Industrial Microwave Vacuum Codonopsis Drying Machine Cordyceps Sinensis Trichosanthes Dryer

Introduction

Microwave drying is often used in the food, pharmaceutical, cosmetics, chemical, and other industries due to its high speed, low energy requirements and excellent quality control. In this blog post we will introduce the industrial microwave vacuum codonopsis drying machine and discuss some of its applications.

Technical Parameter

Industrial microwave vacuum codonopsis drying machine is used in the processing of medicinal mushroom Cordyceps sinensis. It has high efficiency and reduced labor cost. The main features

of this machine are: 1) high speed; 2) low energy consumption; 3) automatic controller; 4) wide range of temperature.

This industrial microwave vacuum codonopsis drying machine adopts advanced microprocessor control system to achieve high speed, low energy consumption and automatic operation. The heated air flow can reach up to 400 degrees Celsius, so the dried mushroom powder will be with good quality and reduced moisture content.

Application

As the world's economy continued to grow, the demand for new and more efficient production methods increased. In response to this need, inventors began developing industrial microwave vacuum codonopsis drying machines. These machines use microwaves to heat up codonopsis spores and cause them to vaporize. This process then causes the spores to fall out of the plant material they were attached to, leading to a dried product.

A common application of these machines is in the pharmaceutical industry. However, they are also being used in food production, cosmetics, textiles, and other industries. Because these machines use microwaves rather than heat, they are much more energy efficient than traditional drying methods. This makes them a valuable addition to any manufacturing facility.

Result

Microwave technology has been applied in the pharmaceutical, food, beverage and cosmetic industries for over a decade. Recently, industrial microwave vacuum codonopsis drying machine has been developed as a new and efficient method for the dryer of medicinal herbs. The application of this new technology in the pharmaceutical industry offers significant

benefits over traditional methods such as improved quality control, shorter processing time and greater efficiency.

The industrial microwave vacuum codonopsis drying machine is composed of three main parts: (1) an oven chamber; (2) a heating element; and (3) a vacuum system. The oven chamber is heated by an Element which vaporizes water from the herbs to create a hot air/vapor mixture. This hot air/vapor mixture is drawn into the vacuum system where it is subjected to high pressure and low temperature to break down the water molecules into hydrogen gas and oxygen gas. These gases are then exhausted from the machine through an exhaust port.

The industrial microwave vacuum codonopsis drying machine has several advantages over traditional methods such as improved quality control, shorter processing time and greater efficiency. It also has few drawbacks such as high energy consumption, limited range of operation and difficulty in reaching very high humidity levels.