Industrial Microwave Fresh Meat Defrosting Technology

Introducción detallada :

Introduction Of Microwaveof Fresh Meat Defrosting Machine:

An industrial microwave fresh meat defrosting machine is a larger, more powerful version of the micr defrosting machine designed for use in industrial settings such as food processing plants, meat packi facilities, and large commercial kitchens. It uses the same principle of generating heat with microwav quickly and efficiently defrost large quantities of frozen meat.

Industrial microwave fresh meat defrosting machines can handle large volumes of frozen meat, redu amount of time and labor required for manual defrosting. They are also designed to meet strict food standards and regulations, ensuring that the defrosted meat remains safe for consumption.

Parameter Of Microwave Fresh Meat Defrosting Machine:

Equipment Model	LY-100 Industrial Microwave Defrost Machine For Fresh Meat
Rated Input Apparent Power	Customization
Height Of Conveyor	600-1000mm

Inlet And Outlet Height	40-100mm
Width Of Conveyor Belt	750±100mm(Custom-Made)
Microwave Leakage Standard	ISO?5mw/Cm²
Operating Frequency	2450±50Hmz
Transmission Speed	0~10m/Min(Adjustable Frequency)

Feature Of Microwave Fresh Meat Defrosting Machine:

1.Large Capacity: Industrial microwave fresh meat defrosting machines are designed to handle large
of frozen meat, allowing for fast and efficient defrosting of large quantities.

2.Adjustable Power Settings: The machines typically have adjustable power settings to allow for custo
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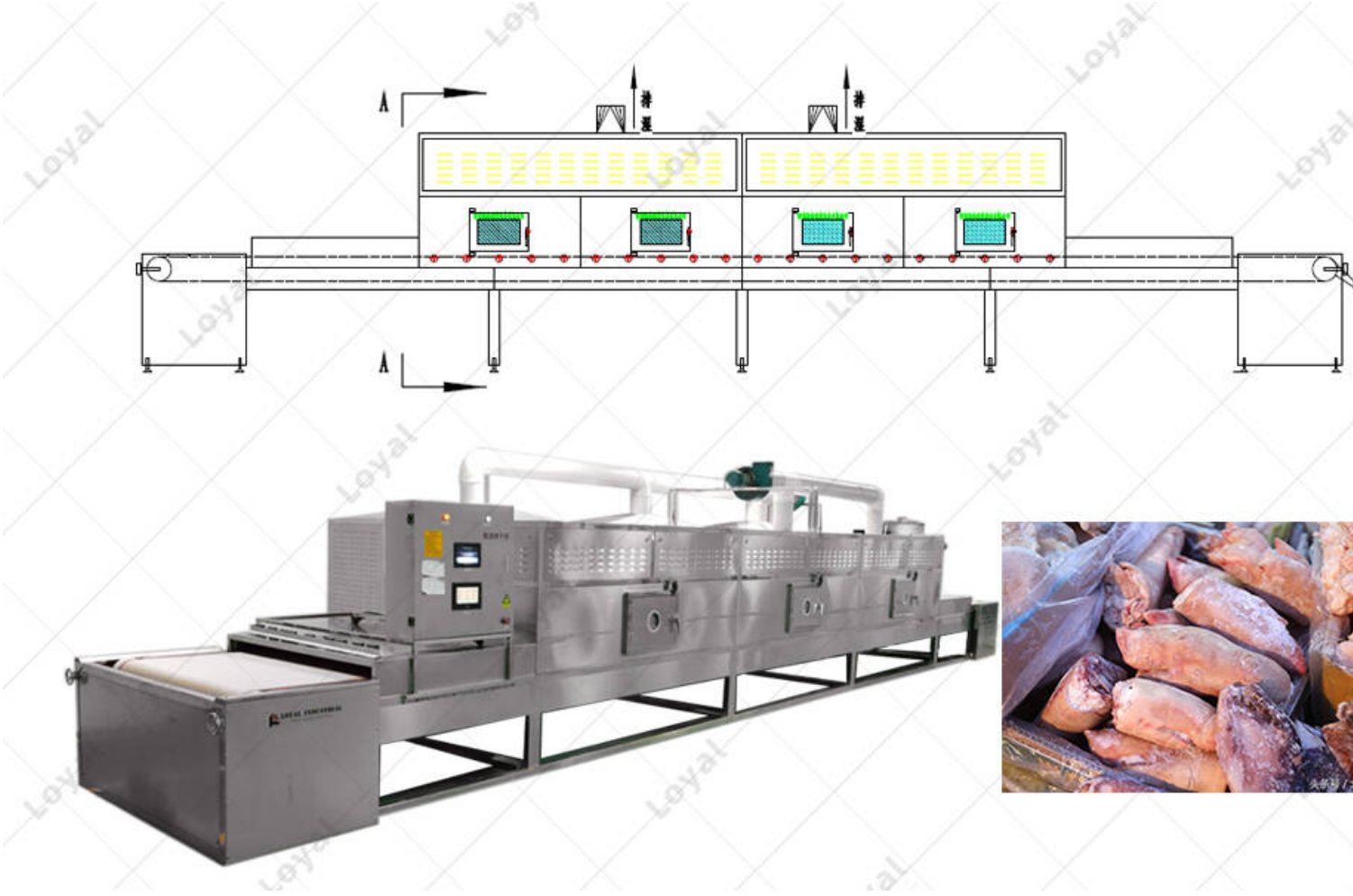
3.Conveyor Belt: The machine often includes a conveyor belt system to move the meat through the m

4.Temperature Control: The machine may have temperature control features that allow for monitorin
control of the temperature of the defrosting process.

5.Safety Features: Industrial microwave fresh meat defrosting machines are designed with safety feat

Details Display Of Microwav Fresh Meat Defrosting Machine:



Applications Of Microwave Fresh Meat Defrosting Machine:

1	Food Processing Plants	The machines are used in food processing plants to defrost large quantities of frozen meat quickly and efficiently.
2	Meat Packing Facilities	Meat packing facilities use microwave defrosting machines to defrost frozen meat before processing and packaging.
3	Commercial Kitchens	Restaurants and other commercial kitchens use microwave defrosting machines to quickly defrost meat for use in meals.
4	Grocery Stores	Some grocery stores use microwave defrosting machines to defrost frozen meat before selling it to customers.
5	Home Kitchens	Microwave defrosting machines are also available for home use, allowing for convenient and quick defrosting of frozen meat.

Advantages Of Loyal Microwave Drying And Sterilization Equipment:

1.Adopt Food Grade Stainless Steel, Nice Appearance, Easy To Clean.

2.Microwave Can Penetrate Through The Materials So That The Inside And Outside Are Heated At The Time, Short Processing Time,Evenly Drying And Thorough Terilization. No Extra Heat Loss, High Heat Efficiency, Saving Energy.

3.Thermal Effect And Non-Thermal Effect Work Together, Achieving Ideal Sterilization Effect At Low Temperature And Short Time, The Vegetable Can Keep Their Nutrition Components To The Maximum

4.Adopt Non-Contact Infrared Temperature Measurement Technology, High Precision, Automatic Co

5.Frequency Adjustable Conveyor Speed, Step-less Adjustable Microwave Power, Instant Heating And Thermal Inertia,Convenient Operation.