Shrimp 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, the quest for efficiency and high-quality results has led to the evolution of innovative technologies. Among these, the thawing equipment for high-quality seafood takes center stage, especially in the context of shrimp processing. This article explores the intricacies of the advanced shrimp thawing machine, shedding light on the principles of the industrial microwave defrost and thawing machine and highlighting the advantages of using microwave tempering systems.

What Is The Principles Of Industrial Microwave Defrost And Thawing Machine?

Microwave thawing is under the physical action of electromagnetic waves, using polar molecular vibration to generate elastic collision with surrounding molecules to generate frictional heat, thereby producing the effect of thawing. The main feature of industrial microwave defrost and thawing machine is that thawing does not thaw (-4?-0?).
The backbone of the shrimp thawing machine lies in the industrial microwave dryer, a revolutionary technology redefining the thawing process. This equipment operates on the principle of utilizing microwave energy to penetrate frozen shrimp, initiating heat from within. The microwaves agitate water molecules, ensuring rapid and uniform thawing. This innovative approach preserves the natural texture and flavor of the shrimp, a critical factor in achieving high-quality results in seafood processing.

Technical Parameter Of Industrial Microwave Defrost and Thawing Machine

Technical Parameter Of Thawing Equipment for High Quality Seafood					
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 Are The Applications Of The Shrimp Thawing Machine?

The frozen shrimp microwave thawing finds applications in various seafood processing settings, including shrimp farms, seafood packaging facilities, and restaurants. Its adaptability makes it an invaluable asset across the seafood industry.

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

Comparison Of Traditional Defrosting Method And Industrial Microwave Fish Shrimp Seafood Thawing 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 microwave thawing equipment solves the deficiencies of previous thawing methods and becomes a new generation of thawing equipment.

Traditional Defrosting Method	Automatic Microwave Frozen Sl
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 Shrimp Thawing Machine

NO.	Advantages	Details Description Of Shrimp Thawing Machine
1	Precision and speed	The shrimp thawing machine, equipped with the frozen shrimp microwave thawing technology, stands out for its precision and speed. The industrial microwave dryer ensures a swift thawing process, reducing production time and increasing overall efficiency. This precision is crucial for maintaining the integrity of shrimp texture and taste.
2	Defrosting shrimp with microwaves	The incorporation of the microwave with defrost function is a game-changer in the defrosting process. Thawing equipment for high quality seafood feature ensures that the shrimp are thawed uniformly, eliminating the risk of uneven thawing that may compromise the quality. The result is consistently high-quality defrosted shrimp.
3	Versatility of microwave tempering systems	The shrimp thawing machine goes beyond mere thawing; it embraces the versatility of microwave tempering systems. This enables processors to not only thaw shrimp but also temper them to achieve the desired texture and consistency. The defrosting shrimp with microwaves equipment adapts to the dynamic needs of the seafood industry, offering a comprehensive solution for shrimp processing.
4	Non-polluting ingredients produced	Frozen shrimp microwave thawing eliminated the thawing rooms and shelves, avoided water waste.The defrosting shrimp with microwaves process does not produce normal water, which is conducive to environmental cleanliness and hygiene, and the product quality is easy to control.
5	Safe and harmless	Frozen shrimp microwave thawing works in a closed chamber made of metal, the body and conveyor belt can be fully rinsed, so the work environment can be kept clean.

FAQs:Shrimp Microwave Thawing Machine

1. How does the microwave with defrost function enhance shrimp thawing?

The microwave with defrost function ensures uniform and rapid thawing of shrimp, contributing to the efficiency of the shrimp thawing machine. This feature sets it apart from conventional methods, providing a tailored solution for shrimp processors.

2. Can the shrimp thawing machine be used for other seafood products?

While specifically designed for shrimp, the shrimp thawing machine's versatility allows it to be adapted for other seafood products. The equipment's flexibility caters to the diverse needs of seafood processors.

In conclusion, the shrimp thawing machine emerges as a pinnacle in seafood processing technology. Its integration of industrial microwave dryers, coupled with the application of microwave tempering systems, positions it as a comprehensive solution for shrimp processors. As the industry embraces this advanced technology, it not only meets market demands but also sets new benchmarks for quality and efficiency in shrimp processing.