

# Cassava Drying Microwave Oven

## Description Of Cassava Drying Oven

A cassava drying oven is a machine used to dry cassava (also known as yucca or cassava) slices or cassava chips. The oven contains a chamber where the cassava chips are placed on racks or trays. Ovens dry cassava chips using heat, usually generated by burning wood, charcoal, or gas. The oven operates on the convection heating principle. A fan circulates hot air around the cassava chips, ensuring even drying. Use a thermostat and a humidistat to control the temperature and humidity inside your oven. The drying process takes several hours, depending on the type and thickness of the cassava chips. The dried cassava chips are usually stored in bags for later use. An oven is an effective way to preserve cassava and extend its shelf life. It is often used in developing countries where cassava is a staple food and where traditional sun-drying methods are unreliable due to unpredictable weather patterns.



## How To Dry The Cassava

1. Wash the cassava roots thoroughly to remove any dirt or debris.
2. Peel the cassava and cut into slices or slices about 1/8 to 1/4 inch thick.
3. Soak the tapioca chips in cold water for about 2-3 hours to remove some of the starch.
4. Preheat the oven to 60-70°C (140-160°F).
5. Drain the tapioca chips and spread on a baking sheet lined with parchment paper or a silicone mat.

6. Place the baking sheet in the preheated oven and let the cassava chips dry for 10-12 hours, or until they are crisp and dry.
7. Remove the pan from the oven and let the cassava chips cool completely.
8. Store dried tapioca chips in a clean, airtight container in a cool, dry place. NOTE: To speed up the drying process, increase the oven temperature slightly, but be careful not to burn the tapioca chips. If you have a dehydrator or cassava dryer, you can use that too



## Working Principle Of Industrial Microwave Cassava Oven

Industrial microwave cassava ovens use microwave energy to quickly heat and dry cassava chips. The oven is designed with a waveguide that directs the microwaves onto the cassava chips. The microwaves vibrate the water molecules in the cassava, creating heat that evaporates the water. The industrial microwave cassava oven is equipped with a control system that can adjust the microwave energy output, as well as the temperature and time of the drying process. This ensures that the cassava chips are dried evenly and to the desired degree of dryness. An industrial microwave cassava oven is faster and more efficient as it can dry large quantities of cassava chips in less time than traditional drying methods. It also better preserves the nutritional value and flavor of cassava because the drying process is gentle and even.

## Microwave Cassava Dryer's Advantage

<b>Shorter Drying</b>	The industrial microwave cassava dryer works at a high
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<b>Time</b>	frequency, which means it generates more heat than traditional drying methods. The result is that it dries cassava chips faster, reducing drying time by up to 80% compared to conventional ovens.
<b>Even Drying</b>	The microwave energy is evenly distributed on the cassava chips, ensuring that they dry evenly. This means the slices are dried to the same dryness throughout the process, which is important for quality and consistency.
<b>Better Quality</b>	Industrial Microwave Cassava Dryer is gentle on cassava chips, which can maintain its quality, color and nutritional value. Microwave drying produces cassava chips that are less damaged and less likely to spoil than other drying methods such as sun drying or oven drying.
<b>Cleanliness And Efficiency</b>	The industrial microwave cassava dryer is a closed system that prevents dust, insects, and other contaminants from entering the cassava chips. Not only does this keep them clean and safe, but it also reduces water loss and energy consumption.
<b>Increased Capacity</b>	Compared with using traditional drying methods, microwave drying technology can increase the drying capacity. This means more cassava chips can be processed in less time, saving energy and processing costs.



## Cassava Product Display

<b>Tapioca Flour</b>	Tapioca flour is made by grinding cassava root into a fine powder. It is a gluten-free flour that is often used as a substitute for wheat flour in baking.
<b>Cassava Chips</b>	Cassava chips are thin slices of cassava that are often fried until crisp. They can be flavored with a variety of spices and herbs for a delicious snack.
<b>Tapioca Fufu</b>	Tapioca fufu is a starchy dough made from tapioca flour. It is a popular staple food in many African countries and is often served with soups and stews.
<b>Tapioca Cake</b>	Tapioca cake is a dessert made from grated cassava, coconut milk, eggs and sugar. It is often served during special occasions and celebrations in Southeast Asian countries.
<b>Tapioca Bread</b>	Tapioca bread is a type of bread made from tapioca flour. It is usually dense and chewy in texture and slightly sweet. 6. Cassava Flakes Flour: This is a flour made from cassava chips that are dried and processed into fine powder. It is a good source of dietary fiber and is often used in gluten-free baking.

