

100 kw Tunnel Condiment Microwave Drying Sterilization Machine Will Be Shipped To India

100 kw Tunnel Condiment Microwave Drying Sterilization Machine Will Be Shipped To India by Shandong Loyal Industrial Co.,Ltd. , we provide latest information about the products regularly.

As a manufacturer of tunnel condiment microwave drying sterilization machine, we have more than 10 years of experience. Industrial microwave dryer is widely used in food, chemical, agricultural and sideline products and other fields. Microwave insecticidal sterilization is an essential tool in food industry processing. Indian customer Mr. Sant is the one want the continuous belt microwave dryer for their products condiment who contacted with me from Alibaba.

Mr. Sant, an Indian customer, and I had a preliminary communication on Alibaba. The client Sant, is a relatively large seasoning distributor in India and owns his own company. But most seasonings are obtained through retail. He wants to set up a factory by himself for production. So he want to find a best quality industrial microwave dryer for the condiment processing.

100 kw Tunnel Condiment Microwave Drying Sterilization Machine

As we know, the diet of Indians is often inseparable from turmeric powder and chili powder, curry powder and other seasonings. Therefore, the market for is condiment relatively large in India, and income and profits are objective. Mr. Sant told us that he want make such as turmeric powder and chili peppers for a sterile, high-quality product. So we recommended Mr. Sant tunnel condiment microwave drying sterilization machine.

Condiment

Indian customer Mr. Sant ask me that why the normal dryer cannot to dry the turmeric powder and chili powder, curry powder etc? What is the advantages of the tunnel condiment drying sterilization machine?

Answer: Food is easily contaminated and deteriorated during production, preservation, transportation and sales. Conventional techniques such as high temperature, drying, blanching, pasteurization, freezing and preservatives can usually be used to achieve insecticidal sterilization and preservation of food, but they often affect the original flavor and nutritional content of the food.



Compare to the normal dryer machine, Microwave insecticidal sterilization is to make the microorganisms in the food, at the same time, subject to the combined action of the microwave thermal effect and the non-thermal effect, causing the protein and physiologically active substances in the body to mutate, causing the growth and development of microorganisms to be delayed and death, achieving food sterilization, and the purpose of preservation.

The Advantages Of The Industrial Tunnel Microwave Drying Sterilization	
1	Continue dry model?convenient with high capacity.
2	Microwave penetrates through the material and affect it from inside and outside at the same time, drying time, uniform heating and good product quality.
3	Thermal effect and non-thermal effect works together for sterilization, which is quick and of low energy consumption, and the components of material are retained to the maximum.
4	Microwave works directly on the food, there is almost no other heat loss, it is of high thermal efficiency, and it is combined with far-infrared heating.
5	Small land occupation, saving labor. No heat radiation, the working conditions are good.
6	Immediate heating and stop by adjusting the microwave power, no thermal inertia, easy to control production.



Toshiba Water-cooled Magnetron



Electricity cabinet



Closed cooling tower



PLC control system



Raytek temperature controlled probe



Microwave power supply

The customer also asked what models of industrial microwave dryers are available for customers to choose from? Then I have sent the technical parameters tunnel condiment microwave drying sterilization machine For Mr. Sant.

Technical Parameters Of Tunnel Condiment Microwave Drying Sterilization Machine					
No.	Model	Power(Kw)	Dehydration Capacity(Kg/h)	Sterilization Capacity(Kg/h)	
1	LY-12KWSP	12	12		1200
2	LY-20KWSP	20	20		1900
3	LY-30KWSP	30	30		3000
4	LY-40KWSP	40	40		3900
5	LY-50KWSP	50	50		5000
6	LY-60KWSP	60	60		6000
7	LY-70KWSP	70	70		7000
8	LY-80KWSP	80	80		8000
9	LY-100KWSP	100	100		10000
10	LY-150KWSP	150	150		15000

Finally, After the Indian customer Mr. Sant has a detailed understanding of our company's industrial microwave drying machine technology, as well as our machine operation video, etc. The customer decides to buy our 100kw tunnel microwave drying sterilization machine for condiment making processing. We signed the order in early January and will ship by the end of

February.
workshop

100 kw Tunnel Condiment Microwave Drying Sterilization Machine in India