Jujube/Dates Drying Equipment

Specifications :

Price	10000-100000USD
Brand Name	LOYAL
Model Number	LY
Place of Origin	JINAN,CHINA
Min.Order Quantity	1 SET
Payment Terms	T/T, L/C...
Supply Ability	1 ?onth 5 sets
Delivery Detail	30-35 working days
Packaging Details	Film wrapping/wooden box packaging

Detail Introduction :

Jujube/Dates Drying Equipment

The Dates Drying Equipment has a fast heating speed. Microwave heating makes the heated object itself a heating body, which is called an internal heating method. It does not require the process of heat conduction. Jujube Drying Equipmentadopts low temperature sterilization and no pollution. Microwave energy itself will not contaminate food, and the double sterilization effect of microwave thermal effect can kill bacteria at a lower temperature, which provides a heat sterilization method that can maintain more nutrients in food.

Microwave Sterilize Dried Fruitby Shandong Loyal Industrial Co.,Ltd. offers a state-of-the-art solution for preserving the essence of date palm's sweet bounty. By harnessing the power of microwave technology, this equipment ensures gentle drying, preserving the natural taste, color, and nutritional integrity of dates fruit. Whether for industrial-scale operations or small-scale producers, this machinery provides consistent results, meeting the highest European quality standards.

How to Dry Jujubes by Microwave Drying Machine?

Microwaves are electromagnetic waves that generate high-frequency electromagnetic fields. The heating medium material consists of polar molecules and non-polar molecules. The water molecules in the material are polar molecules. Under the action of the electromagnetic field, the polar molecules change from the original random distribution state to the polarity. according to the polarity of the electric field. Molecular motion and friction against each other generate energy that continuously increases the temperature of the material. A series of physicochemical processes are produced for heating and puffing to achieve the purpose of thermal drying and drying of dates.

Industrial Microwave Dryer VS Gas Dryer Comparison

Operating Conditions	Industrial Microwave Dryer	Direct Fired Gas
Energy Source	Electricity	Gas
Heat Penetration	Volumetric(Uniform Throughout	Surface To Interio
Heating Rate	Nearly Instantaneous	Typically Slow
Chemical Changes To Product	None	Carbonization, M
Dryness Control/Consistency	Precision ,<1% Possible	Non-Precision,3-5
Color Change To Product	None	May Darken*
Nutrient loss in product	None	Possible
Reliability	Very High	Poor To Moderate
Labor Requirements	Minimal, Fully Automatic	Usually Requires
Fire/Explosion Hazard*	None	Possible
Energy Efficiency		
Overall Energy Efficiency	75%+	<50%**
Heat Energy Delivered To Load	95%+	<50%
Water Removal Energy	1000 - 1200 Btu/ Lb	1800-2400 Btu/b*
		4200-5600
	2300-2800 Kj/Kg	Kj/Kg**
Emissions		
Control Equipment Required?	No	Yes
Generates Vocs ?	No	Yes
Generates Cox And Nox ?	No	Yes
Generates Particulates ?	No	Yes

WHAT ARE CHARACTERISTICSOF DATES INDUSTRIAL MICROWAVE DRYER?

	CharacteristicsOf Microwave Sterilize Dried Fruit
1	Rapid heating, uniform heating, short drying time, and improved product quality.
2	Energy saving and high efficiency, no environmental pollution.
3	Dates industrial microwave dryeradopts PLC automatic control, adjustable microwave power, automa temperature control system, automatic conveyor belt correction system, transmission frequency convers speed regulation system, etc., one-key setting, the system is fully automatic, the operation is simple, and labor intensity is low.
4	Jujube Drying Equipmentis mainly made of stainless steel plate, which is strong and sturdy, beautiful appearance, convenient for cleaning and simple in daily maintenance.

