

Sago Grain Mung Bean Microwave Drying Sterilization Machine

Detail Introduction :



Sago grain mung bean microwave drying sterilization machine has the function of drying, sterilization, and preservation. The machine is mainly used in food industry, pharmaceuticals, medical devices, cosmetics, and other industries. It can control temperature, humidity, air flow and radiation intensity to meet the requirements of different products.

What is Sago Grain Mung Bean Microwave Drying Sterilization Machine

Sago Grain Mung Bean Microwave Drying Sterilization Machine is a new type of microwave drying sterilization machine which has been specially designed for the sterilization of mung beans. It can effectively achieve a sterilization degree of 95% or more and it has an excellent performance in terms of energy conservation. It is mainly used to dry mung beans, but it can also be applied to other kinds of dry fruits and vegetables.

General features of Sago Grain Mung Bean Microwave Drying Sterilization Machine

Sago Grain Mung Bean Microwave Drying Sterilization Machine is a new type of microwave drying equipment. It has excellent features and can be widely used in food industry such as pharmaceuticals, cosmetics,

etc. The main advantages of this machine are:

1) Good quality of dried products: This machine can produce high-quality mung beans with low moisture content, which is important for the food industry.

2) Fast drying speed: This machine has a fast drying speed that makes it ideal for producing dried products quickly.

3) Low energy consumption: This machine uses less energy than traditional methods, which saves on costs.

Application of Sago Grain Mung Bean Microwave Drying Sterilization Machine

Sago is a kind of mung bean that grows in warm and humid areas. They are usually dried and ground into flour to make various food products such as noodles, pasta, biscuits, and crackers. microwaves can be used to dry sago easily. Sago grain is a light and soft flour, so it needs some special treatment during drying. Traditionally, sago is usually dry the sago in the sun or in an oven at low temperature. However, these methods have some limitations such as slow drying speed, high energy consumption, and large production volume.

The use of microwave can solve these problems. Microwave drying has fast drying speed and low energy consumption which makes it more environmentally friendly. Moreover, because the food products are not exposed to air or sunlight during the drying process, the quality of the final product is also better.