

Industrial Microwave Chicken Defrosting Technology

Introduction Of Microwave Chicken Defrosting Machine:

A microwave chicken defrosting machine is designed to defrost frozen chicken quickly and easily using microwave technology. It works by emitting high-frequency radio waves that heat up the moisture in the chicken quickly, causing the ice crystals to melt, and defrosting the chicken. Microwave chicken defrosting machines come in different sizes and capacities to accommodate various sizes of frozen chicken. They are also available in a variety of designs and features to suit different needs and preferences. Using a microwave chicken defrosting machine is an efficient, safe, and convenient way to defrost chicken, saving time and effort in comparison to traditional thawing methods.



Parameter Of Microwave Chicken Defrosting Machine:

Equipment Model	LY-100 Industrial Microwave Defrost Machine For Chicken
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±50Hz
Transmission Speed	0~10m/Min(Adjustable Frequency)

Feature Of Microwave Chicken Defrosting Machine:

1. Large capacity to defrost multiple chickens at once, saving time and increasing efficiency
2. Programmable settings for precise control over defrosting time and temperature
3. Advanced sensors and technology to monitor and adjust defrosting process for optimal results
4. Durable and corrosion-resistant construction for use in commercial settings
5. Easy-to-use controls and intuitive interface for quick operation
6. Safety features such as automatic shut-off and door interlock system to prevent accidents and injuries

Details Display Of Microwave Chicken Defrosting Machine?





Applications Of Microwave Chicken Defrosting Machine:

1	Meat processing plants	The microwave chicken defrosting machine can quickly thaw the frozen meat without compromising the quality of the product.
2	Restaurants and catering services	In restaurants and catering services, the microwave chicken defrosting machine is used to defrost frozen chicken, which is then cooked to prepare different types of dishes.
3	Fast food chains	In fast food chains, the microwave chicken defrosting machine is used to defrost frozen chicken patties, nuggets, and strips, which are then cooked and served to customers.
4	Supermarkets and grocery stores	In supermarkets and grocery stores, the microwave chicken defrosting machine can be used to defrost frozen chicken so that it can be sold to customers.

Advantages Of Loyal Microwave Drying And Sterilisation 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.

