

# PLC Control Conveyor Mesh Belt Dryer Cocoa Beans Microwave Drying Machine

## Especificaciones :

Precio	Check with Microwave Drying Machine Team Saler
Nombre de la marca	Loyal Microwave Drying Machine
Número de modelo	Cocoa Beans Microwave Drying Machine
Lugar de origen	China
Cantidad minima para ordenar	1set of Microwave Equipment
Términos de pago	TT
Capacidad de suministro	20Days of Microwave Equipment
Team	Microwave Drying Sterilizing Machine Technical Team
Sales Team	Microwave Drying Sterilizing Machine Process Technology Engineer
Processing Technology	Microwave Drying Sterilizing Machine Process Technology

## Introducción detallada :

PLC Control Conveyor Mesh Belt Dryer Cocoa Beans Microwave Drying Machine is a high-frequency electromagnetic wave machine, which can instantly radiate through cocoa beans, pistachios and other nuts and grains, produce thermal effects and biological effects, and achieve the function of Industrial Microwave cocoa bean drying, as well as puffing, sterilization, drying, mildew prevention, etc. Features.

## Introduction Of Plc Control Conveyor Mesh Belt Dryer Cocoa Beans Microwave Drying Machine

Cocoa beans are mainly used in the manufacture of various chocolate candies and beverages. Cocoa beans are also used to produce non-food products such as pharmaceuticals, cosmetics and toiletries. Cocoa beans need to be fermented and dried after harvesting. The main fermentation methods are stacking fermentation and box fermentation. The drying methods are divided into natural drying and Industrial Microwave drying the cocoa seeds. The microwave of the cocoa drying machine is not inert to the heating of the material, that is, as long as there is microwave radiation, the material will be heated immediately. Microwave drying is widely used in the drying of cocoa beans. Because microwaves have longer wavelengths, they have better penetration.



Sample of Cocoa Beans Microwave Drying Machine

### How Long Does It Take To Dry Out Cocoa Beans?

Microwaves can directly generate heat from the molecules inside the food. When the microwaves are surrounded by metal, the energy in them is sealed and only acts on the heated material, no heat transfer medium is needed, and the energy utilization rate is high. Nestle uses 2450MHz, 10kW microwave equipment to roast cocoa beans, and the processing time is 5~10min, which is half of the traditional roasting time.

### What's the price of Plc Control Conveyor Mesh Belt Dryer Cocoa Beans Microwave Drying Machine

Cocoa beans microwave tunnel drying machine/high quality continuous tunnel microwave dryer

1. Product model	Ly-30hm5
2. Microwave frequency	2450mhz±25hz
3. Microwave output power	30kw (adjustable in sections)
4. Rated input power	?45kva
5. Types of microwave suppressors	Reactive + resistive leakage sup
6. Microwave field	High-q resonant system
7. Microwave feed	Multimode coupling
8. Microwave device cooling method	Air-cooled/water-cooled
9. Video surveillance system	Clearly and intuitively understand materials
10. Conveyor belt width	660mm



11. Dimensions (l×w×h)	About 9400×1215×1650mm
Price	20000usd
The industrial tunnel microwave coffee cocoa bean roasting dryer machine price is a promotion price. Check with our industrial microwave cocoa bean drying machine team.	



## Application of Cocoa Beans Microwave Drying Machine

### How do Chinese dry cocoa beans?

The technology of cocoa beans drying machine provides a new heating method for industrial heating, which has been widely used in industry, agriculture, chemical industry, medical treatment and so on. The first is to use its thermal effect, which is mainly used for drying cacao beans, microwave drying and sterilization of food, microwave drying and sterilization of medicinal materials, microwave sterilization of agricultural and sideline native products, microwave drying of wood, microwave drying of cardboard, chemical industry products, etc. Forming and sintering, microwave vulcanization preheating of rubber, etc. Second, Cocoa Beans Microwave Tunnel Drying Machine utilizes its biological effects to sterilize food, medicinal materials, agricultural and sideline native products at low temperature by microwave, prevent mildew and preserve freshness, and use microwave to accelerate aging, alcoholization, suspension of fermentation, and breeding of liquor.



### CAD Layout of Cocoa Beans Microwave Drying Machine

#### Technology for PLC control conveyor mesh belt dryer cocoa beans microwave drying machine

1. Application of cocoa beans drying machine technology in microwave roasting and roasting of food

Cocoa beans are roasted by microwave equipment, processing time is 5~10min, which is half the traditional roasting; the use of microwave production can shorten the proofing time; microwave has been successfully used for bacon, meat patties, etc., not only shorten the processing time, reduce the cost, but also improve the yield and the preservation of food.

2. Application of microwave cocoa beans drying machine technology in drying

Used for drying potato chips, noodles, condiments, vegetables, fruit powder, egg yolk powder, ground dried meat, dried meat, mushrooms, tea and other materials, and has unique sterilization advantages, conducive to product storage.

