

## Microwave drying equipment

### Technical advantages of microwave drying equipment:

#### 1. Safety design

**Industrial microwave dryers** we sold are equipped with mature safety devices, such as thermometers, pressure gauges, safety valves and electronic control systems. Therefore, accidents can be avoided.





#### 2. Energy saving

Microwave work directly on food without additional heat loss, which can improve the utilization rate of heat supply. The structure of Microwave drying equipment is simple, apart from water, electricity, it does not need boilers and complex pipeline system, which reduce the cost of customers.

#### 3. Environmental Protection

**Industrial microwave drying equipment** has no waste heat radiation, dust, noise and pollution. It is an industrial facility in line with the strategy of sustainable development.

### Different types of microwave drying equipment machinery:

			
48kw microwave drying equipment	80kw microwave drying equipment	120kw microwave drying equipment	Can be customized higher power microwave drying equipment

As a professional manufacturer, we offer various types of microwave dryers. You can see their detailed parameters in the following table:

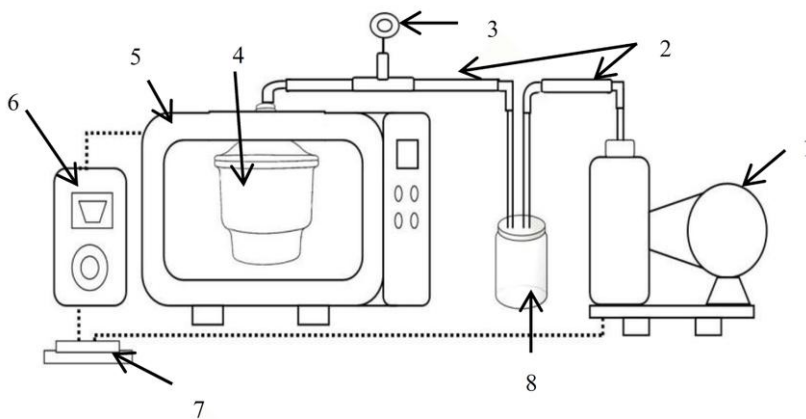
Model	DL-48 KW	DL-80KW	DL-120KW
Microwave frequency	2450/915MHz	2450/915MHz	2450/915MHz
output power	48KW	80KW	120KW
Transmission speed	0-5m /Minute (adjustable)	0-5m /Minute (adjustable)	0-5m /Minute (adjustable)
Leakage value	≤3mw/Cubic metre	≤3mw/Cubic metre	≤3mw/Cubic metre
size	7000x840x1800	10500x840x1800	12500x1200x1800
Drying capacity	120-150kg/h	300-400kg/h	500-600kg /h

### Comparison of convective and microwave drying of grape

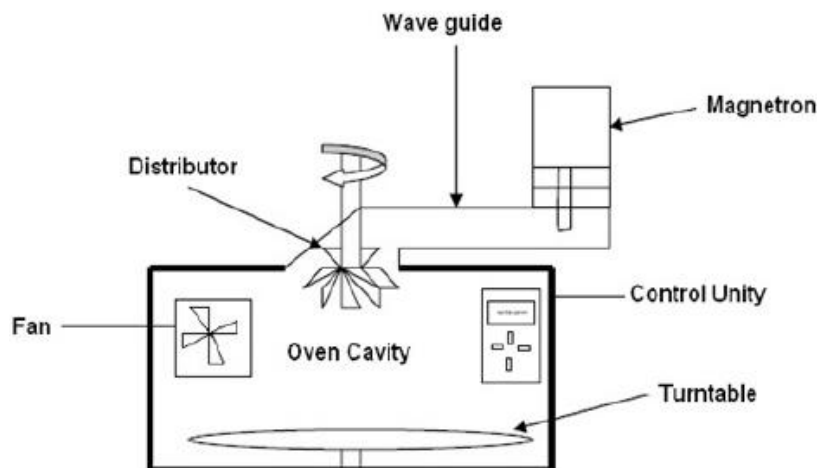
Drying method	Air temperature (° C)	Air flow rate (kg/s)	Drying time (h)	Specific energy consumption (MJ/kg water)

Convective	50	0.0210	23.66	90.35
	60	0.0204	16.75	81.15
Microwave	50	0.0210	5.58	21.86
	60	0.0204	3.86	19.08

Drying of fruits and vegetables has been principally accomplished by convective drying. Some important physical properties of the products are changed by this drying technique such as loss of colour, change of texture, chemical changes affecting flavour and nutrients and shrinkage. Some dried fruits and vegetables are rehydrated prior to further processing and for that purpose these fruits require a minimal quality for adequate rehydration which is not always possible with conventional convective drying. The high temperature of the drying process is an important cause of loss of quality.



Since the boiling point of water is reduced at lower pressures, vacuum can be applied to microwave drying to improve product quality. There have been numerous studies on the application of vacuum to microwave drying. The product quality in terms of taste, aroma, and rehydration was found to be excellent. The dried products were redder and had a softer texture than those dried by the conventional hot-air method.



For many years, [Leader Industrial microwave Equipment](#) has been committed to the manufacture of microwave equipment, such as [microwave sterilization equipment](#). But we not only provide high-quality machines such as microwave drying equipment, but also care about the profits of customers and the sustainable development of the earth. If you want more information, you can leave us a message immediately.