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Deep fat fryers Dicers Dryers Fermentation tanks/food grade drums Fillers/insulated tanks Filters Freezers Fruit crushers Fruit presses Gas burnerslcylinderslregulators General tools and tables Heat sealers Hosepipes and spray guns Hydrometers – alcohol and brine Jam thermometers Label applicators Laboratory glasswarelequipment Liquidisers Motors/isolators/starters Peelers PH meters Pot and bottle sealers/cappers Pressure cookers Protective gloves, hats, hairnets, coats and boots Pulper-finishers Reamers Refractometers Scales Sulphuring cabinet Checklist 5	67 67 68 68 69 69 70 71 71 71 72 72 72 73 73 73 73 74 74 74 74 74 75 75 77 77
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