480r/min (Frequency Conversion)
升降形式 / Lifting Mode	电动 / 液压升降 / Electric / Hydraulic Lifting
分散盘材质 / Disc Material	不锈钢 / 合金钢 / Stainless Steel / Alloy Steel
处理能力 / Processing Capacity	50L - 20000L / 50L - 20000L
特点 / Feature	运行稳定、分散效率高、无粉尘 / Stable Operation, High Dispersion Efficiency, No Dust
应用 / Application	粉体分散、液体混合、涂料调配 / Powder Dispersion, Liquid Mixing, Paint Blending

08 夹层锅

Jacketed Kettle

夹层锅是一种采用夹套加热结构的多功能加热与蒸煮设备，通过蒸汽或电加热实现物料均匀受热，并通过自动温控防止物料烧焦。可倾式设计便于出料和清洗，整机采用食品级不锈钢，安全、卫生、耐用。设备广泛用于食品加工、制药及日化行业的煮沸、蒸煮、浓缩和搅拌。

The jacketed kettle is a multifunctional heating and cooking equipment with jacket heating structure. It adopts steam or electric heating to realize uniform heating of materials, with automatic temperature control to prevent material burning. The tiltable design is convenient for discharging and cleaning. The whole machine is made of food-grade stainless steel, which is safe, hygienic and durable. It is widely used for boiling, cooking, concentrating and stirring in food processing, pharmaceutical and daily chemical industries.



夹层锅 / Jacketed Kettle - 技术参数

参数 / Parameter	数值 / Specification
材质 / Material	食品级 SS304 不锈钢 / Food Grade SS304 Stainless Steel
容量 / Volume	100L - 2000L / 100L - 2000L
加热方式 / Heating Method	电加热 / 蒸汽加热 / Electric Heating / Steam Heating
工作温度 / Working Temperature	0-120°C / 0-120°C
结构 / Structure	固定式 / 可倾式 / 搅拌式 / Fixed Type / Tilttable Type / Stirring Type
压力 / Pressure	常压 / Normal Pressure
应用 / Application	食品蒸煮、煮沸及预浓缩处理 / Food Cooking, Boiling, Pre-concentration Processing

09 提取罐

Extraction Tank

多功能提取罐是用于中草药、植物及生物原料有效成分提取的专业设备，集加热、煮沸、回流及过滤功能于一体。通过热回流提取充分提取原料中的有效成分，具有提取率高、能耗低的特点。全密封结构避免成分损失，符合制药 GMP 生产标准，适用于制药、保健品及植物提取物加工。

The multifunctional extraction tank is professional equipment for effective component extraction of Chinese herbal medicine, plants and biological materials. It integrates heating, boiling, refluxing and filtering functions. Through thermal reflux extraction, it fully extracts effective ingredients from raw materials, with high extraction rate and low energy consumption. The fully sealed structure avoids ingredient loss and meets pharmaceutical GMP production standards, suitable for pharmaceutical, health product and plant extract processing.



提取罐 / Extraction Tank - 技术参数

参数 / Parameter	数值 / Specification
材质 / Material	SS316L 医用级 不锈钢 / SS316L Medical Grade Stainless Steel
容量 / Volume	300L - 5000L / 300L - 5000L
加热方式 / Heating Method	蒸汽加热 / Steam Heating
工作压力 / Working Pressure	微正压 / Micro Positive Pressure
提取方式 / Extraction Mode	热回流提取 / Thermal Reflux Extraction
配套功能 / Support Function	自动进料与排渣 / Automatic Feeding & Residue Discharging
应用 / Application	植物提取、中草药提取、生物原料加工 / Plant Extraction, Chinese Herbal Medicine Extraction, Biological Raw Material Processing

10 浓缩罐

Concentration Tank

真空浓缩罐是为料液浓缩设计的节能设备，可在真空低温环境下快速蒸发、浓缩水分及溶剂，有效保护热敏性活性成分不受损伤。设备具有浓缩速度快、浓缩倍数高及无物料损失的特点，广泛用于中药药液、果汁、生物液体及化工溶剂物料的浓缩。

The vacuum concentration tank is energy-saving concentration equipment designed for material liquid concentration. Under vacuum low-temperature environment, it realizes rapid evaporation and concentration of water and solvent, effectively protecting heat-sensitive active ingredients from damage. The equipment features fast concentration speed, high concentration multiple and no material loss. It is widely used for concentration of traditional Chinese medicine liquid, fruit juice, biological liquid and chemical solvent materials.



