

FROZEN BEEF 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

Detail Introduction :

In the realm of food processing, the Meat Microwave Thaw Equipment stands as a testament to innovation in thawing technology. This article explores the nuances of thawing frozen beef, the workings of Industrial Microwave Frozen Food Thawing Machine, and the distinct advantages offered by specialized Frozen Beef Microwave Thawing Machines.

Before Thawing



After defrosting



Defrosting and tempering of food : Revolutionizing Frozen Food Thawing

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.

The temperature rises from the deep-freeze temperature (below -18?) to near the freezing temperature (around -4?).

Microwave Tempering Systems: 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 to warm up the material Therefore, the microwave power and Microwave Tempering Systems return process should be strictly controlled to ensure that the temperature of frozen products is below 0?.

The advent of the Frozen Food Thawing Machine has revolutionized the traditional methods of defrosting and tempering food, particularly frozen beef. Traditional thawing often results in uneven temperature distribution, compromising the quality of the meat. However, with the introduction of advanced technologies like Microwave Tempering Systems, the process of Defrosting and tempering of food has become more precise and efficient. On the other hand, Defrosting and tempering of food is very fast and shortens the waiting time

Industrial Microwave Thawing Machine: Decoding the Mechanism

At the heart of this innovation lies the Meat Microwave Thaw Equipment, which utilizes microwave energy to penetrate the frozen beef. The high-frequency microwaves induce molecular movement within the meat, generating heat. This targeted approach ensures a rapid and uniform thawing process, preserving the natural texture and nutritional content of the beef. The controlled environment minimizes the risk of bacterial growth, meeting and exceeding industry hygiene standards.



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)



SOME ADVANTAGES

SWIFT THAWING:The Meat Microwave Thaw Equipment excels in rapid thawing, significantly reducing the time required for the process and allowing for efficient production.

Uniform Temperature: Unlike traditional methods, the microwave technology ensures an even temperature distribution, preventing any part of the beef from being over-thawed or under-thawed.

QUALITY PRESERVATION: The controlled thawing environment minimizes moisture loss, preserving the texture, flavor, and nutritional value of the frozen beef, resulting in a high-quality end product.

CUSTOMIZATION OPTIONS:The Frozen Food Thawing Machine is adaptable to various cuts and sizes of frozen beef, providing versatility for different production needs.

ENERGY EFFICIENCY:Designed with energy efficiency in mind, the Frozen Food Thawing Machine contributes to sustainable and cost-effective thawing processes.

FAQS: ADDRESSING COMMON QUESTIONS

Q1: Is microwave thawing suitable for all types of frozen beef cuts?

A1: Yes, the Frozen Beef Microwave Thawing Machine is designed to accommodate various cuts and sizes, offering flexibility for different requirements.

Q2: Does microwave thawing compromise the safety of frozen beef?

A2: No, the controlled and rapid thawing process ensures that frozen beef is thawed safely, minimizing the risk of bacterial growth.

In conclusion, the Frozen Beef Microwave Thawing Machine represents a groundbreaking leap in the thawing technology spectrum. With Industrial Microwave Thawing Machines at its core, this innovation not only accelerates the thawing process but also ensures the preservation of the high-quality attributes that consumers demand from frozen beef. Embracing this advanced technology not only enhances production efficiency but also elevates the overall standards of thawed beef products in the market.