

Small microwave experimental equipment for industrial microwave cabinet

One, the characteristics of microwave drying and sterilization:

1, selective heating. Because the water molecules absorb the best microwave, the high water content absorbs more microwave power than the lower water content. This is the characteristic of selective heating. With this characteristic, we can achieve quick, uniform heating and even drying, and the equipment occupies a small area and improves the working conditions.

2, green environmental protection equipment, energy saving and high efficiency. Microwave is the direct effect of the material, without other intermediate conversion links, so there is no additional heat loss, the air in the furnace and the corresponding container will not heat, so the heat efficiency is very high, the production environment is also obviously improved, compared with the far infrared heating, it can save 30%.

3, the time is short, the efficiency is high. Microwave heating is the process of making the heated object itself become a heating body without heat conduction. Microwave from the inside and outside of the object through the inside and outside the object in a very short time to achieve uniform heating, greatly shorten the drying time, improve the quality of products and production efficiency.

4. Easy to control and advanced technology. Compared with the conventional method, the device is open and open, without thermal inertia, flexible and convenient operation, adjustable microwave power and adjustable transmission speed. In the process of microwave heating and drying, no waste water or exhaust gas is produced. It is a safe and harmless high and new technology.

5, the use of high purity quartz UV lamp, strong ultraviolet disinfection. Microwave and light wave are fast, low temperature, high intensity and uniform to kill fungi and bacteria. It can preserve the activity of material and the traditional flavour of vitamins, nutrients and color, aroma, taste and shape in food to the maximum extent, and have the swelling effect, which greatly prolongs the fresh-keeping period of the product. Vitamin C preserved in conventional heat treated vegetables was 46%~50%, while microwave treatment was 60%~90%; the rate of vitamin A retention in conventional heated pig liver was 58%, while microwave heating was 84%.

The company is responsible for the company's microwave equipment installation, debugging, technical services, the quality of a year "three packages", life-long technical services, and close cooperation with customers in close cooperation to do a good job, deeply appreciated and trusted customers.