

# Industrial Microwave Vegetable Powder Drying Technology

Introdução detalhada :

Introduction Of Microwave Vegetable Powder Drying Machine:

Microwave vegetable powder drying machine is a specialized equipment designed for drying vegetable powders using microwave technology. Microwave vegetable powder drying machine uses high-frequency electromagnetic waves to rapidly and evenly dry vegetable powders while preserving their nutritional taste, color, and aroma. The machine works by generating an electromagnetic field that heats the water molecules in the vegetable powder, causing them to evaporate. The drying process takes only a fraction of the time required by conventional drying methods while achieving superior drying results. Microwave vegetable powder drying machines are widely used in the food industry to dry vegetable powders used in soups, seasonings, beverages, and other food products. They are also used in the pharmaceutical and cosmetic industries to dry vegetable powders used as ingredients in medicines and personal care products. These machines offer many advantages, such as high efficiency, low energy consumption, uniform drying, and easy operation. They are also ideal for drying small quantities of vegetable powders, making them suitable for small-scale food and pharmaceutical companies. In summary, microwave vegetable powder drying machines are an essential tool for producing high-quality vegetable powders that meet the needs of various industries. They are a safe and reliable solution for drying vegetable powders and ensure the preservation of essential nutrients and properties, making them an essential tool for the food, pharmaceutical, and cosmetic industries.



## Parameter Of Microwave Vegetable Powder Drying Machine:

Equipment Model	LY-100 Industrial Microwave Drying Machine For Vegetable Powder
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/Cm <sup>2</sup>
Operating Frequency	2450±50Hmz
Transmission Speed	0~10m/Min(Adjustable Frequency)

## Feature Of Microwave Vegetable Powder Drying Machine:

- 1.High-frequency electromagnetic waves: The machine generates electromagnetic waves at a high frequency that heats the water molecules in the vegetable powder, causing them to evaporate quickly and efficiently.
2. Large drying capacity: These machines can dry large quantities of vegetable powders in a short amount of time, making them ideal for use in commercial food processing.
3. Uniform drying: The drying process is even, with no hot or cold spots, resulting in consistent and uniform drying of the vegetable powders.
4. Easy operation: These machines are user-friendly, with simple controls and easy-to-follow instructions.
5. Low energy consumption: Microwave vegetable powder drying machines are energy-efficient, which means that they consume less power compared to other types of drying machines.

6. Drying quality: The machine ensures that the vegetable powders retain their nutritional value, taste, and aroma, thanks to the gentle drying process.

Details Displays Of Microwave Vegetable Powder Drying Machine:



Applications Of Microwave Vegetable Powder Drying Machine:

1. Vegetable Powder Production: One of the primary applications of the microwave vegetable powder machine is for producing vegetable powders. These powders are used as ingredients in various food products, such as soups, sauces, and seasonings.

2. Dehydration of Vegetables: The machine can be used for dehydrating vegetables such as onions, carrots, tomatoes, and peppers. This helps to extend the shelf life of the vegetables and preserves their nutrients.

3. CBD Processing: The machine can be used for drying hemp flowers and leaves when processing CBD, ensuring that the CBD is of high quality and that it retains its aroma, flavor, and nutritional value.

4. Drying Herbs and Spices: The machine can be used for drying herbs and spices, such as mint, oregano, thyme, and basil. This helps to preserve their flavors and aromas and extend their shelf life.

5. Cereals and Grains: The machine is also used for drying cereals and grains such as rice, wheat, and corn.

6. Nut Drying: The microwave vegetable powder drying machine can be used for drying nuts such as almonds, peanuts, and walnuts. This can extend their shelf life and enhance the flavor.

7. Animal Feed: The machine is also used for drying animal feed, such as hay and grass, to preserve their nutritional value.



In summary, the microwave vegetable powder drying machine has several applications in the food processing industry, including powder production, vegetable dehydration, CBD processing, drying herbs and spices, drying cereals and grains, nut drying, and animal feed.

### Advantages Of Loyal Microwave Drying And Sterilization Equipment:

1. **Energy Efficient:** The equipment uses less energy compared to traditional drying and sterilization methods, reducing energy costs and contributing to a more sustainable food manufacturing process.
  2. **Improved Product Quality:** Microwave drying preserves the natural flavors, colors, and nutritional benefits of the food, resulting in a higher quality end product.
  3. **Uniform Drying and Sterilization:** Microwave technology allows for even and consistent drying and sterilization, ensuring that all parts of the food are treated equally.
  4. **Reduced Microbial Load:** Microwave sterilization can effectively eliminate harmful bacteria and pathogens from the surface of the food, ensuring that it is safe for consumption.
  5. **Increased Shelf Life:** The reduction in moisture and microbial load can result in an extended shelf life for food, reducing waste and enhancing food safety.
  6. **Versatility:** Microwave drying and sterilization equipment can be used for a wide range of food products, including fruits, vegetables, meats, and grains, making it a more versatile tool in the food processing industry.
- Overall, the benefits of microwave drying and sterilization equipment make it a valuable and cost-effective investment for food manufacturing companies looking to improve efficiency, quality, and safety.



