Industrial Microwave Prawn Drying Technology

Detail Introduction:

Introduction Of Microwave Prawn Drying Machine:

A microwave prawn drying machine is a device that uses microwave radiation to dry prawns or other quickly and efficiently. This type of machine is commonly used in the seafood processing industry to quantities of prawns at once. Compared to traditional drying methods, such as air drying or sun drying microwave drying is much faster and more energy-efficient. It also has the advantage of preserving the and nutritional value of the prawns, as the high heat and short drying time prevent overcooking or logical flavor.

Overall, microwave prawn drying machines are an innovative and efficient solution for the seafood in providing a quick and reliable way to process large quantities of prawns while maintaining their qualifreshness.



Feature Of Microwave Prawn Drying Machine:

1. High drying efficiency: Microwave drying technology allows for quick and efficient drying of prawns, the drying time and energy consumption compared to traditional drying methods.

- 2.Precise temperature control: The machine is equipped with temperature sensors and controllers the for precise temperature control during the drying process, ensuring that the prawns are dried evenly without overcooking.
- 3.Large capacity: Microwave prawn drying machines are available in various sizes and capacities, range small tabletop models to large industrial-scale machines that can dry large quantities of prawns at or 4.Easy operation: Most microwave prawn drying machines are designed with user-friendly interfaces
- 5.Safety features: The machine is designed with safety features such as automatic shut-off systems to overheating and other potential hazards.
- 6.Low maintenance: Microwave prawn drying machines require minimal maintenance and are design easy cleaning and upkeep.

Parameter Of Microwave Prawn Drying Machine:

controls, making them easy to operate and adjust.

1. Equipment Model	LY-60HM (Continuous)
2. Equipment Power	90Kva
3. Microwave Power	60Kw (Adjustable)
4. Equipment Size	10520*1802*1750mm (Size Can Be
(Length*Width*Height)	Customized)
5. Thawing Material Temperature	-2 - Below 0°C
6. Equipment Material	The Whole Machine Is Made Of 304 Stainless
	Steel
7. Equipment Capacity	800~1000 Kg/Hour
8.Equipment Color	Silver

Details Display Of Microwave Prawn Drying Machine



Applications Of Microwave Prawn Drying Machine:

1	Commercial seafood processing	Microwave prawn drying machines are used in seafood processing plants to dry large quantities of prawns quickly and efficiently.
2	Food preservation	Dried prawns have a longer shelf life than fresh prawns and are less susceptible to spoilage. Microwave prawn drying machines are therefore used to preserve prawns for longer periods.
3	Food preparation	Dried prawns are a popular ingredient in many cuisines and can be used in a variety of dishes, including soups, stews, and stir-fries.
4	Research and development	Microwave prawn drying machines are also used in research and development laboratories to study the effects of microwave drying on prawns and other seafood.

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 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 Con 5.Frequency Adjustable Conveyor Speed, Step-less Adjustable Microwave Power, Instant Heating And Thermal Inertia, Convenient Operation.
- 6.Adopt Human-Machine Interface Operation And PLC Touch Screen Control, Realizing Automatic Co 7.Microwave Leakages ≤1mw/ Cm2, No Heat Radiation, Improving The Work Environment.

