

Infrared baking equipment for supplying microwave nuts

Microwave Valley hybrid grain low temperature baking equipment is a new type of microwave nut infrared baking equipment and coarse grain ripening equipment. Now many domestic grain deep processing enterprises are generally using this kind of equipment. Microwave low temperature baking is easy to operate, and it can be operated easily if a person is fed and a person can receive material. The traditional oven, converter baking equipment, the first operation is more complex, second baking time is relatively long. Microwave baking equipment can be applied to the cooked rice, such as soybean, black bean, black rice, black sesame, brown rice and red bean. The ripening time is only 3-8 minutes. In addition, microwave can also play a bactericidal effect in the process of curing the grain, so the daily quality of the grain can be greatly extended. Microwave baking of coarse cereals also has a slight expansion effect. Ji'nan Tubo Machinery Equipment Co., Ltd. supplies microwave nut infrared baking equipment: the drying and killing of various kinds of dried fruits, such as: Cinnamon, walnut, melon seed, peanut, jujube, pine nut, wild fruit, almond, pistachio, cashew, wolfberry, nut, hazelnut, board millet, sunflower seed, lotus seed, preserved fruit and so on. Bacteria, baking, curing treatment, so the equipment also called dry fruit baking machine, dry goods dryer, dry fruit sterilizer and so on, equipment size can be customized according to production, our company can provide prototype technology test, welcome new and old friends to come to visit and negotiate!