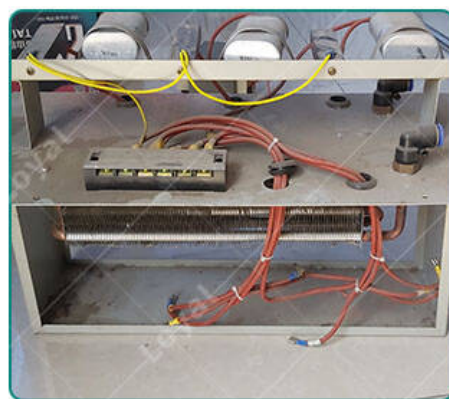


### 3. Application of microwave cocoa beans drying machine technology in food sterilization

To achieve the same sterilization effect, the microwave method requires only 1/9~1/2 of the traditional heating time. It can not only kill the microorganisms in the vacuum-packed food, but also maintain the apparent characteristics of fresh food. It can inhibit the growth of mold and kill intestinal parasites. For example, 6min of microwave treatment at 2450mhz; it can sterilize beer, and the flavor of beer is kept well. For food, the temperature of the material can reach 100℃ in processing for 20s, and the sterilization effect is very significant.

### 4. Application of microwave technology in food separation engineering

The use of microwaves to extract natural pigments has many advantages of high extraction rate, time saving, low energy consumption, safety, and easy process control. It is suitable for industrial production. It is suitable for microwave extraction of pectin, high viscosity chitosan, etc. In food processing, microwave technology is used to promote the fermentation of wine, fermented products and chocolate, the production of additives, tea greening, fruit and vegetable blanching, etc. Conditioning it also has good application effect in food thawing and temperature and thawing.



Cocoa Beans Microwave Drying Machine in customer's factory

**Customer Cases For Cocoa Beans Microwave Tunnel Drying Machine For Factory In 2021**

Shandong Loyal Industrial relies on complete product specifications, excellent product quality and professional services. It has been widely recognized by customers, obtained a good brand image, has mature and stable sales channels, and accumulated a large number of high-quality customers. At present, the company's products are in short supply and are exported to Asia, Europe, North America, Africa, South America and Oceania, with customers in more than 50 countries and regions around the world. If you are interested in the cocoa beans drying machine, please contact LOYAL immediately, we will provide you with high-quality formulations of cocoa beans drying, professional technical process guidance, and a full range of professional market analysis.

#### Customer Cases For Jam Sandwich Biscuit Production Line For Factory In 2021

1	1t/h Ce Certificated Industrial Energy Efficient Cocoa Beans Leaf Vegetables Drying
2	1t/h Tunnel Type School Dustless Chalk Microwave Drying Machine For Sale In Pue
3	1t/h Industrial Tunnel Microwave Coffee Cocoa Bean Roasting Dryer Machine For Sa
4	Senegal 1t/h Industrial Tunnel Micwave Coffee Cocoa Bean Asting Dryer Machine
5	1t/h Energy Saving Large Industrial Microwave Food Dehydrator Fish Shrimp Dehyd For Sale In Côte d'Ivoire
6	China 300t/Year Tunnel Microwave Wood Dryer Timber Drying Machine

#### Customer Case Of High Quality Industrial Tunnel Microwave Rice Corn Green Cocoa Beans Drying Machine From Phenix Machinery At 2021

1	1t/h Industrial Tunnel Belt Conveyor Microwave Paper Powder Tea Herbs Leaves Nu Sterilization Dryer Drying Machine In Uzbekistan
2	1000kg/h Iguoxin Tunnel Microwave Rice Corn Green Cocoa Beans Drying Sterilizat Senegal
3	Mozambique 1t/h Fully Automatic Biscuit Making Machine
4	Bangladesh 2t/h Fully Industrial Tunnel Microwave Coffee Cocoa Bean Roasting Dry
5	1t/h Thai Industrial Microwave Oven Roasted Hazelnut Sterilization Machine
6	Uzbekistan 1t/Htunnel Microwave Wheat Rice Powder Flour Drying Sterilization Ster
7	Usa 1t/h Industrial Tunnel Microwave Rice Corn Green Cocoa Beans Drying Machin
8	800kg/h Indian Spice Microwave Garam Masala Sterilizer Machine Black Pepper Dry Machine
9	Dealed Customer Have Technology Of Full Automatic New Condition Commercial Fr Microwave Fruit Dryer Fruit Dehydrator Microwave Food Dehydrators At 2021

#### 2021Customer Case Of Pay By T/T For High Quality Industrial Tunnel Microwave Rice Corn Green Cocoa Beans Drying Machine From Phenix Machinery

1	1t/h Industrial Tunnel Belt Conveyor Microwave Paper Powder Tea Herbs Leaves Nu Sterilization Dryer Drying Machine In Afghanistan
2	1000kg/h Iguoxin Tunnel Microwave Rice Corn Green Cocoa Beans Drying Sterilizat Anguilla

3	Bahrain 1t/h Fully Automatic Biscuit Making Machine
4	Bangladesh 2t/h Fully Industrial Tunnel Microwave Coffee Cocoa Bean Roasting Dry
5	1t/h Bouvet Islands Industrial Microwave Oven Roasted Hazelnut Sterilization Machi
6	Central African Republic 1t/Htunnel Microwave Wheat Rice Powder Flour Drying Ste Machine
7	Colombia 1t/h Industrial Tunnel Microwave Rice Corn Green Cocoa Beans Drying M
8	800kg/h Eritrea Spice Microwave Garam Masala Sterilizer Machine Black Pepper Dr Machine
9	Gambia Customer Have Technology Of Full Automatic New Condition Commercial F Microwave Fruit Dryer Fruit Dehydrator Microwave Food Dehydrators At 2021

### **Microwave Drying Machine Video**