Microwave Drying Equipment For Potato Chips

Thin potato chips, wonderful taste, carrying the flavor of human feelings, the taste of happiness. The variety of fresh flavors and rich multi-layered taste of potato chips constantly stimulate the taste buds of consumers, bringing unprecedented delicious experience. Taste of pleasure let consumers unconsciously mouth up, with happy smile. Potato chips have become a popular snack.

Potato chips

A very important part of the process of making crisps is drying them so they can be packaged and sold on the market. Leader Microwave Equipment Company's microwave drying equipment for potato chips has a good effect in the field of drying potato chips, rapid and uniform drying. As an advanced high-tech equipment, it is the first choice for drying treatment.

Advantages of microwave drying equipment **for potato chips?**

1. Microwave drying machine for potato chips adopts tunnel structure, continuous feeding and discharging, achieving the effect of rapid and even drying.
2. Compared with the former, the potato chip microwave drying equipment can reduce the cost of about 10 times, improve the production efficiency 10-15 times.
3. PLC and touch screen control, potato chip microwave dryer temperature, power and transmission speed can be adjusted.
4. Microwave drying equipment drying speed is very fast, can significantly improve the quality of products, with the features of high efficiency, uniform heating, easy to control, installation and maintenance convenient.
5. Microwave drying sterilization equipment of potato chips also has sterilization function, can kill the bacteria in potato chips. It also has the characteristics of linear adjustable power, intelligent control and controllable environment and temperature.

Microwave drying equipment for potato chips

Working principle of microwave drying equipment for potato chips?

In the process of operation, microwave is first generated by microwave signal generator and then transferred to microwave oven through energy feed. At the same time, the material is transported to the heating vessel through a transport system. Here, the water in the material is heated and vaporized under the action of microwave energy, and the steam is discharged through the dehumidifier to achieve the purpose of drying. Bacteria in the material are killed by the biological and heating effects of microwaves, which are generated by microwave electromagnetic fields. Because microwave can act directly on the material, so the drying temperature is low, the speed is fast, the loss of effective components of the material is very small.

schematic diagram

The microwave drying equipment for potato chips has a variety of models, the application range is very wide, reliable quality, drying products are also excellent. Leader Company also has many other microwave equipment, such as microwave thawing equipment for frozen fruits, microwave sterilization equipment for beer and microwave drying equipment for wood, which are all very advanced.

Technical parameters of microwave drying equipment for potato chips?

Model	Input power?kw?	Power output?kw?	Dehydration?kg / h?	Sterilization?kg / h?	Transmission speed (m/min?	Dimensions L * W * H?mm?

DL-060	10	6	6	30 - 50	0-5	5000 * 710 * 2000
DL-120	18	12	12	100-120	0-5	7000 * 810 * 2000
DL-200	30	20	20	180-200	0-5	8500 * 960 * 2000
DL-300	45	30	30	250-300	0-5	10100 * 960 * 2000
DL-500	96	60	60	500-600	0-5	13100 * 1300 * 2000
DL-600	160	100	100	? 1000	0-5	18000 * 12000 * 2000

Nowadays, microwave industry develops rapidly, potato chips are also the best seller in life. In the process of drying potato chips, potato chips microwave drying equipment comes in great use, which brings convenience and benefits to food processing plants and delicious enjoyment to consumers. Believe that with the progress of the times, its development will be bright!