

# Microwave Chili Powder Sterilizing Machine

## Specifications :

|                    |                    |
|--------------------|--------------------|
| Price              | 10000-100000       |
| Brand Name         | Loyal              |
| Place of Origin    | Shandong,China     |
| Min.Order Quantity | 1 set              |
| Payment Terms      | T/T,LC             |
| Supply Ability     | 50 sets per month  |
| Delivery Detail    | 30-40 working days |
| Packaging Details  | film,box           |
| Condition:         | New                |

## Detail Introduction :

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The Microwave Chili Powder Sterilizing Machine is a revolutionary solution in the food processing industry, specifically designed for the continuous sterilization of chili powder. This advanced technology encompasses key components like Continuous microwave Chili powder sterilizer, Chili Powder Microwave Sterilization Machine, Microwave sterilizing, and Tunnel conveyor microwave spices sterilizer. Let's delve into the working principles, advantages, and frequently asked questions (FAQs) about this innovative microwave sterilization system.



### **Continuous Microwave Chili Powder Sterilizer:**

The Continuous microwave Chili powder sterilizer is at the core of this cutting-edge system. Employing industrial microwave sterilisation, it operates on the principle of selective energy absorption. As the microwaves penetrate the chili powder, they selectively heat the water molecules, leading to rapid and effective sterilization. This continuous process ensures the constant flow of sterilized chili powder, optimizing production efficiency.

### **Chili Powder Microwave Sterilization Machine:**



The Chili Powder Microwave Sterilization Machine is tailored for precision in the sterilization process. Utilizing microwave technology, it offers a controlled and uniform heat distribution, effectively eliminating any potential contaminants in the chili powder. The machine's design ensures that the spice's flavor, aroma, and nutritional content remain intact, meeting the highest quality standards in the food industry.

### **Microwave Sterilizing:**

Microwave sterilizing is the overarching process that defines the efficiency of the Microwave Chili Powder Sterilizing Machine. The high-frequency microwaves target and eliminate harmful microorganisms, ensuring the safety and hygiene of the chili powder. This method stands out for its rapid sterilization, preserving the natural characteristics of the spice without compromising its quality.



**Tunnel Conveyor Microwave Spices Sterilizer:**

The Tunnel conveyor microwave spices sterilizer is a crucial component that facilitates a seamless and continuous sterilization process. As the chili powder moves through the tunnel conveyor, it is exposed to controlled microwave energy, guaranteeing thorough and uniform sterilization. This design optimizes production throughput while maintaining the desired quality of the final product.