Type Of Dates Industrial Microwave Dryer You Can Choose

	Technical Parameters Of Jujube Microwave Drying Solution

	Model	Size L*W*H(Can be customized according to the customer's requirements)	Output power	Dewaterability	Sterilizatio capacity
	LY-10KW	5000mm*825mm*1750mm	?10KW	10KG/Hour	100KG/Hou
	LY-20KW	8000mm*825mm*1750mm	?20KW	20KG/Hour	200KG/Hou
	LY-30KW	8500mm*1160mm*1750mm	?30KW	30KG/Hour	300KG/Hou
	LY-40KW	10000mm*1160mm*1750mm	?40KW	40KG/Hour	40KG/Hour
	LY-50KW	12500mm*1160mm*1750mm	?50KW	50KG/Hour	500KG/Hou
	LY-60KW	13500mm*1450mm*1750mm	?60KW	60KG/Hour	600KG/Hou
	LY-70KW	13500mm*1500mm*1750mm	?70KW	70KG/Hour	700KG/Hou
	LY-80KW	13500mm*1650mm*1750mm	?80KW	80KG/Hour	800KG/Hou
	LY-100KW	16800mm*1650mm*1750mm	?100KW	100KG/Hour	1000KG/Ho
	LY-150KW	22400mm*1850mm*1750mm	?150KW	150KG/Hour	1500KG/Ho
	LY-200KW	27000mm*1850mm*1750mm	?250KW	250KG/Hour	2500KG/Ho
	LY-300KW	32000mm*1850mm*1750mm	?300KW	300KG/Hour	3000KG/Ho
	Power Supply		380V±10% 50Hz±1% Thre		
	Microwave Output Frequency		2450±50M		
	Microwave Input Apparent Power		?168Kva		
	Microwave Output Power		?120Kw		
	Microwave Power Adjustment Range		0-30Kw(Adjus		
	Ambient Temperature		-5-40°C		
	Relative Humidity		?80%, Surrounding Environment:No Corrosive Gas		
	Transmission Speed		0-10m/Min(Adj		

How microwave works?

Microwave Generation: Inside the Jujube Microwave Drying Solutionmicrowave oven, there is a device called a magnetron. The magnetron generates microwave radiation, which is a type of electromagnetic radiation similar to radio waves but with a much higher frequency.

Microwave Chamber: The microwave chamber or cavity is where you place the food to be heated. It is made of metal to reflect the microwaves and keep them contained within the chamber.

Microwave Radiation: When you turn on the microwave oven and set the cooking time and power level, the magnetron emits microwave radiation.

Absorption by Water Molecules: Microwave radiation is absorbed by water molecules, fats, and sugars present in the food. This absorption causes the molecules to vibrate rapidly, which generates heat throughout the food.

Uniform Heating: Unlike conventional ovens that heat food from the outside in, microwaves penetrate the food and heat it from the inside out. This leads to more uniform heating throughout the food item

Safety Features: Jujube Drying Microwave Equipment are equipped with safety features such as door interlocks and shielding to prevent microwave radiation from escaping the chamber when the door is open and to protect the user from exposure to excessive microwave radiation.

Control Panel: The control panel of the microwave oven allows the user to set cooking times, power levels, and other settings to customize the cooking process.

Overall, microwaves work by using electromagnetic radiation to agitate water molecules and generate heat, resulting in the rapid and efficient heating of food.

In conclusion, Shandong Loyal Industrial Co.,Ltd.'s Jujube Drying Equipmentrepresents a paradigm shift in food preservation, combining cutting-edge technology with European craftsmanship. From Dates Drying Equipmentto Jujube Drying Equipment, and Microwave Sterilize Dried Fruitfunctionality, this machinery offers a holistic solution for preserving the natural goodness of fruits while meeting the highest standards of quality and safety. With its commitment to innovation and excellence, Shandong Loyal Industrial Co.,Ltd. continues to lead the way in advancing food processing technology, ensuring a sustainable and flavorful future for European cuisine.