浓缩罐 / Concentration Tank - 技术参数

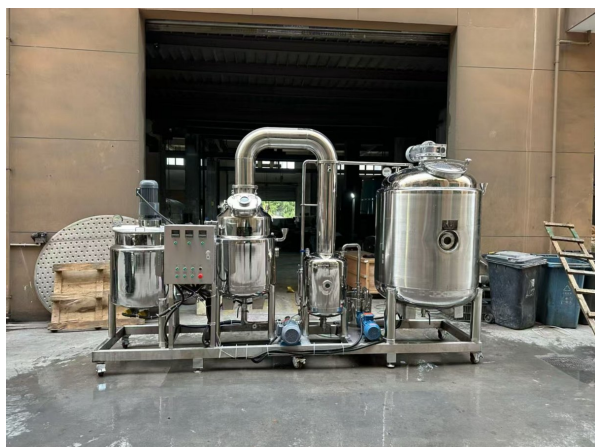
参数 / Parameter	数值 / Specification
材质 / Material	SS304/SS316L 不锈钢 / SS304/SS316L Stainless Steel
蒸发能力 / Evaporation Capacity	50-2000L/h / 50-2000L/h
工作真空度 / Working Vacuum	-0.06~-0.09MPa / -0.06~-0.09MPa
浓缩温度 / Concentration Temperature	45°C-80°C (低温) / 45°C-80°C (Low Temperature)
加热方式 / Heating Method	蒸汽 / 电加热 / Steam / Electric Heating
特点 / Feature	低温浓缩，保护活性成分 / Low Temperature Concentration, Protect Active Ingredients
应用 / Application	药液、果汁及生物液体浓缩 / Medicinal Liquid, Fruit Juice, Biological Liquid Concentration

11 蜂蜜浓缩罐

Honey Concentration Tank

蜂蜜浓缩罐是用于天然蜂蜜脱水、除杂及浓缩的专业设备，采用低温真空浓缩技术去除多余水分，同时不破坏蜂蜜的天然营养、风味及活性酶。设备实现自动过滤、除湿和浓缩，有效降低蜂蜜含水量，延长保质期，专用于蜂蜜加工厂及养蜂深加工企业。

The special honey concentration tank is professional equipment for natural honey dehydration, impurity removal and concentration. It adopts low-temperature vacuum concentration technology to remove excess water in honey without destroying honey's natural nutrients, flavor and active enzymes. The equipment realizes automatic filtration, dehumidification and concentration, effectively reducing honey water content and extending shelf life. It is dedicated to honey processing factories and apiculture deep processing enterprises.



蜂蜜浓缩罐 / Honey Concentration Tank - 技术参数

参数 / Parameter	数值 / Specification
材质 / Material	食品级 304 不锈钢 / Food Grade 304 Stainless Steel
处理能力 / Processing Capacity	100KG - 1000KG 每批次 / 100KG - 1000KG Per Batch
工作温度 / Working Temperature	低温 40°C-60°C / Low Temperature 40°C-60°C
真空度 / Vacuum Degree	高真空低温浓缩 / High Vacuum Low Temperature Concentration
最终含水量 / Final Water Content	可调 ≤18% / Adjustable ≤18%
特点 / Feature	保持蜂蜜天然风味，无营养损失 / Keep Honey Natural Flavor, No Nutrient Loss
应用 / Application	天然蜂蜜、糖浆及黏稠糖液的专用浓缩 / Special Concentration for Natural Honey, Syrup and Viscous Sugar Liquids