

Industrial Microwave Shrimp Flakes Drying Process

Introduction Of Microwave Shrimp Flakes Drying Machine:

Microwave shrimp flakes drying machine is a specialized equipment used for drying shrimp flakes. The machine uses microwave technology to rapidly and evenly heat the shrimp flakes, thereby removing all the moisture from them. It is made of high-quality stainless steel, which makes it durable and easy to clean. The machine is designed to be easy to operate, energy-efficient, and has a high output capacity. It is ideal for use in food processing plants, seafood processing factories, and other industries that require the drying of large quantities of shrimp flakes. The machine is equipped with advanced safety features to ensure safe operation. It is also easy to maintain and requires low maintenance cost. Overall, the microwave shrimp flakes drying machine is an excellent investment for businesses that require efficient and high-quality shrimp flakes drying.



Parameter Of Microwave Shrimp Flakes Drying Machine:

Equipment Model	DH-100 Industrial Microwave Drying Machine For Shrimp Flakes
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)

Feature Of Microwave Shrimp Flakes Drying Machine:

1. Rapid Drying: The machine uses microwave technology to dry shrimp flakes quickly and evenly.
2. High Efficiency: It has a high output capacity and can dry large quantities of shrimp flakes in a short amount of time.
3. Energy Efficiency: The machine consumes less energy compared to other drying methods.
4. Easy to Operate: It is easy to operate with a user-friendly interface, making it suitable for even those without prior experience.
5. Safe Operation: The microwave shrimp flakes drying machine is designed with advanced safety features to prevent accidents .

Details Display Of Microwave Shrimp Flakes Drying Machine?





Applications Of Microwave Shrimp Flakes Drying Machine:

1	Shrimp Flakes Drying	The machine is primarily used for drying shrimp flakes, which are widely used in the food industry to add flavor and texture to various dishes.
2	Seafood Drying	It can also be used for drying other types of seafood, such as fish, squid, and octopus, to increase their shelf life and maintain their nutritional value.
3	Fruit and Vegetable Drying	The machine can be used to dry fruits and vegetables, such as banana chips and apple slices, to preserve their flavor, texture, and nutritional value.
4	Meat Drying	It is also suitable for drying meat products like beef jerky, which can be a valuable source of protein for consumers who want a healthy snack option.

Advantages Of Loyal Microwave Drying And Sterilisation 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 Sterilization. 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.

