Soya bean ripening equipment

The low temperature baking equipment of the microwave Valley hybrid grain is a new type of Changchun soya bean curing equipment manufacturer, where there is a roasting machine with grain, and many grain deep processing enterprises in China are generally using this kind of equipment. Microwave low temperature baking is easy to operate, and it can be operated easily if a person is fed and a person can receive material. The traditional oven, converter baking equipment, the first operation is more complex, second baking time is relatively long. Microwave baking equipment can be applied to the cooked rice, such as soybean, black bean, black rice, black sesame, brown rice and red bean. The ripening time is only 3-8 minutes. In addition, microwave can also play a bactericidal effect in the process of curing the grain, so the daily quality of the grain can be greatly extended. Microwave baking of coarse cereals also has a slight expansion effect.