

Industrial Microwave Cocoa Beans Drying Technology

Introdução detalhada :

Introduction Of Microwave Cocoa Beans Drying Machine:

Microwave cocoa beans drying machine is a specialized device that uses microwave energy to dry cocoa beans. This machine offers a fast, efficient, and uniform drying process that significantly reduces the time required to dry cocoa beans. The microwave cocoa beans drying machine is an essential and innovative technology that has revolutionized the cocoa bean drying process. Its benefits include energy efficiency, faster drying time, improved quality, and reduced labor costs.



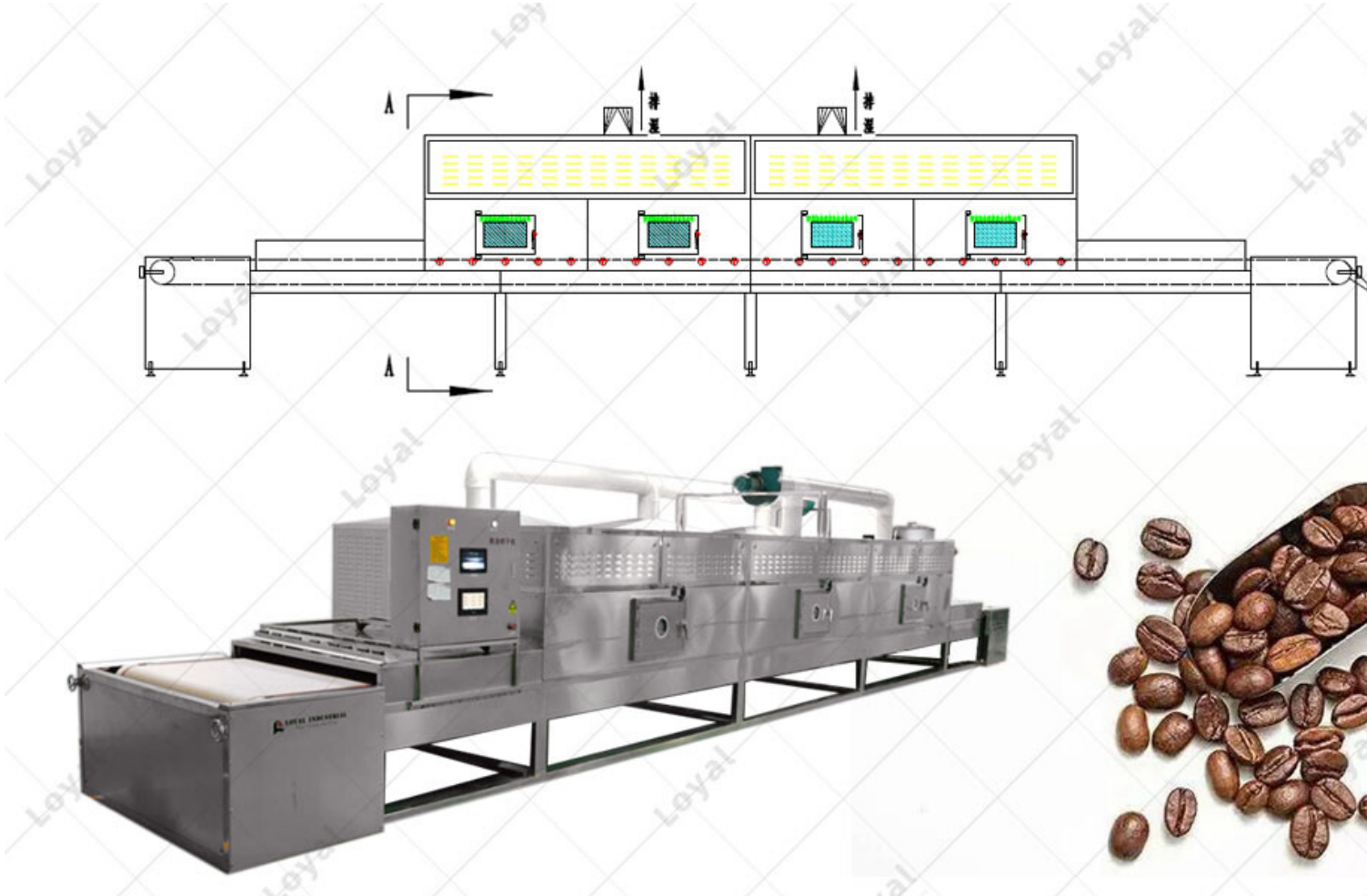
Parameter Of Microwave Cocoa Beans Drying Machine:

