

New vegetable dryer dryer large energy saving spring drying dryer equipment food dryer

Conventional thermo - thermal sterilization is passed through heat conduction, convection or radiation passes the heat from the surface of the material to the interior. It often takes a long time to reach the temperature of sterilization. Microwave sterilization is the direct action of microwave energy with bacteria in materials, such as bacteria and other microorganisms. Heat effect and non thermal effect are combined to achieve the purpose of rapid warming, and the treatment time is greatly shortened. The sterilization time of various materials is usually 3 to 5 minutes, and the sterilization temperature is between 70 and 90 degrees. Its characteristics: short time, fast speed. The sterilization is even, the low temperature sterilization, the material invariance, the nutrition and the original flavor, the energy saving and environmental protection, the equipment operation is simple, the controllability is good, the process is advanced.

Energy saving new type of microwave roasting equipment, new vegetable drying machine dehydrated large energy saving drying machine equipment food dryer mainly: barley, wheat, corn, sorghum rice, brown rice, peanut kernel, apricot kernel, walnut kernel, cashew fruit, sunflower and other dry fruit roasting.