Industrial Microwave Chicken Defrosting Technolo

Introdução detalhada :

Introduction Of Microwave Chicken Defrosting Machine:

A microwave chicken defrosting machine is a device designed to quickly and efficiently thaw frozen ch using microwave technology. It is a convenient and time-saving solution for people who want to defro chicken without waiting for it to thaw naturally, which can take several hours.The machine typically co a tray or container that holds the frozen chicken, and a microwave generator that emits high-frequen electromagnetic waves that penetrate the chicken and generate heat.

Parameter Of Microwave Chicken Defrosting Machine:

Equipment Model	LY-100 Industrial Microwave Defrost Machine For Chicken
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 Chicken Defrosting Machine:

1.Microwave technology: A chicken defrosting machine would use microwave radiation to defrost the
This is a quick and efficient method for defrosting frozen food.

2.Multiple power settings: To prevent the chicken from cooking during the defrosting process, the ma
would likely have multiple power settings that can be adjusted depending on the size and weight of t
chicken.

3.Automatic sensor: A defrosting machine might have an automatic sensor that detects the weight ar
the chicken and adjusts the defrosting time and power accordingly.

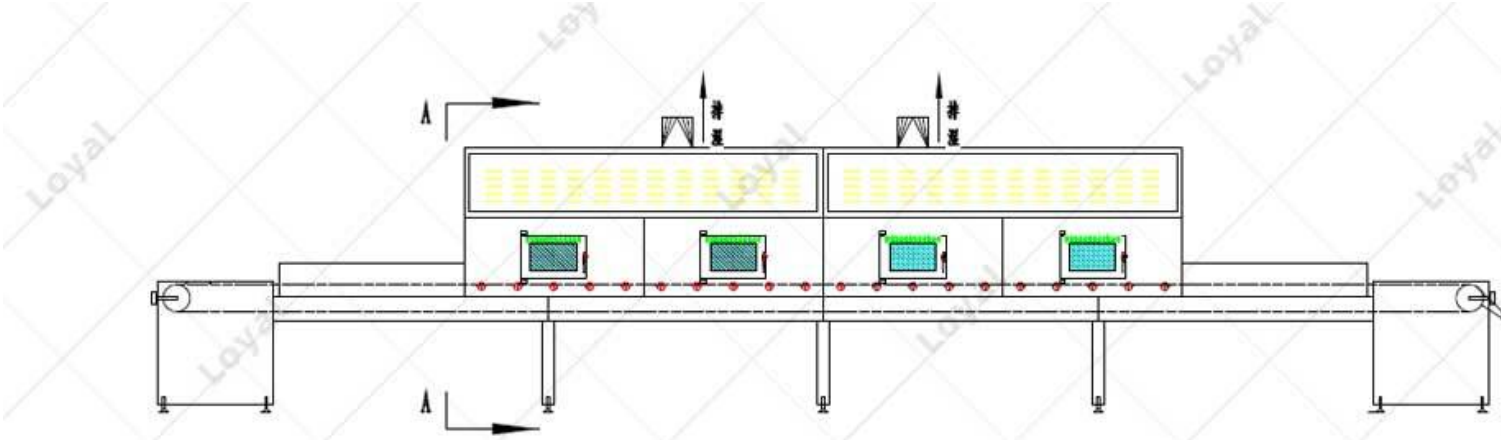
4.Turntable: A turntable would allow the chicken to rotate during the defrosting process, ensuring tha
thaws evenly.

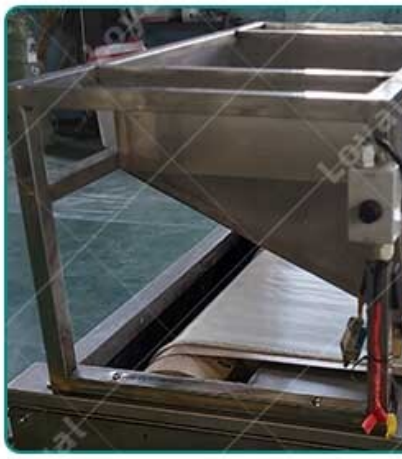
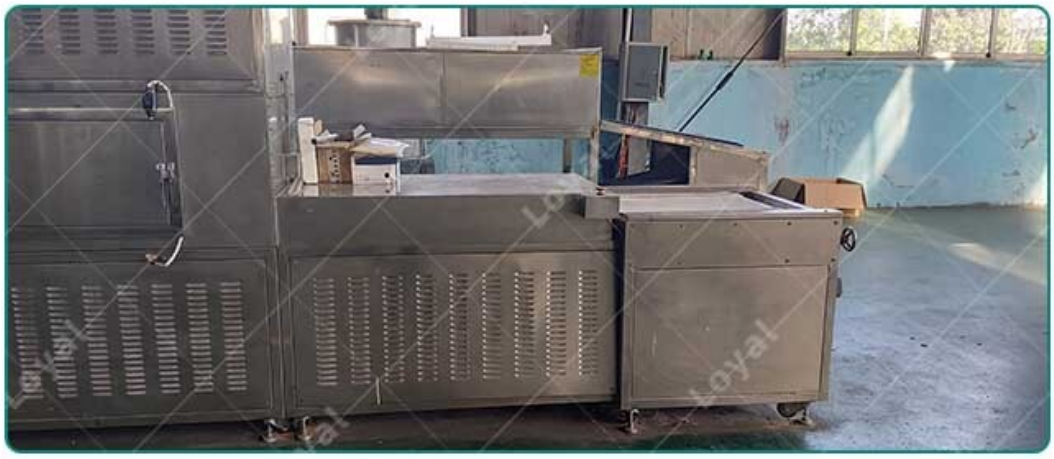
Timer: The machine would likely have a timer that can be set to the desired defrosting time.

5.Easy to clean: The machine would be designed to be easy to clean, with a removable drip tray or oth
features that make it simple to wipe down after use.

6.Safety features: The machine might have safety features such as automatic shut-off if it overheats o
a malfunction.

Details Display Of Microwave Chicken Defrosting Machine



Applications Of Microwave Chicken Defrosting Machine:

1.Food Processing: In food processing plants, microwave chicken defrosting machines are used to qu efficiently defrost large quantities of frozen chicken. This helps to speed up the production process, r labor costs, and minimize food waste.

2.Supermarkets: Supermarkets use microwave chicken defrosting machines to defrost frozen chicken products quickly and safely, ensuring that they are ready for sale in a short amount of time. This help improve customer satisfaction by ensuring that products are fresh and of high quality.

3.Restaurants: In restaurants, microwave chicken defrosting machines are used to defrost frozen chic quickly and efficiently, allowing chefs to prepare meals faster and reduce wait times for customers.

4.Catering: Catering companies use microwave chicken defrosting machines to quickly defrost frozen allowing them to prepare large quantities of food quickly and efficiently for events and parties.

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