

Industrial Tunnel Type Microwave Mushroom Dryer Fungus Drying Machine

Detail Introduction :



Introduction

The industrial tunnel type microwave mushroom dryer fungus drying machine is mainly used to dry industrially produced mushrooms, such as Shiitake, bolete, chanterelles and more. It adopts the Microwave drying technology and has high-definition images for monitoring. It can achieve the fast and efficient mushrooms, saving a lot of time and energy.

How to Choose the Right Tunnel Type Microwave Mushroom Dryer Fungus Drying Machine

The industrial tunnel type microwave mushroom dryer fungus drying machine is a new and advanced equipment used to dry various kinds of mushrooms. The machine has the advantages of high speed, high temperature, small size, easy operation, and long life.

The industrial tunnel type microwave mushroom dryer fungus drying machine can be used to dry various kinds of mushrooms including button, oyster, shiitake, enoki, straw mushroom, black trumpet and other

specialty mushrooms. The machine has the following features: high speed; low temperature; small size; easy operation; and long life.

Before selecting the right tunnel type microwave mushroom dryer fungus drying machine for your needs, it is important to understand what types of mushrooms are available and how they should be dried. There are three main methods used to dry mushrooms: air-drying ; oven-drying ; and tunnel-type microwave mushroom dryer fungus drying .

Air-drying is the most common method used to dry mushrooms. Mushrooms are spread out on a baking sheet or in a bowl and left in an open area where the moisture in the air will drip off over a period of several weeks. This is the fastest method but it results in the lowest quality product because humidity can cause spoilage.

Oven-drying is another common method used to dry mushrooms. Mushrooms are placed on an oven tray filled with sawdust or wood chips and left at a consistent temperature (between 100

Operating Procedure of Industrial Tunnel Type Microwave Mushroom Dryer Fungus Drying Machine

This industrial tunnel type microwave mushroom dryer fungus drying machine is suitable for drying large quantities of fungi. The device is composed of a heating chamber, a conveyor belt, and a fan to accelerate air flow and ensure even drying.

The heating chamber is preheated to temperatures between 80-160°C before the mushrooms are loaded into the chamber. The conveyor belt continuously moves the fungi around the heating chamber so that they can be dried evenly. The fan speeds up the process by circulating air around the mushrooms to prevent them from sticking to the side of the chamber.

This machine has an operating time of about 12 hours, which is enough to dry a batch of mushrooms that weigh about 10 kg. It also has an automatic restart feature that allows it to resume operation after it has been shut down for any reason.

Application of Industrial Tunnel Type Microwave Mushroom Dryer Fungus Drying Machine

Microwave Mushroom Dryer Fungus Drying Machine

The industrial tunnel type microwave mushroom dryer fungus drying machine is a new generation of equipment for drying mushrooms, which has been widely applied in the food industry. It can effectively dry mushrooms in high speed, uniform and low temperature, thereby ensuring the quality and safety of products. The industrial tunnel type microwave mushroom dryer fungus drying machine has many advantages such as: fast drying rate; high production capacity; simple operating procedure; no need for vacuum; environmentally friendly.