

# VEGETABLE&FRUIT 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 heart of Europe, where culinary excellence meets innovation, Shandong Loyal Industrial Co., Ltd. proudly introduces its advanced Vegetable&Fruit Thawing Machine. This article explores the intricacies of fruit and vegetable thawing, incorporating the nuances of Fruit Thawing Machine, Frozen Food Thawing Machine, Frozen Berry Quick Defrost Technique, and Microwave Tempering Systems.

### Before Thawing



### After defrosting



## Fruit Thawing Machine: Redefining Freshness

The Fruit Thawing Machine by Shandong Loyal Industrial Co., Ltd. signifies a paradigm shift in thawing technology. Designed with precision, this machine utilizes the principles of Frozen Berry Quick Defrost Technique to ensure a rapid and uniform thawing process for a variety of fruits. The technology's efficiency is showcased in every batch, preserving the natural texture, flavor, and nutritional content of the fruits.

## Frozen Berry Quick Defrost Technique: Beyond Conventional Methods

Our commitment to excellence extends to the Frozen Food Thawing Machine, catering not only to fruits but a diverse range of frozen foods. The machine employs a sophisticated Frozen Berry Quick Defrost Technique, leveraging Microwave Tempering Systems to achieve an unparalleled level of efficiency. This technique ensures that fruits and other frozen foods thaw quickly, minimizing the time between freezer and table.



### **Vegetable&Fruit Thawing Machine Process: A Symphony of Precision**

The Frozen Food Thawing Machine process begins with the careful loading of frozen produce into the chamber. The Industrial Microwave Thawing Machine emits controlled microwave energy, penetrating the fruits and vegetables, inducing rapid molecular movement, and generating heat. This precision ensures an even thawing process, preventing any part of the produce from being over-thawed or under-thawed. The result is a batch of fruits and vegetables ready for culinary masterpieces.

### **Industrial Microwave Thawing Machine: Unveiling the Technology**

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 Tempering Systems 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°C) to near the freezing temperature (around -4°C).

As the water in 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°C.

At the core of this innovation lies the Industrial Microwave Thawing Machine, functioning on the principle of controlled microwave energy. The microwaves penetrate the frozen produce, initiating a rapid and uniform thawing process. This targeted approach preserves the freshness and nutritional value, setting a new standard in the thawing of fruits and vegetables.



## 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)



### Advantages of Vegetable&Fruit Thawing Machine

**VERSATILITY:**The machine accommodates a wide range of fruits and vegetables, offering versatility in thawing capabilities.

**TIME EFFICIENCY:**With the quick defrost technique and microwave tempering systems, the Vegetable&Fruit Thawing Machine significantly reduces thawing time, contributing to efficient food preparation.

**PRESERVATION OF QUALITY:** The controlled thawing process ensures that the fruits and vegetables retain their natural attributes, including taste, texture, and nutritional content.

**ENERGY CONSERVATION:** Designed with energy efficiency in mind, the machine aligns with sustainable practices, contributing to reduced energy consumption.

**CUSTOMIZED SOLUTIONS:**Shandong Loyal Industrial Co., Ltd. provides customizable options, allowing the machine to cater to specific requirements of different fruits and vegetables.

### Fruit Product Display

Frozen fruit products are a great way to enjoy the delicious taste and health benefits of fruit year-round, especially during the off-season when fresh fruit is not readily available. Here are some popular frozen fruit products:

<b>Frozen Fruit Mixes</b>	These mixes include a blend of different fruits, usually without added sugar or preservatives. They're great for smoothies and can be found at most grocery stores.
<b>Frozen Berries</b>	Berries are rich in vitamins and antioxidants and can be frozen year-round. They can be used in smoothies, baked goods, and as a topping for oatmeal or yogurt.
<b>Freeze Chopped Fruit</b>	Many fruits can be pre-chopped and frozen, such as mangoes, pineapples, and apples. They can be used in smoothies, dessert toppings, or in baking.
<b>Frozen Fruit Cups</b>	Fruit cups are cups made with flavored frozen fruit that serve as a delicious snack or dessert. They usually come in a variety of sizes and flavors.
<b>Frozen Fruit Bars</b>	These are frozen fruit bars and popsicles that are available in grocery stores and are easy to make at home. They're a fun and healthy summer treat.

### Frozen Fruit Sorbet

Sorbet is a dairy-free frozen dessert made with fruit puree, sugar, and water. They have a refreshing taste and can be enjoyed year-round.



In conclusion, the Vegetable&Fruit Thawing Machine by Shandong Loyal Industrial Co., Ltd. emerges as a game-changer in the culinary landscape of Europe. This innovative technology not only showcases the prowess of Industrial Microwave Thawing but also highlights the commitment to excellence and sustainability. Elevate your culinary experience with the freshness and efficiency embodied by Shandong Loyal's state-of-the-art thawing solutions.