

Microwave dehydration equipment

Advantages and features of Microwave dehydration equipment :

1. Microwave dehydration equipment is fast, efficient, reasonable price and moderately good.

2. The microwave dehydrator has the performance of sterilization and sterilization.





3. The working process has a low temperature and can maintain the original ingredients in the material.

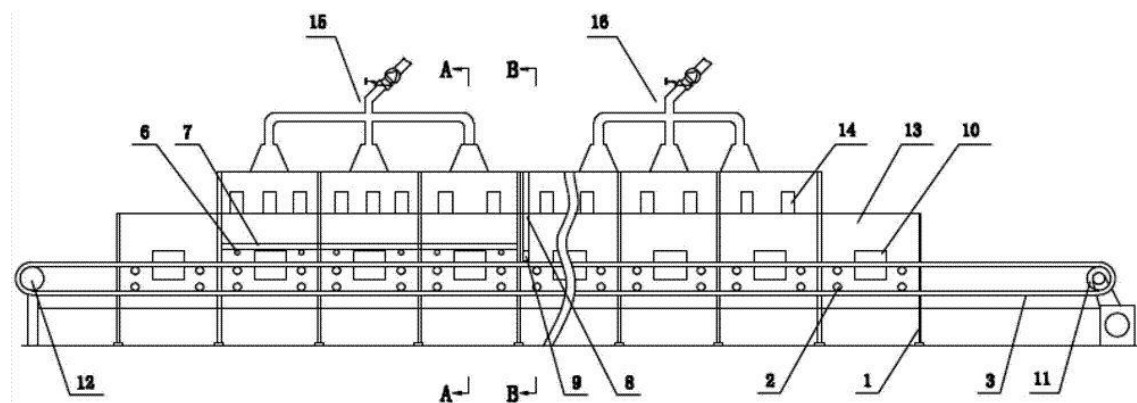
4. As a professional microwave dehydration equipment manufacturer, our Leader can customize microwave dewatering machinery for you.

5. PLC automatic or button control system is easy to operate, advanced technology, ready-to-use equipment, flexible and convenient operation.

6. Microwave dewatering equipment has no waste water, no waste gas, and protects the environment without pollution. It is a safe and harmless high-tech.

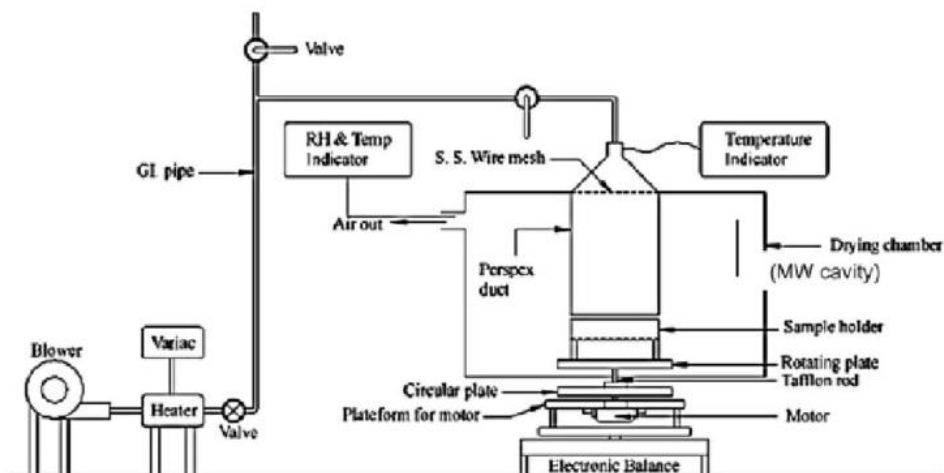
As one of the professional microwave equipment manufacturers, our Leader can provide you with different powers of different models. Of course, we can customize microwave dewatering machinery or other microwave dehydration equipment machinery according to your requirements. If you are interested in our machine, please leave us a message.

			
12kw microwave dehydration equipment	30kw microwave dehydration equipment	50kw microwave dehydration equipment	higher power microwave baking equipment



Product Specification:

	microwave dehydration equipment
Microwave frequency	915±25MHz
microwave power	Above 10kw-200kw 以上 (Continuously adjustable)
Driving speed	0.1~3m/min speed frequency
leakage Value	≤5mw/cm2(GB5959.6-87)
microwave	0.5~1.0T/ h
Capacity	5-7t/h
Equipment Size	8000×5000×2300 (mm) (Customerized)
Control typ	Touch screen, PLC control



Temp. (°C) / Power (W)	k1	RMSE(d. b. decimal)	R2
40°C	0.15 ± 0.001 h ⁻¹	0.067	0.98
50°C	0.20 ± 0.002 h ⁻¹	0.071	0.97
60°C	0.33 ± 0.006 h ⁻¹	0.083	0.97
70°C	0.45 ± 0.008 h ⁻¹	0.064	0.98
500 W	0.27 ± 0.001 min ⁻¹	0.016	0.99
600 W	0.33 ± 0.002 min ⁻¹	0.024	0.98
800 W	0.36 ± 0.005 min ⁻¹	0.017	0.99

Microwave vacuum drying has been shown to produce dried products with improved texture and color. Microwave field allows volumetric heating whereby heat is transferred to the inner core of material without the need of a temperature gradient even in the initial stage of drying. Combination of microwave and vacuum drying results in improved color and texture of dried products over air-dried products. Reduction of drying times in microwave is beneficial for color, porosity, aroma, shrinkage and rehydration.

Leader microwave equipment can bring you great benefits. You will never regret choosing a microwave dehydration device. If you are an environmentalist and a business person, please work with us. Of course, we can also provide you with microwave sterilization equipment and microwave baking equipment etc.