

200kg/h Tunnel Food Microwave Cocoa Powder Beans Powder Sterilization Machine Will be shipped to Singapore

200kg/h Tunnel Food Microwave Cocoa Powder Beans Powder Sterilization Machine Will be shipped to Singapore by Shandong Loyal Industrial Co.,Ltd. , we provide latest information about the products regularly.

I met Mayer at the Canton Fair. She is a 50-year-old leader with silver hair and red lips, like a heroine in a movie.

Fortunately, she stopped in front of our booth and learned through chat that she is from a large listed multinational company in Singapore.

She hopes that we can test the 200kg/h Tunnel Food Microwave Cocoa Powder Beans Powder Sterilization Machine and provide samples on site.



The quotation of each product is entered into the system and photographed on site. She even gave me the candy she brought with her and stayed at our booth for an hour or two. We exchanged email addresses and WhatsApp accounts that day.

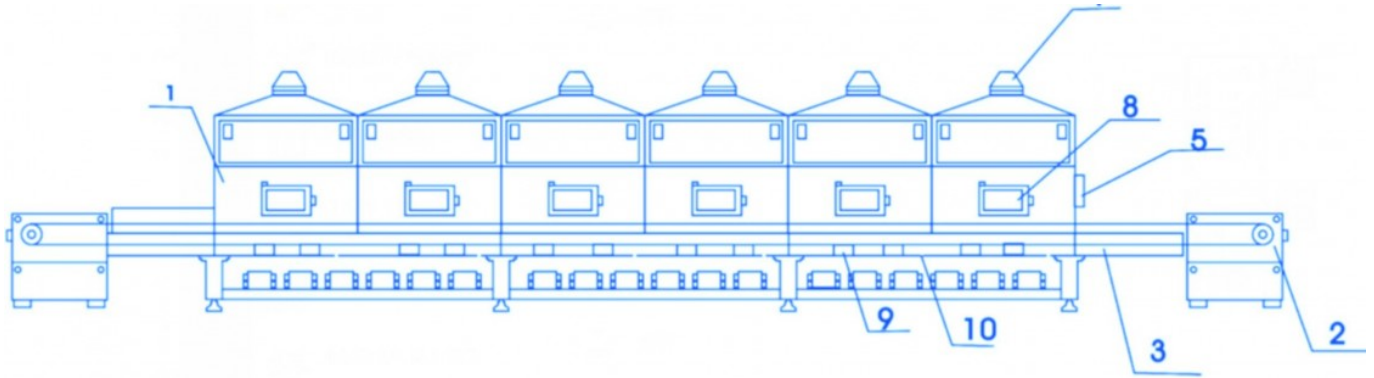
During the chat, Mayer asked me several questions about 200kg/h Tunnel Food Microwave Cocoa Powder Beans Powder Sterilization Machine:

Mayer?1. Do you know how cocoa powder is made?

My reply: Edible powders are powdered foods that are made into edible powders after the raw

materials are ground and dehydrated.

For example, sesame powder made from sesame seeds, milk powder made from milk, fruit and vegetable powder made from fresh fruits and vegetables, coffee powder made from coffee beans, flour made from wheat, and so on.



Tunnel Food Microwave Cocoa Powder Beans Powder Sterilization Machine For Hazelnuts layout

Mayer: Exactly, do you know how these materials are used?

My reply: Various types of powdered foods are used in various ways in daily life.

Sometimes it can be part of a main meal or snack:

Such as whole grain powder, fruit and vegetable powder, milk powder, kudzu root powder, lotus root powder, etc. are often used as breakfast or snacks.

Also sometimes used for food flavoring:

Like pepper, allspice, chili powder, flour, starch, etc. are often used in daily cooking;

Powders like ground coffee, cocoa, matcha, and cinnamon are commonly used in beverages and baked goods.

Mayer: You are really professional. I would like to know the inlet air temperature, outlet air temperature, and ability to evaporate water for each model. can you help me?

My reply: Of course, I'd love to serve you. In order to facilitate your comparison and understanding, I have compiled a table for you:

Model	Fluidized bed area (M2)	Inlet air temperature (oC)	Outlet air temperature (oC)	Evaporation capacity (kg)	Model
LY 3x0.30	0.9	70-140	40-70	20-35	LY31-
LY 4.5x0.30	1.35	70-140	40-70	35-50	LY31-
LY 4.5x0.45	2.025	70-140	40-70	50-70	LY32-
LY 4.5x0.60	2.7	70-140	40-70	70-90	LY32-
LY 6x0.45	2.7	70-140	40-70	80-100	LY41-
LY 6x0.60	3.6	70-140	40-70	100-130	LY41-
LY 6x0.75	4.5	70-140	40-70	120-140	LY42-
LY 6x0.9	5.4	70-140	40-70	140-170	LY42-
LY 7.5x0.60	4.5	70-140	40-70	130-150	LY42-
LY 7.5x0.75	5.625	70-140	40-70	150-180	LY51-
LY 7.5x0.9	6.75	70-140	40-70	160-210	LY51-
LY 7.5x1.2	9	70-140	40-70	200-260	LY51-

thanks. I will evaluate your document with my technical Powder Sterilization Machine team. Inform you very soon.



Tunnel Food Microwave Cocoa Powder Beans Powder Sterilization Machine in workshop

Three days later, she gave me a reply and finally decided to buy LY 6x0.9 model of Tunnel Food Microwave Cocoa Powder Beans Powder Sterilization Machine. The transaction method is FOB Qingdao. Before delivery, we trial run her machine for the customer, and the customer is very satisfied with the final result. The day before yesterday, we packed this equipment into a 40GP container, and we look forward to customers receiving the powder sterilization machine as soon as possible.