

## Microwave vacuum equipment

### The advantage of Microwave vacuum equipment product:

1. Various parameters can be adjusted at any time to meet the needs of a variety of production, a multi-purpose machine, saving costs.
2. Each system cooperates closely, the design is reasonable, the operation is smooth.
3. There is no waste water, waste gas and other harmful substances produced in the process of operation, clean, hygienic and environmentally friendly.
4. In line with national standards, wearing parts use ultra-durable materials, long service life, low maintenance.

### Microwave vacuum equipment mechanical overview:

brand	Leader
capacity	500KG/ h
dominant power	15kw
certification	CE / ISO / SGS

As one of the leading microwave vacuum machine manufacturers , Leader Microwave Equipment has developed a variety of hot - selling microwave vacuum equipment. The following are more parameters for your reference.

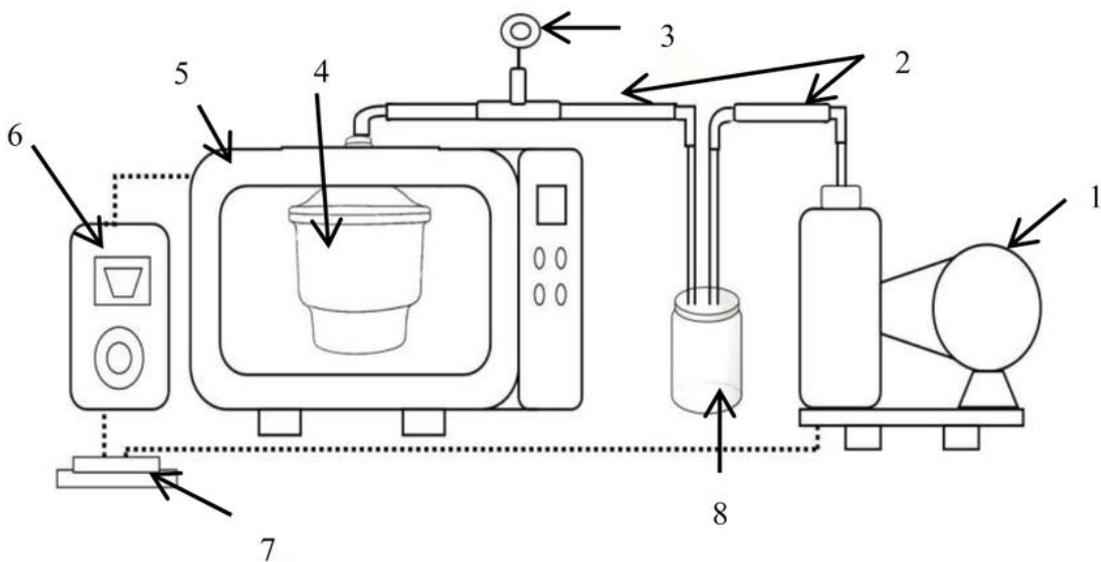
			
12kw Microwave sterilizer	30kw Microwave sterilizer	50kw Microwave sterilizer	Customized Microwave Sterilization equipment

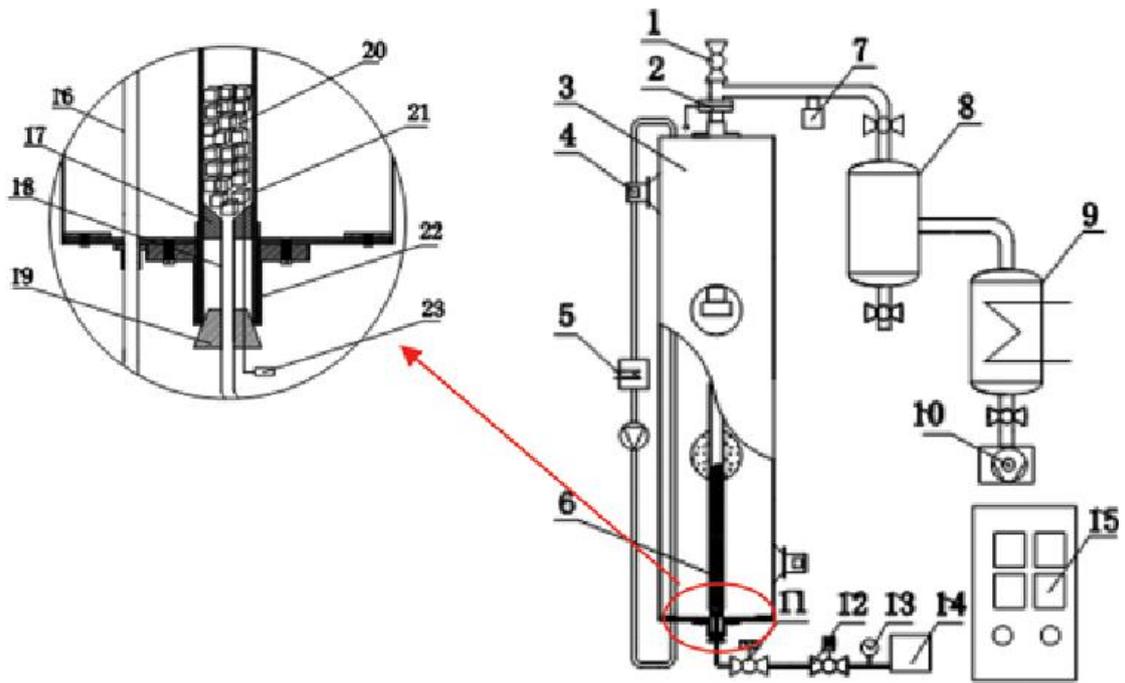
### Microwave vacuum equipment technical data:

