Based on the fermentor disinfection process and route design, the system enables automatic and precise control of key processes including vessel emptying, jacket emptying, preheating, temperature ramp-up, pressure holding, timing, aeration, and cooling during sterilization. This ensures sterility, reduces steam consumption and manual intervention, provides a reliable environment for microbial fermentation, and achieves energy conserveriliz e R d l ص Î m ص Z

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