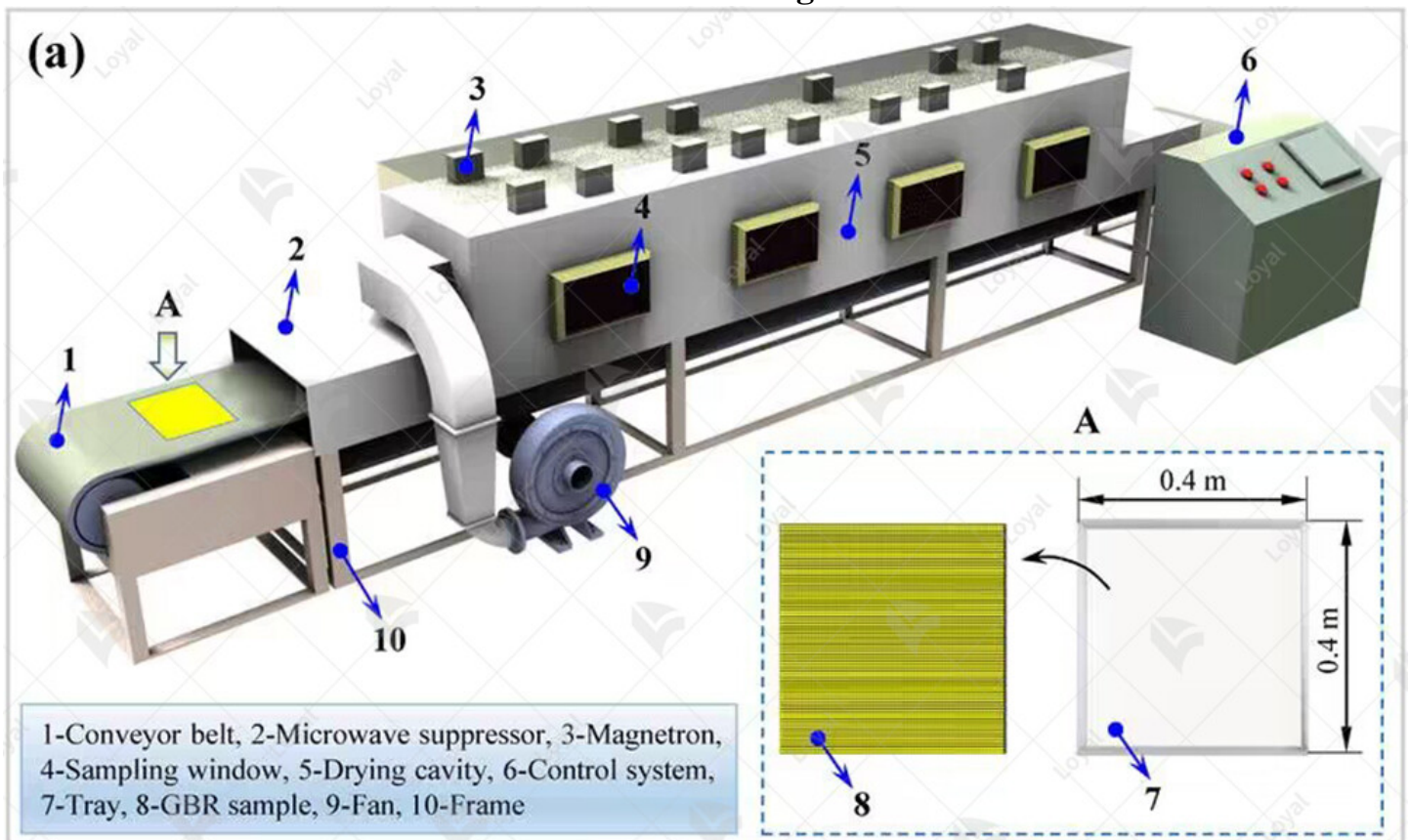
**Working Principles Of Industrial Microwave Sterilisation:**

Industrial microwave sterilisation relies on the specific absorption of microwave energy by water molecules present in the chili powder. This energy causes the water molecules to vibrate, generating heat and leading to the elimination of bacteria and pathogens. The precise control of microwave energy ensures effective sterilisation while preserving the sensory and nutritional attributes of the chili powder.

