Seafood Thawing Machine

Specifications :

Price	Negotiated
Brand Name	LOYAL
Model Number	LY-25KW-F(S), LY-50KW-F(S)
Place of Origin	CHINA
Min.Order Quantity	1SET
Payment Terms	T/T, L/C, etc
Supply Ability	25SET/MONTH
Delivery Detail	25-30 WORKING DAYS
Packaging Details	film wrapped package/wooden packing

Detail Introduction :

In the realm of seafood processing, efficiency and quality are paramount. The frozen fish defrost machine, also known as the seafood microwave thawing machine, emerges as a revolutionary solution, transforming the way seafood is thawed for high-quality production. This advanced seafood microwave thawing machineequipment utilizes cutting-edge technology to ensure precise and rapid thawing, catering to the demands of the modern seafood industry.

Thawing machines for high-quality production have become indispensable in the seafood processing sector. The seafood microwave thawing machine, specifically designed for tuna and other seafood, stands out for its efficiency and reliability. The

microwave fish shrimp seafood thawing machineat the core of this equipment operates on a fascinating principle.

What Is The Principle Of Seafood Microwave ThawingMachine?

Microwave fish shrimp seafood thawing machine can be used to thaw various materials such as meat products, all kinds of fish, frozen fruit products, etc. ,which can be frozen in processing or fully thawed and matured. Frozen fish defrost machine is characterized by defrosting and non-freezing, maintaining the integrity of the product. The thawing machine for seafood of microwave frequency of 915 mhz generator, its penetration is much better than the 2450mhz microwave source,seafood thawing machine can do 25kw to 100kw, generally if it is to be used in the thaw material processing again, after thawing temperature kept at -5ºc~1ºc.

Defrosting machines for high quality productionemploy microwave energy to penetrate frozen seafood, generating heat from the inside out. This method ensures uniform thawing, preserving the texture and flavor of the seafood. The technology behind these machines is a game-changer, allowing for quick and controlled thawing, meeting the rigorous standards of the seafood industry.

Technical Parameter Of Microwave Fish Shrimp Seafood Thawing Machine

Technical Parameter Of Microwave Thawing Machine					
Model	Power	Output	Specification	Allocation	Control
LY-25KW-F(S)	25KW	300-500KG/H	9000X1500X2400MM	Water	PLC
LY-50KW-F(S)	50KW	600-1000KG/H	12000X1500X2400MM	Water	PLC
LY-100KW-F(S)	100KW	1200-1500KG/H	18000X1500X2400MM	Water	PLC
Notes: 1. Power supply: 380V±10% 50Hz±1% ,Three-Phase Five-Wire,(must be equipped with a dedicated ground wire) 2. Microwave frequency: 915MHz 3. Input power: 25-125kVA 4. Microwave output power: 20-100kw (adjustable)					

What Is The Applications Of The Frozen Fish Defrost Machine?

Wide application: frozen meat defrosting thawing machine equipmentcan defrost beef, lamb, frozen meat, seafood,frozen meat,chicken, duck,fish,mutton, and other products, and sterilize the process to maintain taste and color.

What Is The Difference Between The Traditional Defrosting MethodAnd Frozen Fish Defrost Machine?
Common thawing methods include air thawing and water thawing, but they have certain drawbacks, and such traditional thawing methods can no longer meet current requirements. The emergence of thawing equipment for high quality seafood solves the deficiencies of previous thawing methods and becomes a new generation of thawing equipment.

Traditional Defrosting Method	Automatic Microwave Frozen Se
Air thawing method: air thawing is slow, thawing takes a long time, there are many opportunities for microbial proliferation, high risk, and it is not convenient for large-scale production.	Microwave thawing: Because m heat directly, no conduction pr complete. Uniform heating, hig efficiency, no bacterial growth, t environmental protection and no
Freezing with water method: The thawing speed is fast, and the immersion of water can remove impurities on the surface of the raw materials. Product color, flavor components and nutrients may be lost.	

Advantages of Seafood Microwave Thawing Machine

The Features Of The Frozen Seafood Microwave Thawing Machine		
No	Features	Details Description Of Microwave Thawing Machine
1	Efficiency Redefined	The tuna seafood thawing machineoutshines traditional methods with its remarkable speed. The Defrosting machines for high-quality production are designed for swift and efficient thawing, reducing production time and increasing overall throughput. This not only meets industry demands but also enhances operational efficiency.
2	Precision in Thawing	Unlike conventional methods, the microwave technology in this tuna seafood thawing machineenables precise and controlled thawing. Each cycle ensures consistent results, eliminating the risk of uneven thawing that can compromise the quality of the seafood. Thawing equipment for high quality seafood is particularly beneficial for delicate products such as shrimp and fish.
3	Versatility in Application:	The thawing machine for seafood goes beyond the singular use of a microwave fish shrimp seafood thawing machine. It encompasses a broader scope, including the application of microwave tempering systems. This microwave tempering systemsversatility allows processors to handle various seafood products, adapting to the dynamic needs of the industry.
4	Saving investment, environmental protection, and pollution-free	Frozen meat defrosting thawing machine equipmentsaves a large number of shelves and floor space required by natural defrosting, which can be defrosted in the package, reducing the requirements on the sanitary environment. The wastewater resources during the thawing of water can be avoided to prevent the pollution of oily sewage and the loss of lipids.
5	Ensure the nutrition of materials without corruption	Before microwave thawing, it is the process of cold storage, which avoids the mass reproduction of bacteria in the process and the material defrosting and exudation, and reduces the rate of meat loss.

FAQs: Seafood Microwave Thawing Machine

1. How does the Seafood Microwave Thawing Machine work?

The machine utilizes industrial microwave dryers to generate heat from within the seafood, ensuring rapid and uniform thawing. This innovative approach maintains the integrity of the seafood texture and flavor.

2. Is the process safe for different types of seafood?

Yes, the tuna seafood thawing machine is versatile and suitable for various seafood, including tuna, shrimp, and fish. The equipment is designed to accommodate different products with precision.

3. What sets it apart from traditional thawing methods?

Unlike conventional methods that may lead to uneven thawing, this frozen fish defrost machine's microwave technology ensures consistent and controlled thawing, preserving the high quality of the seafood.

4. What is the significance of the tempering of fish blocks?

The tempering of fish blocks, facilitated by the microwave tempering systems, is crucial for achieving the desired texture and consistency in processed seafood. It allows for controlled thawing, preserving the natural attributes of the fish.

In conclusion, the seafood thawing machine stands as a technological marvel in the seafood processing industry. Its integration of industrial microwave dryers, along with the versatility of applications like microwave tempering systems, positions it at the forefront of innovation. As processors embrace this advanced technology, they not only meet market demands but also set new standards for quality and efficiency in seafood production.