

Microwave sterilizing equipment

What are the characteristics of microwave sterilization equipment worth choosing?

- 1.Microwave processing time is greatly shortened, with the characteristics of short time and fast speed.
- 2.Our microwave sterilization equipment can sterilize at a lower temperature, maintaining the nutrition and traditional flavor of materials.
- 3.Of course, our Leader company guarantees that microwaves directly affect the food without any additional thermal energy loss, saving energy to the greatest extent.
- 4.The surface and the interior are affected at the same time, so the sterilization is uniform and thorough.
- 5.The equipment is flexible and easy to control.
- 6.No matter microwave sterilization equipment or other microwave dehydration equipment ,they could ensure that the equipment is simple, no need for boilers, complex piping system, as long as the basic conditions of water, electricity can be.
- 7.Improving working conditions and saving floor space.

Leader, one of the professional microwave equipment manufacturers, can provide different models with different power, just to meet your requirements. These microwave sterilization equipment have high quality and favourable price. If you are interested in our machines, please leave us a message.

			
10kw Microwave sterilizing equipment	20kw Microwave sterilizing equipment	30kw Microwave sterilizing equipment	Can be customized for higher power

Product standard:

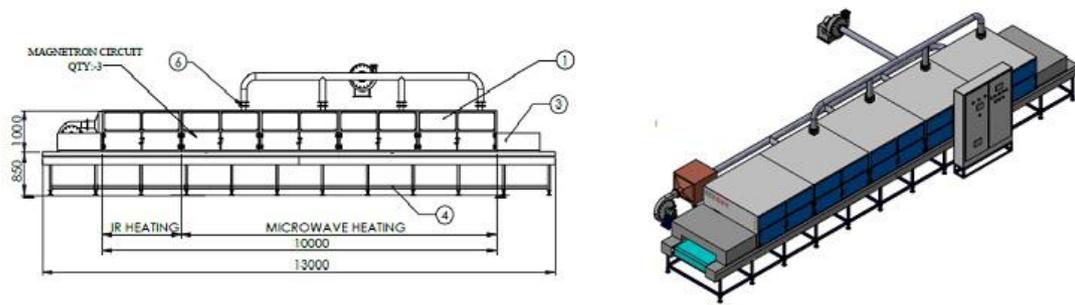
Condition	new	Authentication	CE
Automatic level	self-motion	Guarantee	1year
Production capacity	500 kilogram/hour	After-sales service	Site installation, commissioning and training
Head Stream	Chinese Mainland	Product name	Microwave sterilizing equipment
Brand	LD	Control system	PLC
Model	LD - 60KWV	Head Stream	Jinan - shandong - China
Voltage	220V~380V	Capacity	600~750 kilogram/ h
Power (W)	60KW	Color	argentate
Size (L*W*H)	12860 * 1060 *1750 millimeter	Function	sterilization
Weight	2T	After-sales service	site installation, debugging and tracking

The modern food industry uses microwave energy in different heating processes, including tempering frozen meat or fish blocks for further processing, precooking bacon, and final drying of pasta products. In those applications, microwave heating has demonstrated significant advantages over conventional methods in reducing process time and improving food quality.

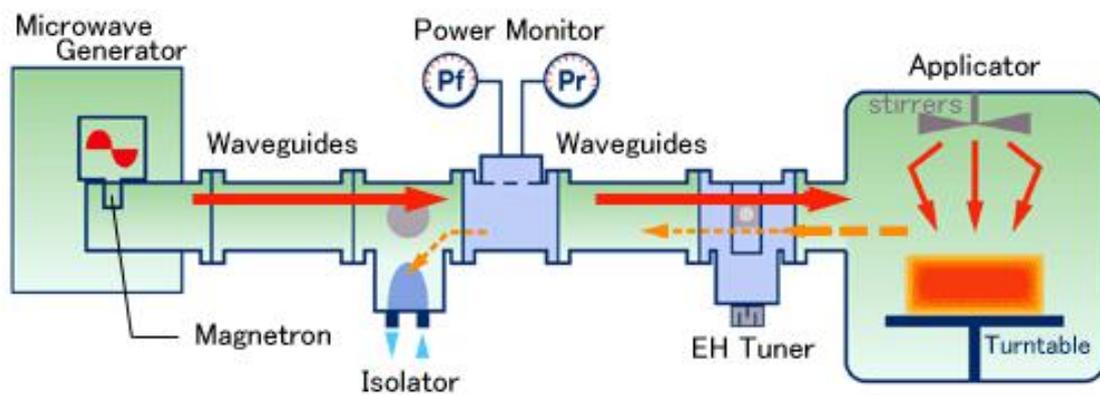
With the development of reliable magnetrons and use of circulators to protect microwave generators, microwave equipment is more stable and has a long operating life. In addition, the cost of microwave equipment has been reduced over the years, making the use of microwave heating more attractive in food processing applications.

Penetration depth of microwaves in selected foods:

Material	Temperature (°C)	915 MHz			2450 MHz		
		ϵ'	ϵ''_{eff}	dp (mm)	ϵ'	ϵ''_{eff}	dp (mm)
Deionized water	20	79.5	3.8	122.5	78.2	10.3	16.8
Ice	-12	-	-	-	3.2	0.003	11.62
Water with 0.5% salt	23	77.2	20.8	21.5	75.8	15.6	10.9
Ham*	25	61	96	5.1	60	42	3.8
	50	50	140	3.7	53	55	2.9
Yogurt (premixed)	22	71	21	21.2	68	17.5	9.3
Apple (red delicious)	22	60	9.5	42.7	57	12	12.3
Potato (raw)	25	65.1	19.6	21.7	53.7	15.7	9.2
Asparagus	21	73.6	20.6	22.2	71.34	16	10.4
Whey protein gel (20% solid)	22	50.9	17.0	22.4	40.1	12.9	10.6
Corn oil	25	2.6	0.18	481.1	2.5	0.14	216.7



The basic structure of microwave power application apparatus:



Microwave sterilization equipment is an opportunity for manufacturers who want to sterilize food, pharmaceuticals and other materials. We sincerely hope that Leader microwave sterilization equipment can help you solve the problem of food sterilization, uphold the requirements of environmental protection.

Our equipment will never discharge any waste gas, waste water in the process of treatment. Leader is the leader of high-tech in the new era. If you are also interested in our microwave equipment, you can click on it for more information. If you have other questions about microwave sterilization, you can also leave a message to us.