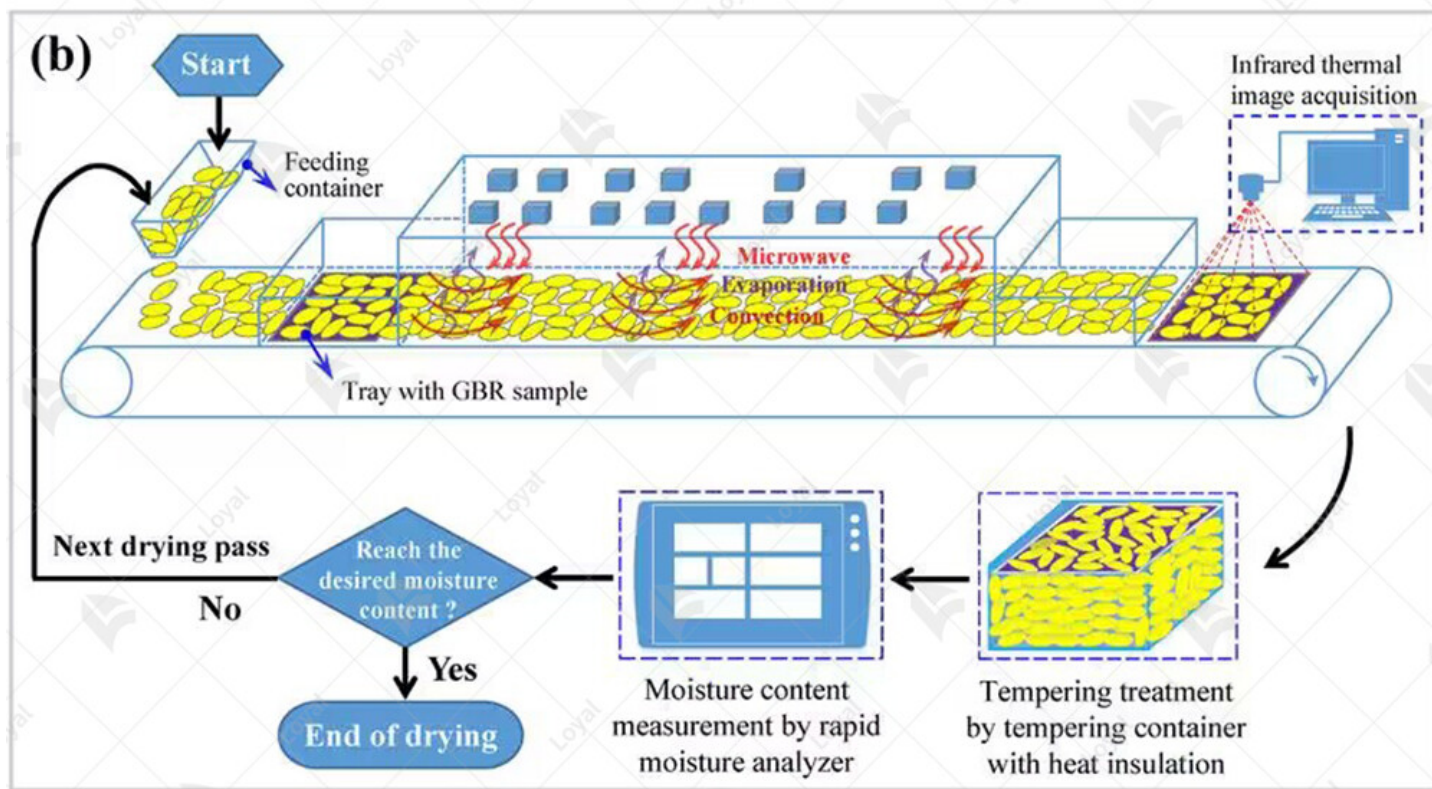




### The Details For Microwave Chili Powder Sterilizing Machine:







## How To Choose Industrial Drying Sterilization Machine Of Different Models?

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| Model                            | Size L*W*H(Can be customized according to the customer's requirements) | Output power           | Dewaterability | Sterilization capacity |
|----------------------------------|--|------------------------|----------------|------------------------|
| LY-10KW                          | 5000mm*825mm*1750mm  | ?10KW                  | 10KG/Hour      | 100KG/Hour             |
| LY-20KW                          | 8000mm*825mm*1750mm  | ?20KW                  | 20KG/Hour      | 200KG/Hour             |
| LY-30KW                          | 8500mm*1160mm*1750mm   | ?30KW                  | 30KG/Hour      | 300KG/Hour             |
| LY-40KW                          | 10000mm*1160mm*1750mm  | ?40KW                  | 40KG/Hour      | 40KG/Hour              |
| LY-50KW                          | 12500mm*1160mm*1750mm  | ?50KW                  | 50KG/Hour      | 500KG/Hour             |
| LY-60KW                          | 13500mm*1450mm*1750mm  | ?60KW                  | 60KG/Hour      | 600KG/Hour             |
| LY-70KW                          | 13500mm*1500mm*1750mm  | ?70KW                  | 70KG/Hour      | 700KG/Hour             |
| LY-80KW                          | 13500mm*1650mm*1750mm  | ?80KW                  | 80KG/Hour      | 800KG/Hour             |
| LY-100KW                         | 16800mm*1650mm*1750mm  | ?100KW                 | 100KG/Hour     | 1000KG/Hour            |
| LY-150KW                         | 22400mm*1850mm*1750mm  | ?150KW                 | 150KG/Hour     | 1500KG/Hour            |
| LY-200KW                         | 27000mm*1850mm*1750mm  | ?250KW                 | 250KG/Hour     | 2500KG/Hour            |
| LY-300KW                         | 32000mm*1850mm*1750mm  | ?300KW                 | 300KG/Hour     | 3000KG/Hour            |
| Power Supply                     |  | 380V±10% 50Hz±1% Three |                |                        |
| Microwave Output Frequency       |  | 2450±50Mh              |                |                        |
| Microwave Input Apparent Power   |  | ?168Kva                |                |                        |
| Microwave Output Power           |  | ?120Kw                 |                |                        |
| Microwave Power Adjustment Range |  | 0-30Kw(Adjusta         |                |                        |

|                     |   |
|---------------------|---|
| Ambient Temperature | -5-40°C   |
| Relative Humidity   | ≤80%, Surrounding Environment: No Corrosive, No Explosive Gases |
| Transmission Speed  | 0-10m/Min(Adjustable)   |



