

Industrial Microwave Thawing Machine

With the more detailed division of labor, poultry and livestock farming and slaughter are more concentrated, the various meat products derived from them are more diverse. This has led to an increase in market circulation. The quality requirements for meat products are higher and more diverse. Freezing as a means of preserving meat and meat products is becoming more and more important, because frozen storage can better maintain the fresh quality of meat, especially if some meat products need to be imported from abroad or domestic meat products need to be exported to foreign countries for use. Due to the long transport cycle and large changes in transportation, in addition, the national reserve and regulated meat market is also a means of freezing.



Squid skewers processed after thawing

What are the advantages of industrial microwave thawing machine?

Thawing frozen meat in meat processing enterprises is one of the daily main tasks. Thawing is to melt the ice crystals in frozen meat and frozen products into water, which is absorbed by the meat and returns to the fresh state before freezing. However, at present, after the frozen meat is thawed, the blood of the meat adheres to the meat, the meat mixed with blood water is easily deteriorate, the taste of the meat and the taste after processing will deteriorate.

1.The hot steam in the industrial frozen meat thawing equipment is combined with the spray water of the nozzle. The steam thawing is more efficient than soaking water thawing.Solve the problem that the blood water after thaw is accumulated on the meat, and the meat or meat products are soaked in the water, which affects the quality. The nozzle sprays water to clean the meat or meat products, and at the same time solves the cleaning problem when the meat or meat products are thawed.

2.The hot water in the water pipe in the industrial frozen meat product thawing equipment will be sprayed from the nozzle to the frozen meat or meat products on the meat board. Under the action of water flow, the blood and ice residue on the frozen meat or meat products on the meat plate will be washed away, which not only accelerates the thawing rate of frozen meat or meat products, but also cleans the meat or meat products in all directions.

3.In the microwave industrial meat product thawing equipment, the sealed cavity and groove can collect the discarded blood water, avoid the blood and water pollution to the environment, and have good environmental protection.

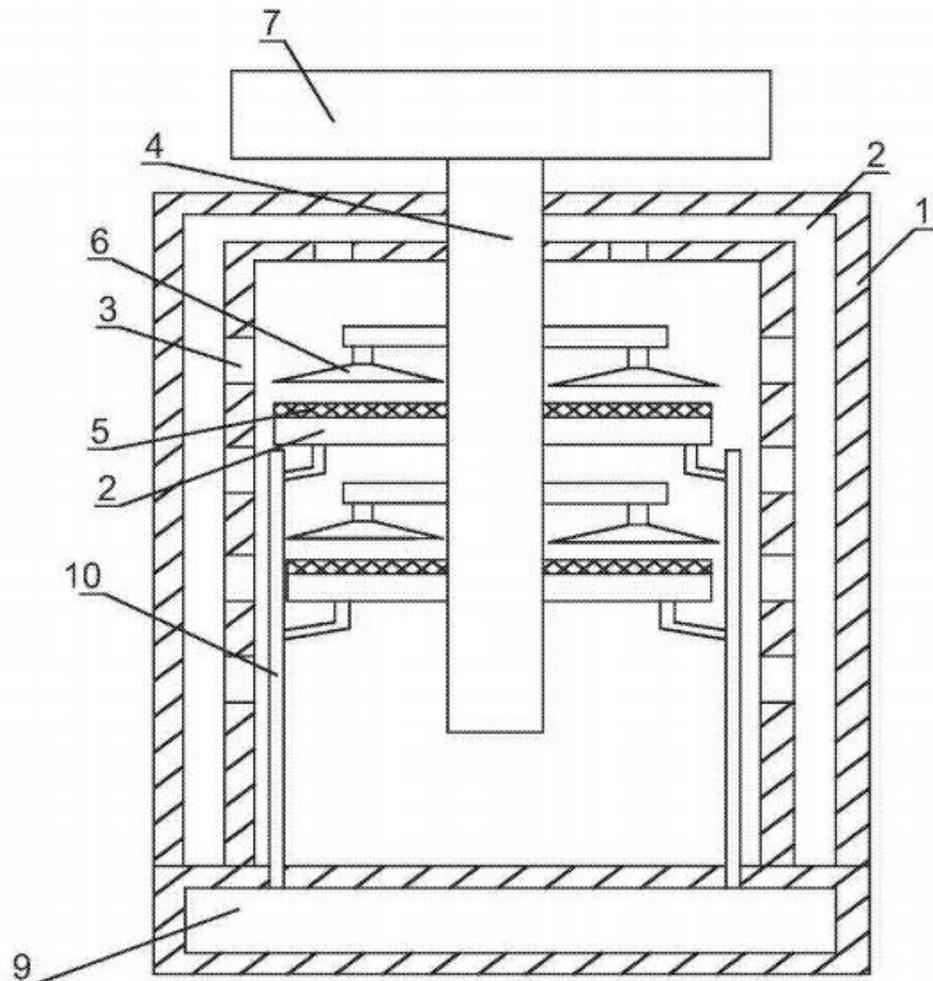


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Working principle of industrial microwave thawing machine:

The industrial frozen meat product thawing equipment comprises a body, the inner wall of the body is provided with an annular passage for introducing hot water, the side wall and the upper wall of the body, and the inner side wall of the body and the inner side of the upper wall are provided with a plurality of steam holes communicating with the annular passage,

The upper end of the body is vertically inserted with a water pipe sealed at the lower end. The upper end of the water pipe is located above the body and the upper end of the water pipe is connected with a heating pool. The lower end of the water pipe is located inside the body, and the side of the water pipe is connected with a horizontally placed meat plate. Above the meat plate, a spray head communicating with the water pipe is arranged, the spout of the spray head completely covers the meat plate.



Structure diagram

1-body, 2-annular passage, 3-steam hole, 4-water pipe, 5-slurry plate, 6-sprinkler, 7-heating tank, 8-groove, 9-sealed chamber, 10-drain pipe.

Structure of industrial microwave thawing machine:

The frozen meat product thawing equipment comprises a body 1, and the inside of the wall of the body 1 is provided with an annular passage 2 for introducing hot water, The frozen meat product thawing apparatus comprises a body 1, and the inside of the wall of the body

1 is provided with an annular passage 2 for introducing hot water, the annular passage 2 passes through the side wall and the upper wall of the body 1. The inner side wall of the body 1 and the inner side of the upper wall are provided with a plurality of steam holes 3 communicating with the annular passage 2, a water pipe 4 sealed at the lower end is vertically inserted into the body 1. The upper end of the water pipe 4 is located above the body 1. The upper end of the water pipe 4 is connected to the heating pool 7. The lower end of the water pipe 4 is located inside the body 1; a horizontally placed meat plate 5 is connected to the side of the water pipe 4, a head 6 communicating with the water pipe 4 is disposed above the meat plate 5 and the nozzle of the head 6 completely covers the meat plate 5.



Domestic customers visiting/Arab customers visiting

Our services:

1. Our equipment can be customized according to the needs of customers.
2. Low temperature microwave thawing equipment and vegetable microwave thawing equipment have one-year warranty.
3. We can help you install on site and train your staff.

Our Leader Microwave Equipment Company has adhered to the principle of “Quality First, Customer First” for many years and is committed to producing environmentally friendly, energy-saving and efficient production equipment. Provide a more complete service. Looking forward to your call!