

## Microwave ripening equipment

### Features of microwave ripening equipment:

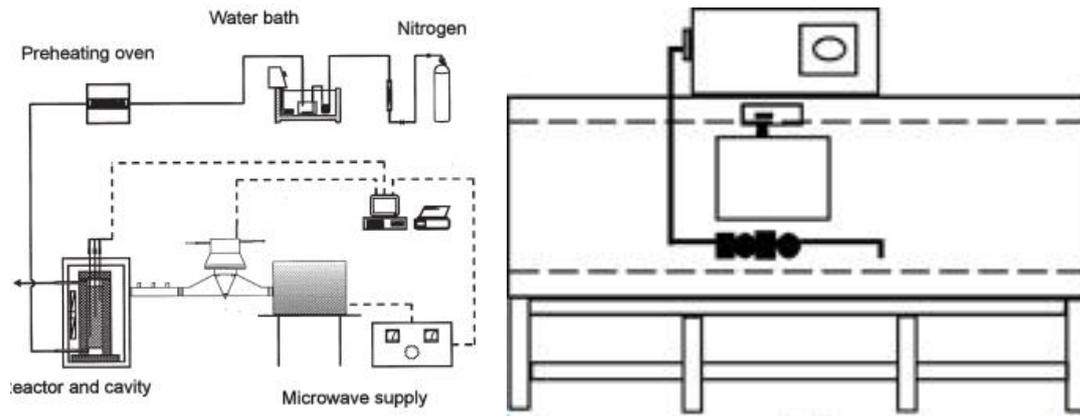
1. Fast speed. Microwave ripening equipment has high energy conversion efficiency and fast heating speed.
2. Swelling effect. Our microwave ripening machine has obvious puffing effect.
3. Nutrition retention. Low temperature sterilization, less loss of nutrients.
4. Simple equipment. Easy to use and operate.
5. Protect the environment. Microwave ripening machine is green environmental protection, safety and health, no "three waste" machine.

### Product specification:

Model	DL-12 KW	DL-30KW	DL-50KW	DL-80KW
Microwave frequency	2450/915MHz	2450/915MHz	2450/915MHz 的	2450/915MHz 的
Output power	12 kilowatt	30 kilowatt	50 kilowatt	80 kilowatt
Transmission speed	0-5m / minutes (adjustable)			
The value of leakage	≤3mw/ steres	≤3mw/ steres	≤3mw/ steres	≤3mw/ steres
Size	7000x840 x1800mm	10500x840 x1800mm	12500x1200 x1800mm	15000x1400 x1800mm
Bactericidal ability	120-150kg /hour	300-400kg /hour	500-600kg /hour	800-1000kg /hour

Because of this, we are one of the world's best microwave ripening machinery manufacturers. We are sure that you will be satisfied with our high quality products. If you need more detailed information, please feel free to [contact us!](#)

			
10K Microwave curing equipment	20kw Microwave curing equipment	30kw Microwave curing equipment	The microwave curing equipment that can be customized higher power



Comparison of cook values in foods from different processes achieving the same thermal lethality  $F_0 = 6$  min at the cold spot in 10.5 oz. trays.

Process	Process time (min)	Cook value at hotspots (min)	Cook value at cold spots (min)
Processing temperature: 121.1 ° C			
Ideal	6	39	39
Retort	33	212	93
MATS	9	58	50
Processing temperature: 125 ° C			
Ideal	2.4	22	22
Retort	27	279	78
MATS	3.9	36	32

The use of microwave heating has the advantage of saving energy and time, improving both nutritional quality and acceptability of some foods by consumers. Microwave ovens are successfully used both in homes and in the food service industry. Recent studies aim to improve the quality of microwave - baked products.

Microwave cooking is a modern, frequently used procedure for food preparation. In the case of microwave heating, lipids are oxidized rapidly because of close contact with oxygen so that the oxidation in a microwave oven is faster than in case of a hot-air oven. The time necessary for microwave cooking to reach the desired temperature, and the time of heating is, however, much shorter than in a hot-air oven. Phenolic antioxidants offer satisfactory protection of the lipid fraction.

Why chose **Leader Microwave Equipment** ?

If you want to buy mechanical Equipment ,please choose the mechanical factory which has perfect quality, easy operation, environmental protection and energy saving and good service. Before and after the purchase we will provide you with a variety of free consulting services, we can also integrate equipment and site conditions to tailor the plant design scheme for you. If you visit, our professional technical service staff will answer your questions .If you are interester in us , please feel free to **contact us!**