Advantages of Microwave Sterilizer Machine

In human history, infectious diseases caused by bacteria have claimed the lives of countless people, and many of our friends are infected with diseases. At the same time, a small number of bacteria can also cause the epidemic of infectious diseases in poultry, livestock and crops, causing agricultural production to suffer. Big loss. Therefore, human beings pay more and more attention to the harm of bacteria to us. More and more sterilization instruments are in operation. Today we are mainly to briefly introduce the microwave sterilizer and its related advantages to help you better understand this product.

Microwave sterilization is the result of using the combined effects of the thermal and biological effects of electromagnetic fields. The thermal effect of microwave on bacteria is to change the protein, make the bacteria lose nutrition, reproduction and survival conditions and die. The biological effect of microwave on bacteria is that the microwave electric field changes the potential distribution of the cell membrane cross section and affects the concentration of electrons and ions around the cell membrane, thereby changing the permeability of the cell membrane. The bacteria are therefore malnourished, unable to normal metabolism, cell structure and function disorder, growth and development are inhibited And die. In addition, microwaves can allow bacteria to grow normally and to stably propagate nucleic acid RNA and deoxyribonucleic acid DNA, which are loosened, broken and recombined by several hydrogen bonds, thereby inducing genetic mutations, or chromosome aberrations or even breaks.

What are the advantages of Microwave sterilization equipment ?

1	It has the characteristics of short time and fast speed.
2	Microwave has the double bactericidal effect .
3	Microwave sterilization equipment saves energyt.
4	Microwave has penetrability.
5	Reduce production operators and labor costs.
6	Safe and environmentally friendly.
7	Saving the workshop area and reducing the site cost.
8	Microwave Sterilization Machine is mainly used for sterilization of food. In the deep processing of food, the sterilization process is inevitable.

Application of Microwave sterilization equipment

1	Chemical industry
2	Building materials industry
3	Textile industry
4	Pharmaceutical industry
5	Condiments
6	Agricultural and sideline products

7	Flowers and leaves

Practice has proved that the microwave sterilization machine can generally kill bacterial at 75 ?, and the total number of bacteria is greatly reduced at 80 to 90 ?, and the time only takes 2 to 6 minutes. The heating and sterilization speed is fast and the time is short, so the nutritional ingredients and traditional flavor in the food are retained, and the color is not damaged. Microwave machine can prolong the shelf life of food: materials sterilized by microwave can prolong the shelf life of half a year, which has a significant effect on improving product quality and prolonging storage period.