Industrial Microwave Tea Drying Technology

Introduction Of Microwave Tea Drying Machine:

A microwave tea drying machine is a piece of equipment designed to dry tea leaves using microwave technology. This type of machine utilizes microwave radiation to heat and dehydrate the tea leaves, which helps to preserve the flavor and aroma of the tea while also reducing the drying time.Microwave tea drying machines are typically designed with a conveyor belt system that moves the tea leaves through the machine. The tea leaves are spread out on the conveyor belt and then exposed to microwave radiation, which causes the water molecules in the leaves to vibrate and generate heat. This process quickly removes the moisture from the tea leaves, resulting in a faster drying time compared to traditional drying methods.

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Parameter Of Microwave Tea Drying Machine:

Equipment Model	LY-100 Industrial Microwave Drying Machine For Tea
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/Cm²
Operating Frequency	2450±50Hmz
Transmission Speed	0~10m/Min(Adjustable Frequency)

Feature Of Microwave Tea Drying Machine:

1.**Fast drying time**: One of the primary benefits of using a microwave tea drying machine is that it can dry tea leaves much faster than traditional methods.

2.**Uniform drying**: Another advantage of microwave tea drying machines is that they can provide more uniform drying compared to traditional methods.

3.**Reduced oxidation**: Microwave tea drying machines can help to reduce the risk of oxidation during the drying process.

4. Energy-efficient: Microwave tea drying machines are generally more energy-efficient compared to traditional drying methods.

5.Automated operation: Many microwave tea drying machines are designed for automated operation, which can help to reduce labor costs and improve efficiency.

Overall, the features of microwave tea drying machines make them a popular choice for tea producers looking to optimize their production processes and preserve the quality of their tea.

Details Display Of Microwave Tea Drying Machine

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Applications Of Microwave Tea Drying Machine:

1. Large-scale tea production: Microwave tea drying machines are commonly used in large-scale tea production facilities.

2.**Specialty tea production**: Microwave tea drying machines are also used in the production of specialty teas.

3.**Research and development**: Microwave tea drying machines are often used in research and development settings to study the effects of different drying conditions on the quality of tea.

4.Small-scale tea production: Microwave tea drying machines can also be used in small-scale tea production settings, such as small farms or home-based tea production operations. Overall, microwave tea drying machines are versatile pieces of equipment that can be used in a variety of settings to improve the efficiency and quality of tea production.

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 ≤1mw/ Cm2, No Heat Radiation, Improving The Work Environment.

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