

Tunnel Microwave Baking and Sterilizing Equipment

Pine Nuts Hazelnuts Pistachios Drying Machine

Detail Introduction :



Introduction

Tunnel microwave baking and sterilizing equipment is an excellent way to reduce the time and costs associated with food processing. By using this type of equipment, you can shorten the time it takes to process foods, as well as improve their quality. This equipment is also very versatile, which makes it perfect for a variety of tasks. In this blog post, we will introduce you to the application of tunnel microwave baking and sterilizing equipment and detail some of its key features.

What is Tunnel Microwave Baking?

Tunnel microwave baking is a type of food processing that uses microwaves to cook or sterilize food. This technology was developed in the early 1990s and has since been used to cook a variety of foods, including Pine Nuts, Hazelnuts, and Pistachios.

Microwave ovens use electromagnetic radiation (EMR) to heat food. Electromagnetic energy travels through the air and heats up the food inside the oven. This process is called tunneling. Tunnel microwave baking uses this principle to cook or sterilize food.

The first tunnel microwave oven was built in 1989 by Bruce Baldwin and Chuck Rosenthal. They designed it for use in the NASA Johnson Space Center's Food Science Lab. Tunnel microwave baking quickly became popular due to its ability to efficiently cook or sterilize food without using hot surfaces or liquids.

Tunnel microwave baking is used most commonly to cook Pine Nuts, Hazelnuts, and Pistachios. These nuts are high in oil and moisture which can make them difficult to cook evenly using other methods such as roasting or roasting. Tunnel microwave baking allows these nuts to be cooked evenly without being scorched.

Another benefit of tunnel microwave baking is that it does not require pre-heating the oven like traditional cooking methods do. This means that you can easily fit more food into an allotted space in the oven, which can save time on your meal preparation schedule.

How does Tunnel Microwave Baking work?

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A Tunnel Microwave oven uses microwaves to heat and cook food. The microwaves create a hot, vacuum-sealed tunnel in the middle of the oven that cooks food quickly and evenly. This unique cooking method is especially well-suited for delicate items like fruits and vegetables, which can easily be overcooked with other methods.

The benefits of using a Tunnel Microwave oven include:

- Quick and even cooking: The tunnel creates an intense heat that cooks food quickly and evenly, resulting in dishes that are always tender and delicious.
- No need for preheating: Because there is no open flame or heating element, you don't have to wait for your oven to heat up before you start cooking – just pop in your ingredients and hit bake!
- Ease of use: Because the oven is vacuum sealed, it's easy to clean – just pop out the tray and hose it out.
- Versatile: thanks to its quick cooking time, a Tunnel Microwave can also be used to cook things like rice, quinoa, oatmeal, eggs, chicken breasts and more.

Benefits of Tunnel Microwave Sterilizing Equipment

Tunnel microwave sterilizing equipment is a specialized and effective way to sterilize various food items. This type of equipment uses microwaves to heat the food so that it can kill any harmful bacteria or fungus.

One of the main benefits of using tunnel microwave sterilizing equipment is that it is fast and efficient. It is also beneficial because it allows you to quickly sterilize large quantities of food. Additionally, this type of equipment is reliable and has a high rate of success.