### 300KG/H Tunnel Microwave Baking and Sterilizing Equipment For Hazelnuts Will Be Shipped To Turkey

I sent Protik our technical parameter for his reference, and told Protik that he could visit the factory of our Turkish old customer. The Turkish old customer purchased the capacity of 500kg/h tunnel microwave baking and sterilizing equipment for hazelnuts. And then send Protik the suitable capacity for his reference.

A Turkish customer --- Protik added my WhatsApp on November 12th after the Turkish old customer introduction. Protik said that the hazelnuts are produced locally and wanted to dry, extend the shelf life and then sell them, and asked if I had a recommended drying machine.

I sent Protik our technical parameter for his reference, and told Protik that he could visit the factory of our Turkish old customer. The Turkish old customer purchased the capacity of 500kg/h tunnel microwave baking and sterilizing equipment for hazelnuts. And then send Protik the suitable capacity for his reference.

Т	Technical Parameter Of Tunnel Microwave Baking And Sterilizing Equipment For					
Model	Working	Input Power	Microwave Output	Size	Dehy	
LY-12	2450MHz	18kw	12kw	7200x650x1800mm	12	
LY-15	2450MHz	20kw	15kw	8300x720x1800mm	15	
LY-20	2450MHz	26kw	20kw	8500x750x1800mm	20	
LY-30	2450MHz	36kw	30kw	10500x950x2000mm	30	
LY-40	2450MHz	46kw	40kw	10500x1050x2000m	40	
				m		
LY-50	2450MHz	58kw	50kw	12200x1200x2000m	50	
				m		

## Hazelnuts sample of 300KG/H Tunnel Microwave Baking and Sterilizing Equipment processing

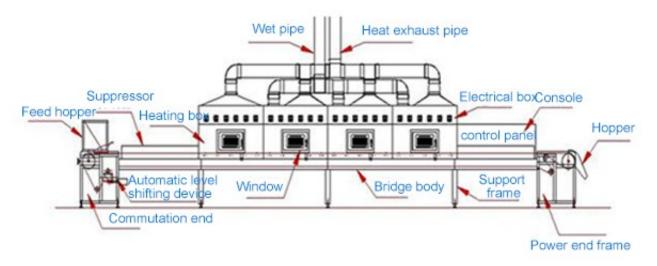
The Turkish customer said that he has visited the old customer's factory and he is very satisfied with our machine but to ensure the quality of the machine. Protik said 500kg/h capacity is too much and he wants a smaller one.Based on the his factory size provided by the Turkish customer and the raw material supply capacity, i recommend the 300kg/h tunnel microwave baking and sterilizing equipment for hazelnuts.

And then i send Protik our advantages and detailed pictures of 300kg/h tunnel microwave baking and sterilizing equipment for hazelnuts.

	Advantages Of 300kg/h Tunnel Microwave Baking And Sterilizing Equipment For			
1	Adopt 304 stainless steel, compact structure, no energy dissipation, save energy;			
2	Tunnel type design, cover small area, fast drying and sterilizing, continuous production;			

- 3 Drying and sterilizing simultaneously;
- 4 Low temperature sterilization, keep the original nutrition, color and taste.

# MICROWAVE DRYING EQUIPMENT WORKING PRINCIPLE DIAGRAM



#### 300KG/H Tunnel Microwave Baking and Sterilizing Equipment For Hazelnuts layout

After that, I introduced the application of 300kg/h tunnel microwave baking and sterilizing equipment for hazelnuts to Protik. Protik said that he also wanted to dry some spices and sent pictures. I explained to the customer that our microwave baking and sterilizing equipment can dry these spices. Protik is very interested in our microwave baking and sterilizing equipment.

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Application Of 300kg/h Tunnel Microwave Baking And Sterilizing Equipment For H				
Drying and sterilizing powder, granular, flakes or colloidal form foods.				
lutritional health products.				
Grain, agricultural and sideline products(rice, cornmeal).				
ood: vegetables?pickles, jam,seafood and fruits.				
pices:chilli powder, ginger powder, garlic powder, aniseed, cinnamon, angelica, cassia bark, fen				
variety of small packaging and pet food mildew sterilization preservation.				



Hazelnuts sample of Microwave Baking and Sterilizing Equipment For processing

Then we discussed the application of hazelnut. Hazelnuts can be made into some light soup porridge to drink. Putting hazelnuts, lotus seeds and japonica rice together not only tastes good, but also is rich in nutrients. Or add hazelnuts to some ice-cream-like snacks, and grind the hazelnuts into cakes and cookies.

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## 300KG/H Tunnel Microwave Baking and Sterilizing Equipment For Hazelnuts in workshop

Afterwards, I also discussed with the Turkish customer about payment methods, shipping costs, installation and commissioning, etc. After a month of negotiation, the customer finally decided to purchase our 300kg/h tunnel microwave baking and sterilizing equipment for hazelnuts. The tunnel microwave baking and sterilizing equipment will be shipped to Turkey after 40 working days.