Industrial Microwave Fruit Defrosting technology

Introduction Of Microwave Fruit Defrosting Machine:

Microwave fruit defrosting machine is a specialized device used for thawing frozen fruits quickly and efficiently. It uses microwave radiation to generate heat, which penetrates the frozen fruit and causes the ice to melt, thereby defrosting the fruit. The machine is designed to provide a fast and safe solution for defrosting fruits in large quantities, which is especially useful for commercial applications.

Microwave fruit defrosting machines have several advantages over traditional defrosting methods, such as room temperature defrosting or hot water immersion. They can defrost fruits much faster, reducing the time required for defrosting from hours to minutes, without compromising the quality of the fruit. Additionally, they are more energy-efficient and hygienic, as they do not require the use of hot water or other chemicals.



Parameter Of Microwave Fruit Defrosting Machine:

| 1. Equipment Model | LY-60HM (Continuous) |
|----------------------------------------------------|-----------------------------------------------------|
| 2. Equipment Power | 90Kva |
| 3. Microwave Power | 60Kw (Adjustable) |
| <pre>4. Equipment Size (Length*Width*Height)</pre> | 10520*1802*1750mm (Size Can Be Customized) |
| 5. Thawing Material Temperature | -2 - Below 0°C |
| 6. Equipment Material | The Whole Machine Is Made Of 304 Stainless Steel |
| 7. Equipment Capacity | 800~1000 Kg/Hour |
| 8.Equipment Color | Silver |

Feature Of Microwave Fruit Defrosting Machine:

| 1 | Microwave generator | The machine has a powerful microwave generator that produces microwave radiation to defrost the frozen fruit quickly and evenly. |
|---|------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|
| 2 | Defrosting chamber | The defrosting chamber is typically made of stainless steel and is designed to accommodate large quantities of fruit for efficient defrosting. |

| 3 | Temperature control | The machine has a temperature control system that allows you to adjust the temperature according to the type of fruit being defrosted. |
|---|------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 4 | Time control | The machine has a timer that allows you to set the defrosting time. This ensures that the fruit is not over-defrosted or under-defrosted. |
| 5 | Safety features | The machine has safety features such as automatic shut-off and alarms to prevent over-heating or other malfunctions. |
| 6 | Hygiene | The machine is designed to maintain hygiene and prevent contamination. The defrosting chamber is easy to clean, and the machine is made of materials that are safe for food processing. |
| 7 | Energy-efficient | Microwave fruit defrosting machines are energy- efficient and consume less power than traditional defrosting methods, which saves money on utility bills. |

Details Display Of Microwave Fruit Defrosting Machine



Applications Of Microwave Fruit Defrosting Machine:

1.Food processing plants: Microwave fruit defrosting machines can be used in food processing plants to quickly defrost large quantities of frozen fruits for use in various food products.

- 2.Restaurants and cafes: These machines can be used in restaurants and cafes to defrost fruits for use in smoothies, desserts, and other food items.
- 3. Supermarkets and grocery stores: Microwave fruit defrosting machines can be used in supermarkets and grocery stores to quickly defrost frozen fruits for sale to customers.
- 4. Home kitchens: These machines can be used in home kitchens to quickly defrost frozen fruits for use in smoothies, baking, and other cooking applications.
- 5.Research labs: Microwave fruit defrosting machines can be used in research labs to quickly and uniformly defrost fruits for scientific studies and experiments.

Advantages Of Loyal Microwave Drying And Sterilization 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 Terilization. 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.
- 6.Adopt Human-Machine Interface Operation And PLC Touch Screen

Control, Realizing Automatic Control.

7.Microwave Leakages $\leq 1 mw/$ Cm2, No Heat Radiation, Improving The Work Environment.