## Technical Parameters And Price Of Microwave Chili Powder Sterilizing Machine

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|--|-------------|------------------|--|
| Type?  | Drying Oven | Application:     | Low-Temperature Roasting Of Whole Grains |
| Condition:   | New         | Place Of Origin: | Shandong, China                          |
| Brand Name:  | Loyal       | Voltage:         | 380v/440v Customized                     |

## How To Choose Between Industrial Microwave Sterilisation Or Pasteurisation?

|   |  |
|---|--|
| <b>Industrial microwave sterilisation</b> | <b>Batch pasteurization (batch sterilization):</b> |
|---|--|



### Industrial Microwave Sterilisation:

Industrial microwave sterilisation operates on the principle of selective energy absorption. In this process, microwaves are employed to target specific water molecules within the food product. The microwaves cause these molecules to vibrate, generating heat. This selective heating effect is particularly effective in eliminating harmful microorganisms, such as bacteria and pathogens, while minimizing the impact on the overall quality of the food. Industrial microwave sterilisation offers a rapid and efficient means of achieving microbial reduction, contributing to increased efficiency in the food processing industry.

The advantages of microwave sterilisation machines lie in their precision and speed. These machines allow for controlled and uniform heat distribution, preventing over-processing and ensuring the preservation of the food's sensory and nutritional attributes. Moreover, industrial microwave sterilisation is energy-efficient, aligning with sustainable practices in the food processing sector.

### Batch Pasteurization (Batch Sterilization):

On the other hand, batch pasteurization, commonly known as batch sterilization, is a traditional method that involves heating a specific quantity of food to a predetermined temperature for a set period. This approach aims to reduce microbial activity, extending the shelf life of the food product. Unlike microwave sterilisation, which is a continuous process, batch pasteurization is intermittent, typically used for heat-sensitive products, like dairy.

One of the primary distinctions lies in the duration of the process. While pasteurization may require a longer time to achieve the desired reduction in microorganisms, microwave sterilisation accomplishes rapid and targeted sterilization. Additionally, batch pasteurization may have a more noticeable impact on the taste and nutritional content of the food due to the prolonged exposure to heat.

## Advantages Of Microwave Sterilisation Machine:



**3-5min  
Extremely  
Fast Drying**



**Simultaneous  
Heating Inside  
And Outside**



**Temperature  
Sensing  
Prevents  
Overheating**



**Synchronous  
Sterilization &  
Disinfection  
Function**



**Cooling System  
Has Long  
Service Life**



**Microwave  
Anti-Leak**

The Microwave Chili Powder Sterilizing Machine offers several advantages, including reduced processing time, precise temperature control, uniform heat distribution, and preservation of flavor and nutritional content. Additionally, this technology contributes to energy efficiency and sustainability in food processing.

## FAQs: Microwave Chili Powder Sterilizing Machine



**Q1: How does the Continuous microwave Chili powder sterilizer work?**

**A1:** The Continuous microwave Chili powder sterilizer uses industrial microwave sterilisation, selectively heating water molecules in the chili powder to achieve rapid and continuous sterilization.

**Q2: What sets the Chili Powder Microwave Sterilization Machine apart?**

**A2:** The Chili Powder Microwave Sterilization Machine ensures precise and controlled heat distribution, preserving the flavor, aroma, and nutritional content of chili powder during the sterilization process.

**Q3: Is the Microwave Chili Powder Sterilizing Machine suitable for continuous production?**

**A3:** Yes, the Tunnel conveyor microwave spices sterilizer enables continuous and seamless sterilization of chili powder, optimizing production efficiency.

**Conclusion:**

In conclusion, the Microwave Chili Powder Sterilizing Machine, featuring components like Continuous microwave Chili powder sterilizer, Chili Powder Microwave Sterilization Machine, Microwave sterilizing, and Tunnel conveyor microwave spices sterilizer, revolutionizes the chili powder processing industry. This advanced system ensures both efficiency and quality through its continuous sterilization process, making it a standout choice for the modern food processing landscape.