

Industrial Microwave Seafood Defrosting technology

Introduction Of Microwave Seafood Defrosting Machine:

The microwave seafood defrosting machine that is specifically designed to thaw frozen seafood using microwave technology. It is a fast and efficient way to thaw seafood, ensuring that it remains safe to consume while preserving its quality and taste. The microwave seafood defrosting machine works by using microwave radiation to generate heat, which penetrates the frozen seafood and causes the ice crystals to melt. This allows the seafood to thaw evenly and quickly, reducing the risk of bacterial growth that can occur during slower thawing methods.



Feature Of Microwave Seafood Defrosting Machine:

- 1.Power Levels:** Most microwave seafood defrosting machines come with adjustable power levels, allowing you to customize the intensity of the microwave radiation for optimal thawing results.
- 2.Time Settings:** Microwave seafood defrosting machines often come with preset time settings or timer options, which allow you to thaw seafood for a specific duration.
- 3.Size and Capacity:** Microwave seafood defrosting machines come in various sizes and capacities to accommodate different quantities of seafood.

4.Safety Features: Safety is a crucial consideration in any kitchen appliance.

5.Multi-functionality: Some microwave seafood defrosting machines may also have additional functions.

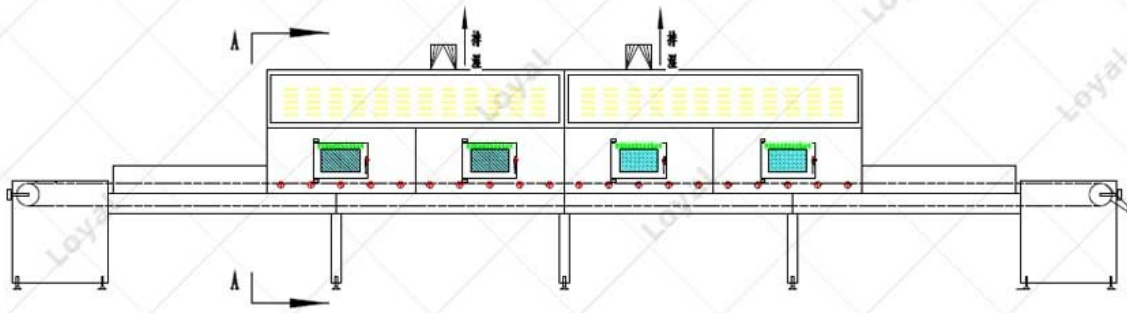
6.Easy to Clean: Look for a microwave seafood defrosting machine with a removable tray or plate that is easy to clean.

7.Design and Material: The design and material of the microwave seafood defrosting machine can also be a feature to consider.

Parameter Of Microwave Seafood Defrosting Machine:

Equipment Model	LY-100 Industrial Microwave Defrost Machine For Seafood
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 ²
Operating Frequency	2450±50Hmz
Transmission Speed	0~10m/Min(Adjustable Frequency)

Details Display Of Microwave Seafood Defrosting Machine?



Applications Of Microwave Seafood Defrosting Machine:

1	Home kitchens	A microwave seafood defrosting machine can be
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		used in households to thaw frozen seafood ? It helps to save time by defrosting seafood rapidly without compromising its quality.
2	Restaurants and foodservice establishments	In restaurants, seafood is often used in various dishes, such as fish fillets, shrimp, scallops, and more.
3	Seafood processing facilities	Seafood processing facilities, where seafood is prepared and packaged for distribution, can benefit from using microwave seafood defrosting machines to thaw frozen seafood efficiently and safely.
4	Catering services	Catering services that offer seafood as part of their menu can use a microwave seafood defrosting machine to quickly thaw frozen seafood for preparation, ensuring that it is ready to be cooked or served in a timely manner.

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 Same 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 Control.
5. Frequency Adjustable Conveyor Speed, Step-less Adjustable Microwave Power, Instant Heating And Stop, No Thermal Inertia, Convenient Operation.

