

## Microwave defrosting equipment

### What are the advantages of microwave defrosting equipment?

- 1.Microwave processing time is greatly shortened, with the characteristics of short time and fast speed.
- 2.Our microwave defrosting mechanism can sterilize and sterilize at a lower temperature, maintaining the nutrient composition and traditional flavor of the materials.
- 3.Of course, our company guarantees that microwaves are directly applied to food, without additional thermal energy loss, thus saving energy to the greatest extent.
- 4.The surface and the interior are affected at the same time, so the sterilization is uniform and thorough.
- 5.The equipment is flexible and easy to control.
- 6.No matter it is microwave defrost equipment or other microwave dewatering equipment, the equipment is simple and does not need boiler or complicated piping system, as long as it has the basic conditions of water and electricity.
- 7.Improving working conditions and saving floor space.

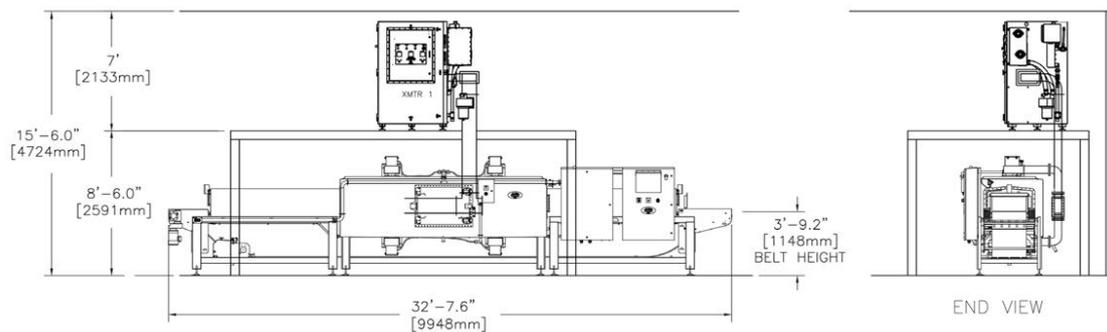
**Of course, we can provide different models with different power, just to meet your requirements. These microwave defrosting equipment are of high quality and favorable price. If you are interested in our machines, please leave us a message.**

			
10kw Microwave defrosting equipment	20kw Microwave defrosting equipment	30kw Microwave defrosting equipment	Can be customized for higher power

**Product specification:**

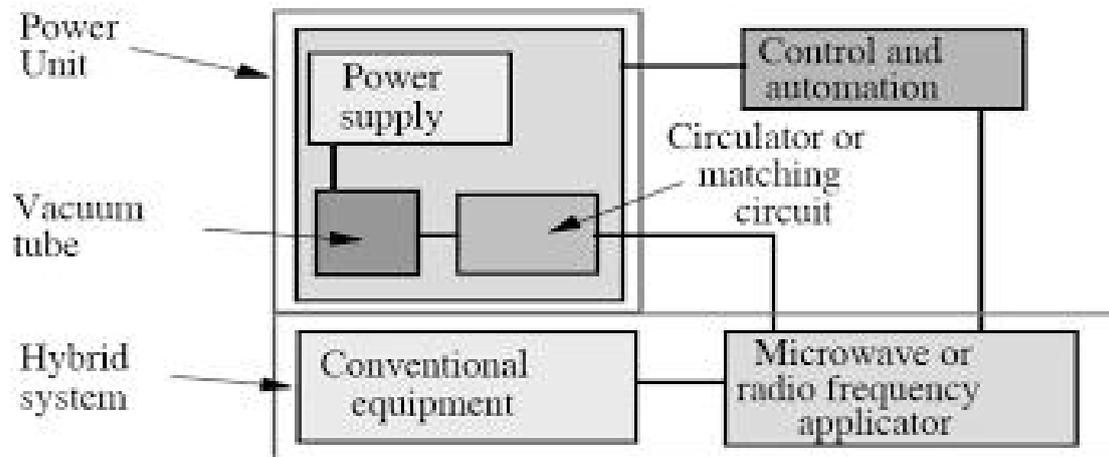
Condition	New	Authentication	CE
Automatic level	Self-motion	Guarantee	1 year
Production capacity	500 kilogram/hour	After-sales service	Site installation, commissioning and training
Head stream	Chinese Mainland	Product name	Microwave defrosting equipment
Brand	LD	Control system	PLC
Model	LD - 60KWV	Head stream	Jinan - Shandong - China
Voltage	220V ~ 380V	Capacity	600 ~ 750 kilogram/ h
Power (W)	60KW	Colour	argentate
Size (L*W*H)	12860 * 1060 * 1750 millimeter	Function	Sterilization, thawing
Weight	2T	After-sales service	Site installation, debugging and tracking

When using microwaves to heat materials, the device is influencing the dipoles of the material being heated, such as the water molecule. The polarization of the molecule behaves in such a way that when electric field is applied, it starts to turn to face the same direction the electric field is facing. However, microwave ovens use alternating electric field so that the molecules are forced to change direction they're facing. There is a slight inertia in their turning, however, forcing them to lag behind the electric field. This forces the dipoles to start vibrating while resisting to the electric field, generating heat.



Microwaves offer many benefits to your operation. A tempering system eliminates the need for tempering rooms and multiple handling sequences. It provides the opportunity to improve the quality of your product and maximize yields by minimizing drip loss. Microwave tempering allows for precise control of product temperatures, ensuring they are within the required limits for subsequent slicing, grinding, forming, or molding. Your microwave tempering system will be

customized to meet your specific requirements and facility layout. A multiple chamber layout allows for even greater control over your final results.



**Average temperature and standard deviation of lean beef meat thawed using stationary and moving RF system:**

Position	Stationary Average Temperature ( °C) ± Standard deviation (SD)			
	2.5 m/h	3.0 m/h	3.5 m/h	
Top	28.0 ± 5.5	28.2 ± 8.0	18.6 ± 3.9	12.8 ± 7.5
Middle	-0.2 ± 1.5	0.7 ± 1.1	-0.4 ± 0.7	-1.0 ± 0.2
Bottom	28.4 ± 8.4	24.8 ± 12.6	20.7 ± 12.1	13.1 ± 10.1

**Why choose Industrial wave Equipment company?**

Industrial microwave Equipment with excellent quality, convenient use and green environmental protection, our after-sales service is considerate. Over the years, our products have been sold in many parts of the world. Many loyal customers inspect for you, you could order without worry. Free consulting services are provided before purchase, free debugging and installation for you when purchase, timely answer questions for you after purchase, and on-site maintenance and testing if necessary.

The tradition of regular return visits is also well received. If you want to buy, please contact us.