

Industrial Microwave Vegetable Sterilization Technology

Introduction Of Microwave Vegetable Sterilization Machine:

Microwave vegetable sterilization machine is a specialized equipment designed for the sterilization of vegetables using microwave technology. This machine is designed to eliminate harmful bacteria, viruses, and other microorganisms that may be present in vegetables. The sterilization process helps to extend the shelf life of vegetables and maintain their nutritional value. Microwave vegetable sterilization machines are widely used in the food industry, especially for the processing of vegetables. They offer several advantages over traditional methods of sterilization, including faster processing times, lower energy consumption, and better preservation of nutritional value and flavor.



Parameter Of Microwave Vegetable Sterilization Machine:

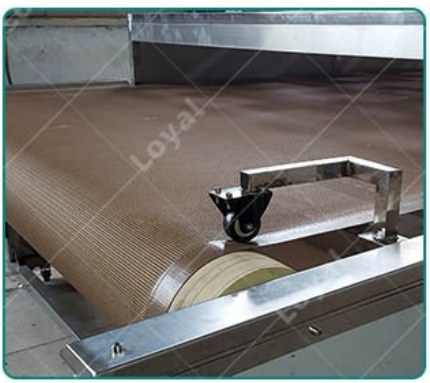
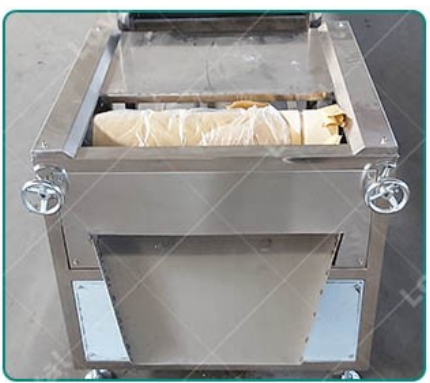
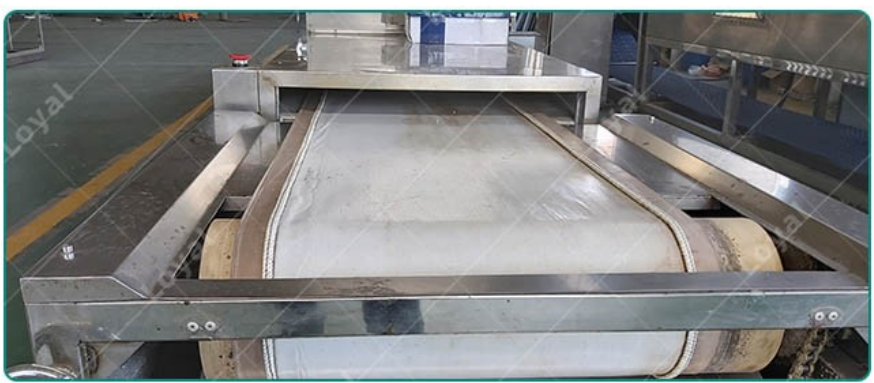
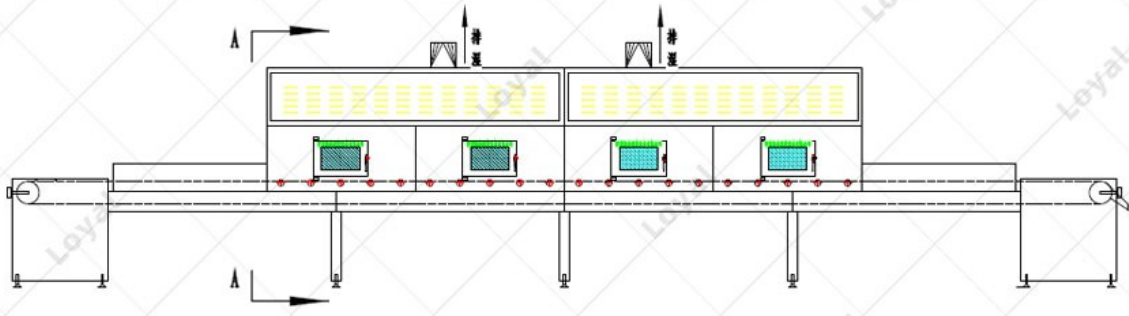
Equipment Model	LY-100 Industrial Microwave Sterilization Machine For Vegetable
Rated Input Apparent Power	Customization
Height Of Conveyor	600-1000mm
Inlet And Outlet Height	40-100mm
Width Of Conveyor Belt	750±100mm(Custom-Made)

Microwave Leakage Standard	ISO?5mw/Cm ²
Operating Frequency	2450±50Hmz
Transmission Speed	0~10m/Min(Adjustable Frequency)

Feature Of Microwave Vegetable Sterilization Machine:

- 1.Uniform heating: The machine uses microwave technology to provide even and uniform heating to all parts of the vegetables.
- 2.Precise temperature control: The machine has a temperature control system that allows for precise adjustment of the heating temperature.
- 3.Automated controls: The machine is equipped with automated controls.
- 4.High processing speed: Microwave vegetable sterilization machines are known for their high processing speed.
- 5.Energy efficiency: The machines are designed to be energy-efficient.
- 6.Non-destructive: The machine sterilizes vegetables without affecting their nutritional value or taste.
- 7.Easy to operate: The machine is easy to operate and requires minimal training to use.

Details Display Of Microwave Vegetable Sterilization Machine?



Applications Of Microwave Vegetable Sterilization Machine:

1	Preservation of shelf-life	Microwave vegetable sterilization machines are used to
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		extend the shelf life of vegetables by eliminating harmful bacteria, viruses, and other microorganisms that can cause spoilage and degradation.
2	Processing of ready-to-eat meals	These machines are used to sterilize vegetables that are used in ready-to-eat meals, such as salads and sandwiches.
3	Production of canned vegetables	Microwave vegetable sterilization machines are used to sterilize vegetables that are then canned for storage and transportation.
4	Production of baby food	These machines are used to sterilize vegetables that are used in the production of baby food, ensuring that the food is safe and free from harmful bacteria.

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.

