

Industrial Microwave Herbs Drying Technology

Introduction Of Microwave Herbs Drying Machine:

Microwave herbs drying machine is a type of equipment that utilizes microwave energy to dry herbs and other plant materials. It is a modern and advanced drying technique that offers several advantages over traditional drying methods such as air-drying, sun-drying, or oven-drying.

Overall, the microwave herbs drying machine is a reliable and cost-effective method of drying herbs that offers numerous benefits, including energy efficiency, reduced drying time, and improved product quality.



Feature Of Microwave Herbs Drying Machine:

1. **Rapid drying:** The microwave herbs drying machine uses microwave energy to dry herbs quickly and efficiently.
2. **Uniform drying:** The machine ensures even drying of herbs, preventing over-drying or under-drying of the material.
3. **High quality of dried herbs:** The microwave drying process helps retain the color, aroma, and taste of the herbs, resulting in high-quality dried herbs.
4. **Energy-efficient:** The machine uses microwave energy, which is an energy-efficient method of drying herbs.
5. **Easy to operate:** The microwave herbs drying machine is user-friendly and easy to operate, requiring minimal labor and maintenance.

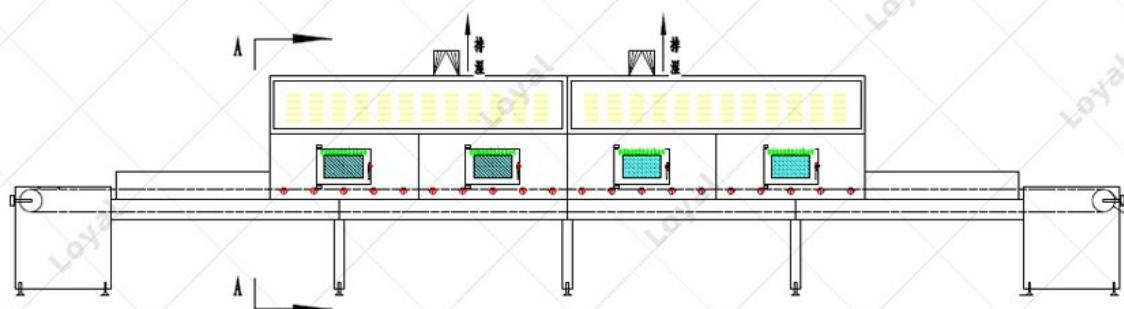
6.Adjustable temperature and power: The machine allows for adjustable temperature and power settings, making it suitable for drying different types of herbs.

7.Safe operation: The machine is equipped with safety features to prevent any accidents during the drying process.

Parameter Of Microwave Herbs Drying Machine:

Equipment Model	LY-100 Industrial Microwave Drying Machine For Herbs
Rated Input Apparent Power	Customization
Height Of Conveyor	600-1000mm
Inlet And Outlet Height	40-100mm
Width Of Conveyor Belt	750±100mm(Custom-Made)
Microwave Leakage Standard	ISO?5mw/Cm ²
Operating Frequency	2450±50Hmz
Transmission Speed	0~10m/Min(Adjustable Frequency)

Details Display Of Microwave Herbs Drying Machine?





Applications Of Microwave Herbs Drying Machine:

1	Drying culinary herbs	The machine is commonly used to dry culinary herbs such as basil, thyme, oregano, parsley, and sage, among others.
2	Medicinal herbs	The machine can also be used to dry medicinal herbs, such as chamomile, lavender, echinacea, and ginseng, among others.
3	Tea processing	The machine is ideal for drying tea leaves, such as green tea, black tea, and herbal teas.
4	Spice processing	The machine can be used to dry spices such as pepper, cinnamon, nutmeg, and turmeric.
5	Essential oil extraction	The machine can be used to dry herbs for the extraction of essential oils, which are used in aromatherapy, cosmetics, and perfumes.

Advantages Of Loyal Microwave Drying And Sterilization Equipment:

1. Adopt Food Grade Stainless Steel, Nice Appearance, Easy To Clean.
2. Microwave Can Penetrate Through The Materials So That The Inside And Outside Are Heated At The Same Time, Short Processing Time, Evenly Drying And Thorough Terilization. No Extra Heat Loss, High Heat Efficiency, Saving Energy.
3. Thermal Effect And Non-Thermal Effect Work Together, Achieving Ideal Sterilization Effect At Low Temperature And Short Time, The Vegetable Can Keep Their Nutrition Components To The Maximum.

4. Adopt Non-Contact Infrared Temperature Measurement Technology, High Precision, Automatic Control.

5. Frequency Adjustable Conveyor Speed, Step-less Adjustable Microwave Power, Instant Heating And Stop, No Thermal Inertia, Convenient Operation.

