

Ginger Drying Microwave Oven

Description Of Ginger Drying Oven

Ginger drying oven is a specially designed oven for drying ginger slices or rhizomes to remove moisture and preserve them for a long time. Ovens are usually made of stainless steel and use electricity, gas or wood as their heat source. The oven consists of two main compartments; the upper one holds sliced ginger or sliced ginger, and the lower one holds the heat source. The ginger is spread on the upper tray, and the hot air circulates around the tray to gradually evaporate the water. The oven may have adjustable temperature and humidity controls to ensure that the ginger dries evenly at the desired temperature. The drying process can take hours or days, depending on the amount of ginger and the desired moisture level. Ginger drying ovens vary in size and capacity, depending on intended use, and may have additional safety and energy-saving mechanisms such as timers, automatic shut-off and insulation. Proper maintenance of your oven is essential for optimum performance and longevity.



How To Dry The Ginger

1. Wash and peel the ginger root with a sharp knife. Cut into evenly sized slices or cubes.
2. Spread ginger slices or slices on a paper towel and pat dry to remove excess moisture.
3. Arrange ginger slices or slices in a single layer in a microwave-safe dish, making sure they do not overlap.
4. Cover the dish with another paper towel to absorb any moisture that may escape during

drying.

5. Place the dish in the microwave and set the power to 600 watts or low to medium. Microwave for 30 seconds.
6. Take out the plate and turn over the ginger slices or slices. Replace the top paper towel with a new one.
7. Microwave for an additional 30 seconds at the same power level.
8. Repeat the flipping and microwave process for 3-5 minutes until the ginger is dry and brittle.
9. Let the ginger cool before storing in an airtight container.

NOTE: Drying time may vary depending on the thickness and moisture content of the ginger slices or cubes. Watch carefully when microwaved ginger and adjust the time accordingly.



Working Principle Of Industrial Microwave Ginger Drying Oven

The industrial microwave ginger drying oven uses microwave radiation to generate heat to dry ginger slices or slices. In the oven, a magnetron generates microwave energy, which is then sent through a waveguide into the cavity where the ginger is placed. Ginger absorbs microwave energy, which makes the water molecules in ginger vibrate at high frequency. This vibration creates heat inside the ginger, causing the water to evaporate and drying out the ginger. As the water evaporates, it leaves the ginger and is carried away by the air currents in the cavity. The drying process is controlled by adjusting the power level, time and airflow in the oven to ensure the ginger dries evenly without burning or overheating. This makes the industrial microwave ginger drying oven an efficient and time-saving method of drying ginger compared to traditional

methods that take days to complete.



Microwave Ginger Dryer's Advantage

Fast And Efficient Drying	Industrial Microwave Ginger Dryer is highly efficient and can dry ginger slices or flakes within minutes or hours, depending on the moisture content and the amount of ginger being dried. This significantly reduces drying time compared to traditional drying methods such as sun or hot air drying, which can take days or weeks to complete.
Uniform Drying	The industrial microwave ginger dryer can ensure the uniform drying of ginger slices and chunks, so that the quality of the final product is consistent. This is achieved by controlling the power level, time and airflow inside the drying chamber to ensure that all parts of the ginger are heated and dried evenly.
High-Quality Dry Product	Microwave drying retains the natural color, taste and aroma of ginger, and is a high-quality dry product suitable for food seasoning, tea, herbal medicine and other purposes.
Energy-Saving	Microwave drying is an energy-saving ginger drying method, which uses only a small amount of energy compared to traditional drying methods.
Clean And Hygienic	Microwave drying is a clean and hygienic ginger drying method, without any emissions, smoke and peculiar smell

during the process. This makes the drying process safe for both the environment and the operator.

Overall, the Industrial Microwave Ginger Dryer is an efficient, economical, high-quality way to dry ginger, ideal for food processors and herbal medicine manufacturers.



Ginger Product Display

Ginger Tea	Ginger tea is a popular drink made with fresh ginger root, hot water, honey or sugar. It is a refreshing and soothing drink used to relieve nausea, reduce inflammation and improve digestion.
Ginger Candy	Ginger candy is a sweet and spicy candy made from ginger root powder, sugar, and honey. It is often used as a natural remedy for motion sickness and nausea.
Ginger Ale	Ginger ale is a carbonated drink made with ginger root, sugar, and carbonated water. It is a popular drink used to treat stomach ailments such as indigestion, nausea, and bloating.
Ginger Powder	Ginger powder is made by drying fresh ginger roots and grinding them into fine powder. It is a commonly used spice in many dishes for added flavor and health benefits such as anti-inflammatory properties.
Ginger Oil	Ginger oil is an essential oil extracted from ginger root. It is

	commonly used in aromatherapy to relieve stress, muscle pain and improve digestion.
Ginger Supplements	Ginger supplements come in many forms, including capsules, tablets, and extracts. They are often used as a natural remedy for nausea, inflammation, and arthritis pain.

