

Microwave puffing equipment

Advantages of microwave expansion equipment:

- 1. The microwave expansion equipment has a fast heating speed.** The furnace is made of 310S stainless steel, high temperature resistant.
- 2. Large capacity and fully automatic.**
- 3. Protect the environment.** The microwave expansion equipment ensures that no dust is generated during the manufacturing process.
- 4. The effect of puffing is obvious.** The rapid heating effect of the microwave makes the water molecules inside the material vaporize rapidly and achieve the purpose of puffing.
- 5. Microwave equipment is easy to use and operate.** Microwave power and conveyor speed can be adjusted steplessly, without thermal inertia, can be opened and stopped, easy to control.

What is puffing?

Many people are interested in buying microwave extruders. Some of them may be confused about the microwave expansion technology.

In fact, microwave expansion uses the characteristic of microwave heating to make water in the material be heated and vaporized, thereby the starch gelatinization, protein denaturation and moisture into steam in the material, so that the food material tissue puffs.

Product specification:

Name	Microwave wood drying equipment
Microwave frequency	915 ± 25MHz
Microwave power	Above 20kw-200kw (continuously adjustable)
Transfer speed	0.1~3m/min frequency control
Microwave leakage	≤5mw/cm ² (GB5959.6-87)
The quantity of drying	0.5-1.0T/h
Hourly capacity	5-7 ton
External dimension of the equipment	long × width × height 8000 × 5000 × 2300 (mm) (customizable)
control mode	touch screen, PLC control

Our Leader Microwave Equipment, one of the professional microwave equipment manufacturers, can provide different models of different power, just to meet your requirements. These microwave puffing machines are of superior quality and competitive price. If you are interested in our machine, please leave a message to us.

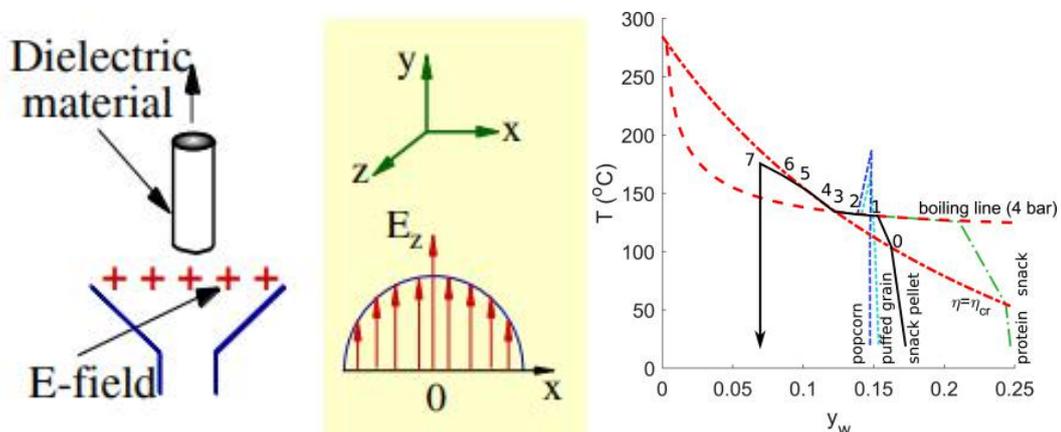
			
10kw Microwave puffing equipment	20kw Microwave puffing equipment	30kw Microwave puffing equipment	Higher power can be customized

Correlation coefficients between different rice properties

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Serial number	Properties of rice	Correlation with expansion ratio
1	L:W ratio	0.69
2	bulk density	0.28
3	particle density	0.27
4	protein	- 0.79

The correlation analysis further showed a negative relation between protein content and ER ($r = - 0.79$) in the rice varieties studied. A higher protein content in the grain seemed to inhibit the puffed volume expansion and, as the protein content increased, the starch content automatically decreased showing the observed effect.



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