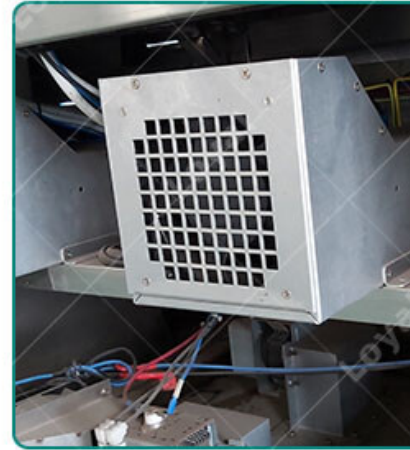
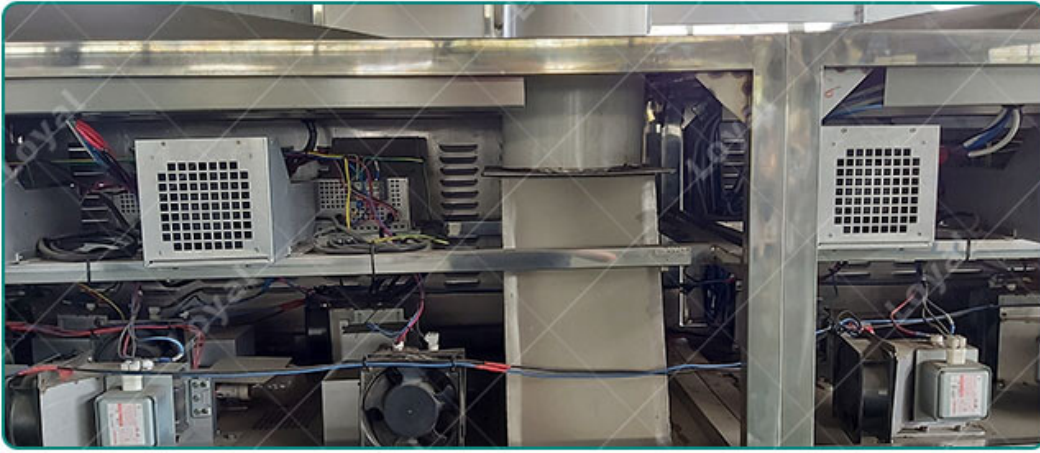
Equipment Model	LY-100 Industrial Microwave Drying Machine For Cocoa Beans
Rated Input Apparent Power	Customization
Height Of Conveyor	600-1000mm
Inlet And Outlet Height	40-100mm
Width Of Conveyor Belt	750±100mm(Custom-Made)
Microwave Leakage Standard	ISO?5mw/Cm ²
Operating Frequency	2450±50Hmz
Transmission Speed	0~10m/Min(Adjustable Frequency)

Feature Of Microwave Cocoa Beans Drying Machine:

1. **Efficient Drying:** The machine uses microwave radiation to heat the moisture within the cocoa beans.
2. **Uniform Drying:** The machine ensures uniform drying of cocoa beans since the microwave radiation penetrates the beans evenly, making it possible to dry the innermost part of the beans.
3. **High-Quality Beans:** The drying process preserves the aroma, flavor, and nutritional value of the cocoa beans. Consequently, the final product retains its quality, taste, and color.
4. **Reduced Energy Consumption:** The machine uses less energy than other conventional drying methods to achieve the same results, making it environmentally friendly.
5. **Cost-Effective:** The use of this machine reduces labor costs, as the drying process is automated. It also eliminates the need to dispose of wet waste associated with other drying methods.
6. **Easy to Operate:** The machine has a user-friendly interface that makes it easy to operate. The drying process is monitored using a touch screen control panel.

Details Display Of Microwave Cocoa Beans Drying Machine:





Applications Of Microwave Cocoa Beans Drying Machine:

1	Cocoa Processing Industry	The machine is used for drying cocoa beans after the fermentation process to achieve the required moisture content.
2	Coffee Industry	The machine is used to dry coffee beans before roasting. The process ensures the beans are at the right moisture content for roasting.
3	Food Industry	The machine is used to dry various food products like fruits, vegetables, nuts, and grains, enhancing their shelf life while ensuring quality preservation.
4	Pharmaceutical Industry	The machine is used to dry medicinal plants and herbs to preserve their potency and quality.
5	Laboratory Research	The machine is used in laboratory research to dry samples quickly and uniformly, reducing the time needed for experimentation.

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 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 Thermal Inertia, Convenient Operation.

