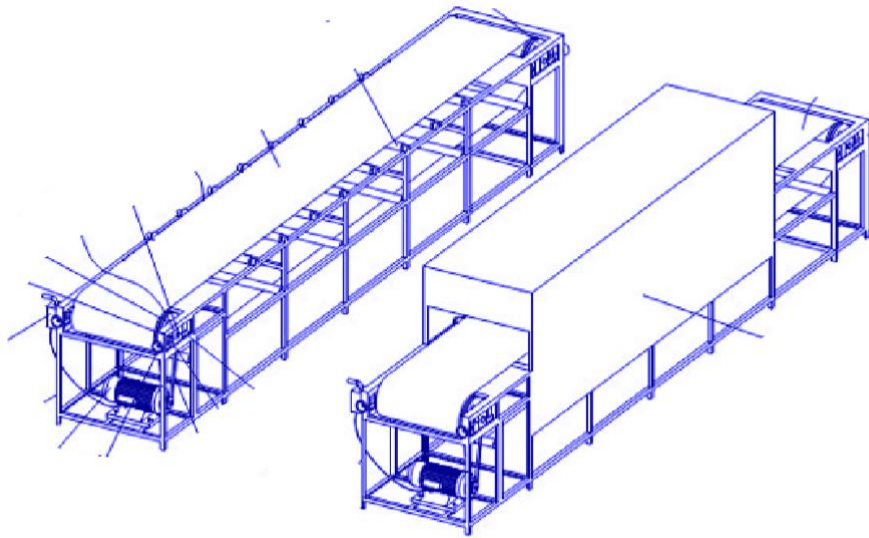


Nut microwave sterilization system LD103

Features of the LD103 nut microwave sterilization system from Leader Microwave Equipment Company:

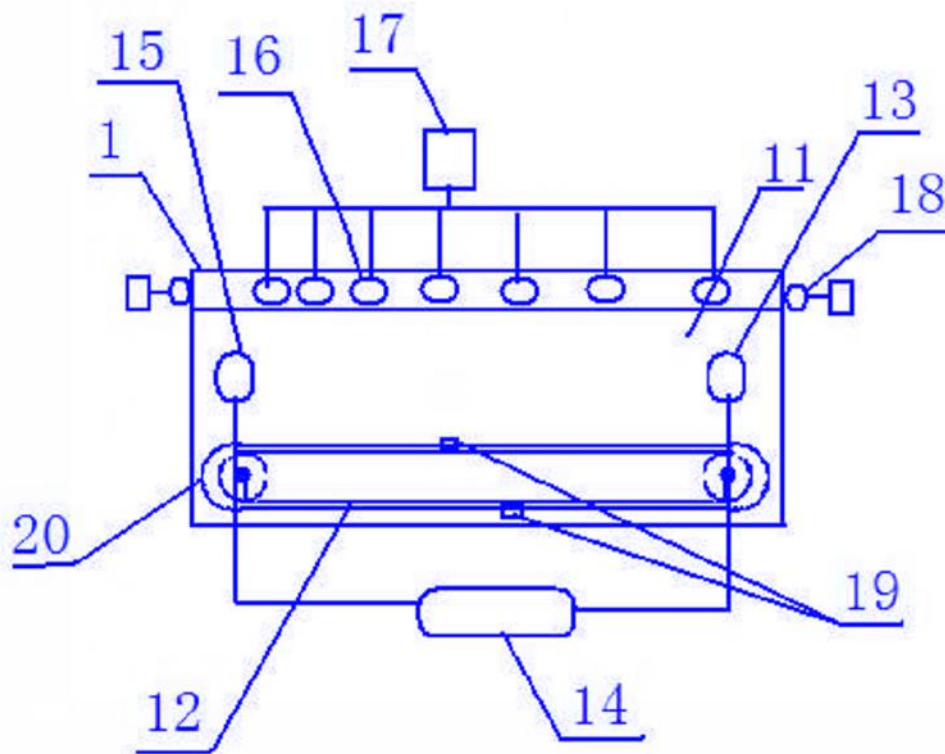
1. The air inlet end of the blower is connected to the ozone generator, the other side of the inlet end of the tunnel is provided with an exhaust fan, the air outlet end of the exhaust fan 15 is connected with the ozone generator to realize ozone recycling, and the Ozone is blown in the tunnel to fill the tunnel with ozone, thus achieving the effect of aseptic disinfection.
2. LD103 nut microwave sterilization system does not require auxiliary equipment such as high temperature steam, omits the equipment such as aseptic operation box, simplifies the operation process, reduces the production cost, and further enhances the aseptic effect.
3. LD103 nut microwave sterilization system is equipped with air curtain device, which is blown by the air curtain device at both ends of the tunnel to isolate the tunnel from the outside air and reduce pollution.
4. LD103 nut microwave sterilization system is equipped with a crawler belt for conveying dried fruit. The crawler belt is provided with vibration exciters on both sides, which can cause the crawler to vibrate during the transmission process, therefore the transmitted dried fruit is also vibrated. All-round sterilization to avoid dead spots improves product yield and product quality.
5. The spacing between two adjacent microwave generators of LD103 nut microwave sterilization system is gradually increasing. The smaller the heating section spacing at the beginning can shorten the heating time of cooling materials and improve the sterilization efficiency.
6. There are also strips on both sides of the track to prevent the dried fruit from being shaken off during transmission.



LD103 nut microwave sterilization system configuration diagram 1

LD103 nut microwave sterilization system related parameters:

Daily capacity	8T-10T	Leakage value	$\leq 3\text{mw/m}^3$
Total power	30KW/h	Microwave frequency	2450/915MHz
Transmission speed	0-5m/min(adjustable)	Cooling method	Water cooling
Sterilization capacity	300-400kg/h	Working method	Fully continuous
Size	10500x840x1800mm	Heating method	Electric
specification	Microwave dried fruit nut sterilization equipment, cashew sterilization equipment, pine nut sterilization equipment		



LD103 nut microwave sterilization system configuration diagram 2

1 tunnel microwave oven 11 tunnel 12 crawler 13 hair dryer 14 ozone generator 15 exhaust fan 16 microwave introduction port 17 microwave generator 18 air curtain device 19 vibration exciter 20 block

Our factory has advanced production equipment, professional manufacturing level and all-round technical management team. In the field of microwave sterilization manufacturing, we always pay attention to every detail in production. We strive to improve every process from market research, information feedback, product development, quality inspection and sales service. Welcome to contact us.