

Industrial Microwave Chilli Powder Drying Technology

Introduction Of Microwave Chilli Powder Drying Machine:

A microwave chilli powder drying machine is a specialized equipment used for drying and sterilizing chilli powder using microwave technology. This machine uses microwaves to generate heat and transfer energy to the chilli powder particles quickly and uniformly, allowing for fast and efficient drying. Microwave chilli powder drying machines are widely used in the food processing industry for the drying and sterilization of various food products such as spices, herbs, and powders. They offer several benefits such as high efficiency, gentle heating, reduced processing time, and improved food quality and safety.



Parameter Of Microwave Chilli Powder Drying Machine:

1. Equipment Model	LY-60HM (Continuous)
2. Equipment Power	90Kva
3. Microwave Power	60Kw (Adjustable)
4. Equipment Size (Length*Width*Height)	10520*1802*1750mm (Size Can Be Customized)
5. Equipment Material	The Whole Machine Is Made Of 304 Stainless Steel
6. Equipment Capacity	800~1000 Kg/Hour

Feature Of Microwave Chilli Powder Drying Machine:

- 1. Fast Drying Time:** Microwave technology enables the drying of chilli powder to take place much faster than conventional drying methods.
- 2. Efficient Energy Use:** Microwave chilli powder drying machines are designed to use less energy than conventional drying methods.
- 3. Uniform Heating:** With microwave drying, heat is distributed evenly throughout the chilli powder, therefore achieving a uniform drying effect.
- 4. Sterilization:** Microwave radiation has the ability to kill bacteria and other microorganisms, thus ensuring a high level of sterilization of the chilli powder.
- 5. Compact Design:** Microwave chilli powder drying machines have a small footprint, require little space, and are easy to install.

All these features make microwave chilli powder drying machines a popular choice in the food processing industry, allowing for high-quality and efficiently dried products.

Details Display Of Microwave Chilli Powder Drying Machine?





Applications Of Microwave Chilli Powder Drying Machine:

1	Food Processing Industry	The machine is extensively used in the food processing industry to dry vegetables, spices, and other food products.
2	Pharmaceutical Industry	The machine is also used in the pharmaceutical industry to dry drugs, herbs, and other medicinal products.
3	Chemical Industry	The machine is also utilized to dry various chemical powders such as catalysts, pigments, and dyes.
4	Agricultural Industry	The machine is used to dry crops such as maize, rice, wheat, and other grains.
5	Laboratory Applications	The machine is also used in laboratory settings to dry samples and reagents.

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.

