

CHICKEN MICROWAVE THAWING MACHINE

Specifications :

Price	8500
Brand Name	LOYAL
Model Number	LY-25KW-F(S),LY-50KW-F(S),LY-100KW-F(S)
Place of Origin	CHINA
Min.Order Quantity	1
Payment Terms	T/T,L/C
Supply Ability	35/MONTH
Delivery Detail	20-30 WORKING DAYS
Packaging Details	WOODEN&FILM
Raw materials	stainless steels
Automatic	Full automatic

Detail Introduction :

In the realm of food processing, the Microwave Defrost Chicken Machine has emerged as a revolutionary solution, addressing the need for swift and efficient thawing. This article delves into the intricacies of microwave defrosting, the technology behind Industrial Microwave Defrost and Thawing Machine, and the distinctive advantages of Microwave Defrost Chicken Machines.

Microwave Defrost Chicken: A Paradigm Shift in Thawing Practices

The process of microwave defrost chicken has redefined the landscape of food preparation, especially in the poultry industry. Traditional thawing methods often result in uneven thawing, compromising the quality of chicken products. However, the introduction of specialized Chicken Industrial Microwave Defrost and Thawing Machine has overcome these challenges, offering a quicker and more uniform thawing process.

Before Thawing



After defrosting



Industrial Microwave Defrost and Thawing Machine: Unraveling the Technology

At the core of this innovation lies the technology of Industrial Microwave Defrost and Thawing Machine. The equipment utilizes microwave energy to penetrate the chicken, causing rapid molecular movement and generating heat. This targeted approach ensures uniform thawing, minimizing the risk of bacterial growth that may occur with slower thawing methods. The result is a thorough and efficient thawing process, preserving the integrity of the chicken meat.



TECHNICAL PARAMETER

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)					



Working Principle Of Industrial Microwave Defrost and Thawing Machine

Microwave defrosting is under the action of an alternating electric field, using the dielectric properties of the substance itself to generate heat for the purpose of defrosting.

Microwave defrosting is to heat the protein, fat, etc. in the frozen goods, so that the frozen goods as a whole heats up and warms up, it can be called Microwave Tempering Systems.

Microwave Tempering Systems: The Defrosting and tempering of food rises from the deep-freeze temperature (below -18?) to near the freezing temperature (around -4?).

As the water in ? 0 ? when the medium loss rises rapidly, a large number of microwave power will be absorbed by the water, can not be used for Defrosting and tempering of food .

Therefore, the microwave power and Microwave Tempering Systems return process should be strictly controlled to ensure that the Defrosting and tempering of food is below 0?.

ADVANTAGES OF CHICKEN MICROWAVE THAWING MACHINE

SPEED: One of the standout features of Chicken Microwave Thawing Machines is their rapid thawing capability. This speed not only enhances production efficiency but also ensures that chicken products maintain their freshness.

UNIFORM THAWING: Unlike conventional methods that may leave certain areas partially frozen, the microwave technology guarantees a uniform thawing process, preventing undesirable texture variations in the chicken.

PRESERVATION OF QUALITY: The controlled and precise nature of microwave thawing minimizes the loss of moisture and nutrients, preserving the taste, texture, and nutritional value of the chicken.

ENERGY EFFICIENCY: Industrial Microwave Thawing Machines are designed with energy efficiency in mind, contributing to sustainable and cost-effective thawing processes for poultry manufacturers.

CUSTOMIZATION: The machines are adaptable to different chicken cuts and sizes, allowing for a versatile application in various production settings.

Chicken Product Display

Chicken Breast	Boneless, skinless chicken breast is a versatile lean protein source that can be used in a variety of recipes.
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Chicken Thighs	Chicken thighs are a slightly darker meat that is juicier and more flavorful than chicken breasts. They are great for grilling, baking or frying.
Chicken Wings	Chicken wings are a very popular snack food, which can be coated with various sauces and spices. They can be fried or baked and are often served with dipping sauces.
Chicken Nuggets	Chicken nuggets are small pieces of chicken that are breaded and fried. They are usually served as a snack or as part of a full meal.
Chicken Burger	Chicken burgers are a healthy alternative to beef burgers. They're made with ground chicken and can be seasoned and cooked on the grill or stovetop.
Chicken Sausage	Chicken sausage is a leaner alternative to pork sausage. They are made with chicken and can be seasoned with various spices.
Chicken Tenders	Chicken tenders are strips of chicken that are breaded and fried. They are a popular snack food that are served with dipping sauces.



FAQS: ADDRESSING COMMON QUESTIONS

Q1: Is microwave thawing safe for chicken products?

A1: Absolutely. The controlled and targeted nature of microwave thawing ensures that chicken is thawed quickly and safely, minimizing the risk of bacterial growth.

Q2: How does microwave thawing impact the quality of chicken?

A2: Microwave thawing preserves the quality of chicken by maintaining its moisture content, texture, and nutritional profile, resulting in a product that meets high-quality standards.

Conclusion: Transforming Thawing Practices for Superior Chicken Products

In conclusion, the Microwave Defrost Chicken Machine represents a paradigm shift in the thawing practices within the poultry industry. With the technology of Industrial Microwave Defrost and Thawing Machine at its core, this innovation ensures not only speed and efficiency but also the preservation of the quality that consumers expect from chicken products. Embracing this technology not only streamlines production processes but also elevates the overall quality of thawed chicken products in the market.