What is the main difference between microwaves a heat?

Detail Introduction :

As society is now in a period of rapid development, no matter which industry is very much about effic efficiency is life. Efficiency means very high economic benefits, which is true in the food processing in The Drying of honeysuckle, vegetables, fruits, and other foods is a significant part of the food process industry. Now the major food processing plants have realized the industrial production method, usin Microwave Drying machines to dry beef, chicken, and other foods have become the mainstream way traditional drying method has been gradually abandoned.

What is the main difference between microwaves and heat

Microwave Drying and heat are two standard drying methods that greatly influence the food process industry. These two drying methods also have significant differences in productivity and production c The traditional drying method uses heating or sunlight. Its main working principle is heat conduction, from the outside to the inside, flower drying time is usually three days, a week or more, the drying ef challenging to achieve 100% drying, difficult to control temperature, Drying is not uniform, the quality herbs, the character is also difficult to control, easy to discoloration, deformation, slating. Because th conduction method is used, the energy used is coal or natural gas and heat energy, and the energy u rate is meager.

There is much waste, and coal, oil, and natural gas pollution are severe, the health standard is low, th intensity is high, the dust is serious, and the staff's working environment is poor.

The Microwave Vacuum Dryer Machine mainly uses a microwave to dry honeysuckle; the microwave directly on the water molecules inside the herb and heats up inside and outside at the same time if th

water content of the flower is very high, the pressure inside the flower rises very quickly. The water m
excluded from the flower under the action of the pressure gradient.

The Microwave Dryer Machine drying process, temperature gradient, heat transfer, and vapor pressu
migration direction are all consistent, thus significantly improving the moisture migration conditions
the drying process, which is better than conventional Drying. At the same time, due to the existence
pressure migration dynamics, the Microwave Drying Machine has the characteristic of drying from th
out. In other words, for wood and other materials as a whole, the inner layer of wood will be dried fir
overcomes the feature of conventional Drying where the outer layer of meat products is dried first ar
a crusty crust that prevents the internal moisture from continuing to move out.

Compared with these two drying methods, Vacuum Drying Equipment has apparent advantages.

What are the advantages of Microwave Dryer?

Features of Microwave Vacuum Oven	
Selective heating	Microwave Vacuum Drying Equipment allows for uniform heating and uniform Drying.

Energy-saving and high efficiency	The Industrial Microwave Vacuum Dryer acts directly on the tea leaves; thus, there is no additional heat loss, the air inside the oven and the corresponding container are not heated, so the thermal efficiency is extremely high, and the production environment is significantly improved, saving up to 30% electricity compared to far-infrared heating.
Short time and high-efficiency	Microwave Drying is a process that makes the wildflower itself a heat generator without heat conduction. The microwave penetrates the spices from all sides, both inside and outside, so that the spices are evenly heated in a short time, significantly reducing the drying time.
Easy to control, advanced process	Compared to conventional methods, Microwave Drying Equipment is ready to use; no thermal inertia, flexible, and is easy to operate.
Long service life	Microwave Drying is made of food-grade stainless steel and internationally renowned brand motors and components, which is reliable and guarantees the hygiene standard of tea production.

Low-Temperature Drying has significant advantages and has a wide range of uses. Dryer For Food Pr
mainly used in industry for drying and drying processes in the production process of major manufact
Such as the Drying of chemical raw materials, Drying of powder materials, Drying of refractory mater
drying of building materials, etc...

Drying of chemical raw materials	powder materials,refractory materials,building materials
processing of raw materials	mixed cereals, baking, tea drying, sterilization of pickles,
Drying and sterilization of soybean products	degreasing of meat products, the baking of seafood.
Pet supplies enterprises	Drying of cat litter; dog food puffing, sterilization; drying and sterilization of fish feed;
Materials of Chinese herbal medicine enterprises	Drying and sterilization of Chinese herba lmedicine tablets;drying and sterilization of Chinese herbal medicine; sterilization of pharmaceutical original liquid; sterilization of oral liquid;

Some applications of manufacturing enterprises	Drying of wood; drying of paper products; heating of rubber; shaping of ceramics, etc.

Over the years of development in the Microwave Industry, we have mastered the most advanced Mic
Equipment Production Process. The products we have developed and produced are well known in th
Microwave Industry. Our company has gained a very high reputation.

To provide the most significant assistance to Microwave Food Manufacturers, we have invested a lot
in research and development, and finally, effectively control the production cost of Industrial Microw
Systems so that our customers can get the highest quality Industrial Drying Machines at the lowest p
Microwave Dryer Machine.

Specifications of Microwave Drying Machine.

Technical Parameters of Industrial Microwave Dryer			
Model	Power	Output	Microwave Dryer Machine Price
1	80kw	100-200kg/h	US$2,500.00
2	120kw	200-300kg/h	US$3,000.00
3	200kw	300-4000kg/h	US$3,500.00
4	300kw	400-500kg/h	US$4,000.00

Our Microwave Dryer Machine Price is very competitive in the Microwave Industry; not only that, but
also provide custom Microwave Vacuum Dryer Machine service, we can customize different specifica
you according to your needs. We can provide you with the most advanced Microwave Drying Technol
meet your needs in all aspects, and we have received good comments from customers at home and a
for our excellent service.

Our company is people-oriented, customer interests as the core, to improve the competitiveness of
customers as the starting point, comprehensive organization and integration of the energy of the ind
chain to provide customers with the suitable new Microwave Drying Of Food, we will be "your satisfa
our pursuit" for the purpose, enthusiastic about serving you. Welcome to call us! Welcome to consult