

Manufacturers supply microwave sterilization equipment for jujube

The manufacturers supply the characteristics of the microwave sterilization equipment of jujube. 1, energy conversion efficiency is high, heating speed is fast, bake sterilization only 3-10 minutes. The microwave oven itself does not generate heat, but the microwave energy penetrates the material, which causes the polar molecules in the material to rub against each other and generate heat. So there is no energy loss.

2, the swelling effect is obvious. The rapid heating effect of microwave makes the water molecules inside the material vaporize quickly, so as to achieve the purpose of expansion.

3. Low temperature sterilization and less loss of nutrients. Microwave sterilization is carried out under the dual effects of microwave heat and non thermal effects. Compared with conventional temperature sterilization, it can obtain satisfactory bactericidal effect at lower temperature and short time.

4. The operation is convenient. The power and conveyor belt speed of the microwave sterilization equipment supplied by the manufacturer can be stepless adjustment without thermal inertia.

The latest price list of microwave sterilization equipment supplied by the manufacturer is the microwave baking equipment specially made by our company for the purpose of giving back to the old customers. The size of the microwave sterilization equipment can be made according to the output. Our company can provide the prototype technology test, welcome the users to visit and negotiate!