

Microwave Vacuum Dehydrator

As the name implies, microwave vacuum dehydrator is a kind of machine for dehydrating materials, which is not only a machine that can bring profit to investors, but also an indispensable link in the food production process.



Significance of microwave vacuum dehydrator:

Microwave vacuum dehydration equipment can be used for dehydration of different materials, such as vegetables, fruits, etc. In the fast-paced life, people welcome dehydrated food.

As one of the professional microwave equipment manufacturers, our Leader can provide you with different models with different power. Of course, we can customize microwave vacuum dehydration machinery or other microwave drying equipment machinery according to your requirements. If you are interested in our machines, please leave us a message.



12kw Microwave vacuum dewatering equipment/30kw Microwave vacuum dewatering equipment/50kw Microwave vacuum dewatering equipment/Higher power microwave vacuum dewatering equipment can be customized

Product specifications:

	Microwave dehydration equipment
Microwave frequency	915±25MHz
Microwave Power	Above 10kw-200kw (continuously adjustable)
Transfer speed	0.1 ~ 3m/min frequency control
Microwave leakage	≤5mw/cm2(GB5959.6-87)
Amount of dehydration	0.5 ~ 1.0T/ h
Hourly capacity	5 to 7ton
External dimensions of equipment	Length x width x height 8000×5000×2300 (mm) (customizable)
Control mode	Touch Screen、 PLC control

Leader microwave equipment company,as a professional and reliable microwave vacuum dehydration equipment manufacturer,our equipment has been installed in Jordan, Indonesia, Turkey and many other countries.The advantages and characteristics of microwave dehydrating vacuum equipment have made great contribution to the wide spread of our factory.



Microwave vacuum dehydrators are installed in India/Microwave vacuum dehydrator in Turkey

Characteristics of Leader microwave vacuum dehydrator:

- 1.Safe, environmental protection, well sealed.
- 2.Easy to operate and control.

3.Quick reaction and high yield.

4.Can customize different power machinery.



The dried fruit of dehydration

Microwave vacuum dewatering equipment is widely used:

1.Pasta class: Non-fried fast noodles, vermicelli, stewed noodles;

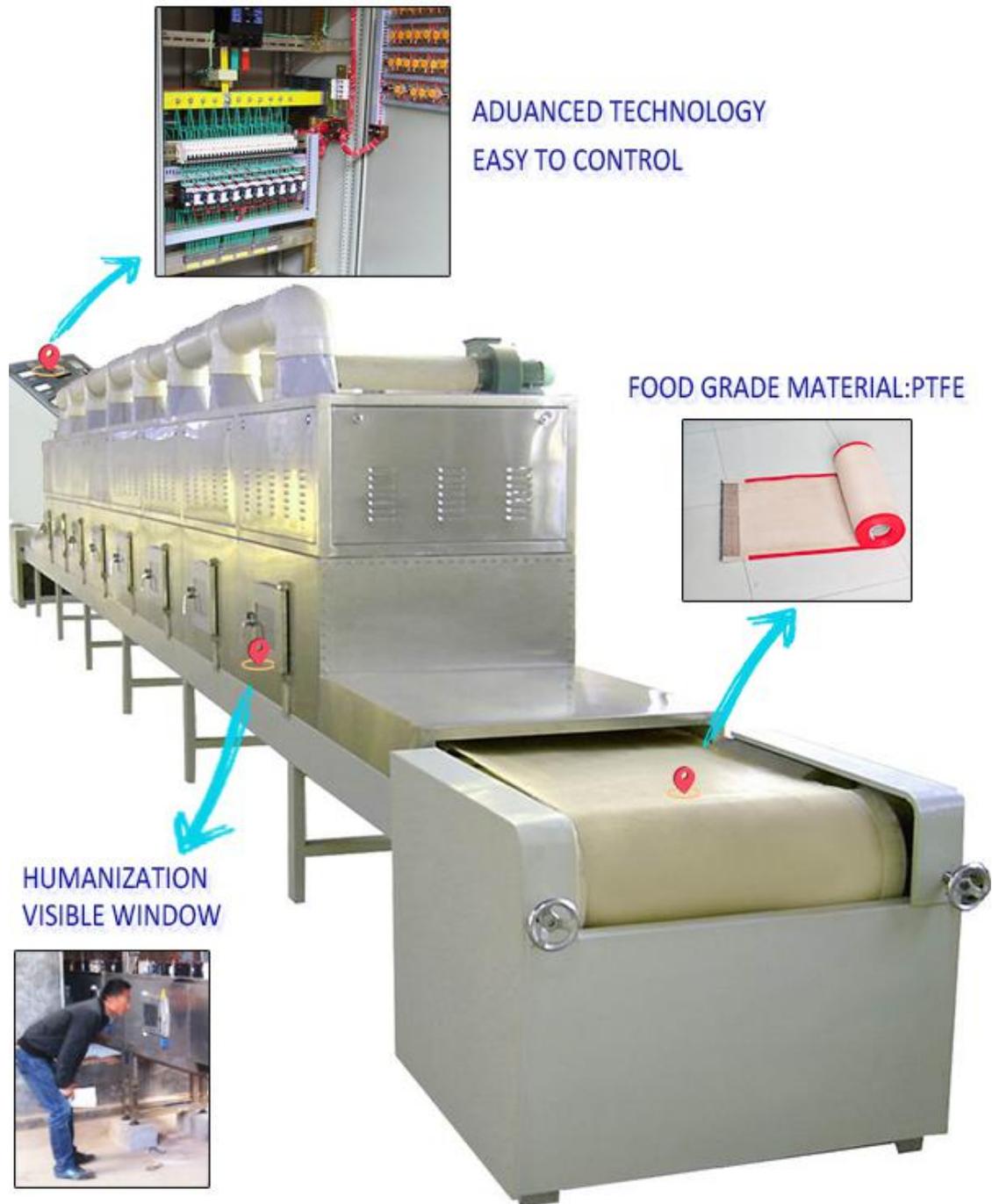
2.Dehydrated Vegetables:All kinds of vegetables;

3.Meat:Beef, pork, chicken, fish, duck;

4.Condiments:Sauces, pickles, powders, etc.

5.Grains and nuts:Hazelnuts, chestnuts, peanuts, nuts, almonds, pine nuts, pistachios, melon seeds, grains;

6.Bean product:Beans, mung beans, tofu, dried bean curd.



Details of microwave vacuum dewatering equipment

Moreover, as an experienced supplier of microwave equipment and machinery, Leader has a professional scientific research and technical innovation team, as well as a professional pre-sales and after-sales service team.

Since its establishment, company relying on professional technical experience and design and development capabilities, business philosophy and good corporate reputation, committed to the research, development and popularization of the technology of microwave energy, and a

number of successful performance, stable product quality and perfect service for the user's affirmation, choose us is to choose success!

Our after-sales service is considerate, and has been exported to all parts of the world for several years. Many loyal customers inspect for you, you could order with peace of mind. If you are interested in us or our microwave equipment and low temperature baking equipment for whole grains, you can leave us a message. Or, if you want more information about microwave equipment, you can contact us.