model	DL-05	DL-10	DL-20	DL-30
food intake per hour	500kg	0.8-1t	1.5-2t	2.5-3t
total power	40kw/h	55kw/h	60kw/h	72kw/h
occupied area (L * W * H)	30*15*7m	35 * 15 *7m	45 * 15 *10m	50 * 15 *10m
lifetime	5-8 years old			
operating methods	continue			
energy	electrical energy			

Retention of labile chemical components:

Reference	Source material	Chemical component	Retention	
			Air-dried	Microwave vacuum-dried
Bohm <i>et al.</i> (2002)	Parsley	Essential oils	30%	93%
Cui <i>et al.</i> (2003)	Garlic	Pyruvate <sup>c</sup>	54%	89%
Cui <i>et al.</i> (2004 b)	Carrot slices blanching	Total carotenes	86%	95%
	Carrot slices unblanching	Total carotenes	71%	96%
	Chinese chive	Total chlorophyll	38%	97%
Durance <i>et al.</i> (2000)	St John's wort	Hypericin	35 <sup>a</sup>	45 <sup>a</sup>
		Chicoric acid	254 <sup>a</sup>	1120 <sup>a</sup>
Kim <i>et al.</i> (2000 b)	E. purpurea flowers	Caftaric acid	61 <sup>a</sup>	176 <sup>a</sup>
		Alkamides	285 <sup>a</sup>	307 <sup>a</sup>
Kwok <i>et al.</i> (2004)	Saskatoon berries	Anthocyanins	50 <sup>a</sup>	149 <sup>a</sup>
Lin <i>et al.</i> (1998)	Carrot slices	Phenolics	640 <sup>a</sup>	890 <sup>a</sup>
		Ascorbic acid	38%	79%
		A + β carotenes	81%	97%
Mui <i>et al.</i> (2002) Vaghri (2000)	Banana chips	Flavor volatiles	4.0 <sup>d</sup>	6.4 <sup>d,c</sup>
	Blueberries	anthocyanins	198 <sup>a</sup>	498 <sup>a</sup>
	Hardy blue variety	Phenolics	2150 <sup>a</sup>	3350 <sup>a</sup>
Yousif <i>et al.</i> (1999)	Sweet basil	Ascorbic acid	ND <sup>b</sup>	7.5 <sup>a</sup>
		Linalool	62 <sup>d</sup>	157 <sup>d</sup>
Yousif <i>et al.</i> (2000)	Oregano	Methylchavicol	65 <sup>d</sup>	96 <sup>d</sup>
		Thymol	23 <sup>d</sup>	30 <sup>d</sup>





There are three main advantages of microwave heating: Microwave heating has profound penetrating value that is of indisputable quality, leading to uniform heating of water all over the material depth. Selective adsorption of energy by water, without dangerous heating of material. Rapid response of water to heating, subsequently the control of process itself is easier.

The main purpose of vacuum drying is to enable the removal of moisture at lower temperature than the boiling point under ambient condition. The important feature of vacuum drying is virtual absence of air during dehydration, which makes this process attractive for drying of material that may deteriorate and/or be chemically modified as a result to air or high temperature exposure.

Microwave vacuum equipment has proved to be very promising. You can obtain all kinds of high quality final products after processing, which will bring you rich profits. Apart from selling quality vacuum Equipment, Leader Microwave Equipment can also offer you the most cost-effective business plans and complete services. We look forward to your consultation and on-site visit!