

Microwave Defrosting Equipment for Food

Microwave thawing is a new thawing method adapted to the trend of development. Microwave food thawing equipment is used for thawing meat products, seafood products, frozen fruits and vegetables, etc, with stable performance and rapid thawing, it is an ideal high-tech thawing equipment.



Frozen vegetables/frozen meat products

Examples of traditional thawing methods:

The energy is mainly transferred by heat conduction in the water dissolving freezing method and the natural thawing method. The surface of the material is the first to be heated. The frozen surface is easy to be heated and water is generated to reduce the heat conductivity and slow the thawing speed.

Characteristics of food microwave defrosting equipment:

1. Food microwave defrosting equipment can be customized according to the technical characteristics of users, production and other requirements.
2. The microwave penetrates the material inside and outside simultaneously heating, does not need the heat conduction, the energy consumption is low.
3. Food microwave defrost equipment made of stainless steel, in line with food production standards. The thawing process can be carried out with packaging, eliminating the thawing space and shelf of natural thawing, avoiding the waste of water source of thawing, greatly reducing the reproduction of harmful bacteria, environmental protection and sanitation.
4. The food microwave defrosting equipment is operated by touch screen, which requires less operators when defrosting. The automatic and continuous production can be realized, can work 24 hours continuously, and the working environment is good.
5. The food microwave thawing equipment causes the material inside and outside to be

affected by the electromagnetic field at the same time to produce heat, will not appear the phenomenon of outside heat and inside cold, the thawing temperature inside and outside is uniform.

6. Food microwave defrost equipment defrost fast. Using continuous tunnel microwave defrosting system can improve production efficiency and greatly save processing time.

7. The food microwave defrosting equipment keeps the protein, amino acid, vitamin and other nutrients from being damaged. After thawing, the color, nutrition and taste are basically unchanged.

8. Microwave has bactericidal effect, its thermal effect and biological effect, so that the thawed materials can be quickly through the temperature area where the bacteria multiply, avoid pollution, extend the shelf life.

9. Reduce meat loss rate, natural defrost and water defrost will have blood flow, meat loss rate in 5-10%, food microwave defrost equipment meat loss rate is less than 1%.



Microwave defrosting equipment for food

Application field of microwave defrosting machine:

Microwave defrosting equipment for food is a continuous defrosting processing system for meat, fish, poultry, fruits and frozen baking products.

Technical parameters of microwave defrosting equipment for food:



10KW Microwave defroster/20KW Microwave defroster



30KW Microwave defroster/Customized microwave defroster

Here are more details about our industrial microwave pork defrosting machine:

type	DL-6	DL-10	DL-16	customization
capacity	6T	8-10T	15-20T	customization
total power	10KW	20KW	30KW	customization
magnetron model number	M75P			
microwave transformer model	QX-08CC			
high pressure silicon reactor model	2CL2A10KV			
working life	5-8 years			
working procedure	working procedure			
heating method	electrical energy			
material of conveyor belt	Teflon conveyor belt			
working environment	temperature 5 ~ 40°C、Relative humidity below 90%, no corrosion, no flame, indoor			
control mode	control mode			
hygienic standard	In line with GB 10436-1989 microwave radiation in the workplace			

Working principle of microwave defrosting equipment for food:

Microwave thawing is an internal heating method, is a kind of electrical thawing. The principle is that electromagnetic wave has special effect on high molecular and low molecular polar groups, especially on water molecules. It causes polar molecules to constantly change their alignment direction in the electromagnetic field with high frequency changes. When the changes occur, the molecules rotate and collide with each other in vibration, generating heat. The higher the frequency of electromagnetic waves, the greater the impact and friction, the more heat, the faster the thaw.

Our services:

pre-sale service:

- 1.We provide free consulting services and professional production solutions.
- 2.We provide processing video for your reference.
- 3.You can bring raw materials to our factory to test the machine until you find a satisfactory production plan.

after-sale service:

- 1.Our engineers train your staff on how to install and use the machine, as well as daily maintenance methods.
- 2.Our engineers can repair machinery overseas.
- 3.Our food microwave defrost equipment and microwave wood drying equipment warranty for 1 year.

Leader Microwave Equipment Company is a factory specialized in researching and developing, manufacturing and sales of microwave equipment. Since its inception, has been committed to provide users with efficient and durable equipment and perfect thoughtful service. Our equipment has been exported to many countries, our sincerity has touched countless users at home and abroad, welcome to contact us for more detailed information.