

Industrial Microwave Vanilla Drying Technology

Introduction Of Microwave Vanilla Drying Machine:

The microwave vanilla drying machine is an advanced technology that utilizes microwave energy for the rapid and efficient drying of vanilla beans. This machine is designed to reduce the moisture content of vanilla beans while maintaining their aroma, flavor, and nutritional value. The operation of this machine is simple and efficient, as it utilizes the principles of dielectric heating to produce heat within the beans themselves. The machine works by emitting microwave energy that penetrates into the vanilla beans, causing the water molecules to vibrate rapidly and generate heat. As the water evaporates from the beans, moisture is released from the internal structure of the beans' cells, and the beans are dried evenly and quickly. The process can be controlled to optimize the speed and uniformity of the drying process.



Parameter Of Microwave Vanilla Drying Machine:

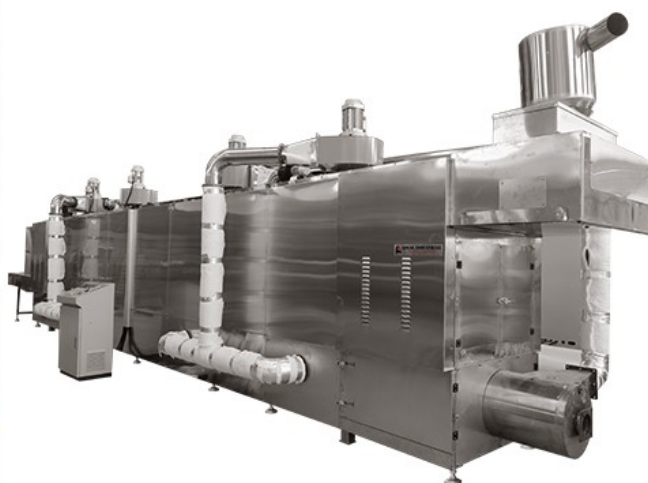
1. Equipment Model	LY-60HM (Continuous)
2. Equipment Power	90Kva
3. Microwave Power	60Kw (Adjustable)
4. Equipment Size (Length*Width*Height)	10520*1802*1750mm (Size Can Be Customized)
5. Equipment Material	The Whole Machine Is Made Of 304 Stainless Steel

6. Equipment Capacity	800~1000 Kg/Hour
7.Equipment Color	Silver

Feature Of Microwave Vanilla Drying Machine:

1. Rapid drying: The machine is designed to quickly dry large quantities of vanilla beans, reducing the drying time to just a few hours compared to traditional methods, which can take several days.
2. Even drying: The machine ensures that the vanilla beans are dried evenly, without any hot spots or over-drying. This helps to maintain the quality of the beans.
3. Energy-efficient: The machine uses less energy compared to traditional drying methods, making it cost-effective and eco-friendly.
4. Easy to use: The machine is simple to operate, with minimal maintenance and cleaning requirements.
5. Durable construction: The machine is made of high-quality materials, ensuring its durability and reliability in industrial-scale production.

Details Display Of Microwave Vanilla Drying Machine?





Applications Of Microwave Vanilla Drying Machine:

1	Vanilla production	The machine is used to dry vanilla beans, the primary ingredient in the production of vanilla-based products.
2	Bakery and confectionery	The machine is used to dry vanilla beans that are used in baking cakes, cookies, and other confectionery items, enhancing their flavor and aroma.
3	Ice cream industry	The machine is used to dry vanilla beans that are used in the production of vanilla-flavored ice cream, ensuring that the ice cream has a rich and authentic vanilla flavor.
4	Beverage industry	The machine is used to dry vanilla beans that are used in the production of vanilla-flavored beverages, such as coffee, tea, and energy drinks.
5	Health supplement industry	The machine is used to dry vanilla beans that are used in the production of health supplements.

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 Stop, No Thermal Inertia,Convenient Operation.

