

Microwave preservation equipment

Advantages of microwave preservation equipment:

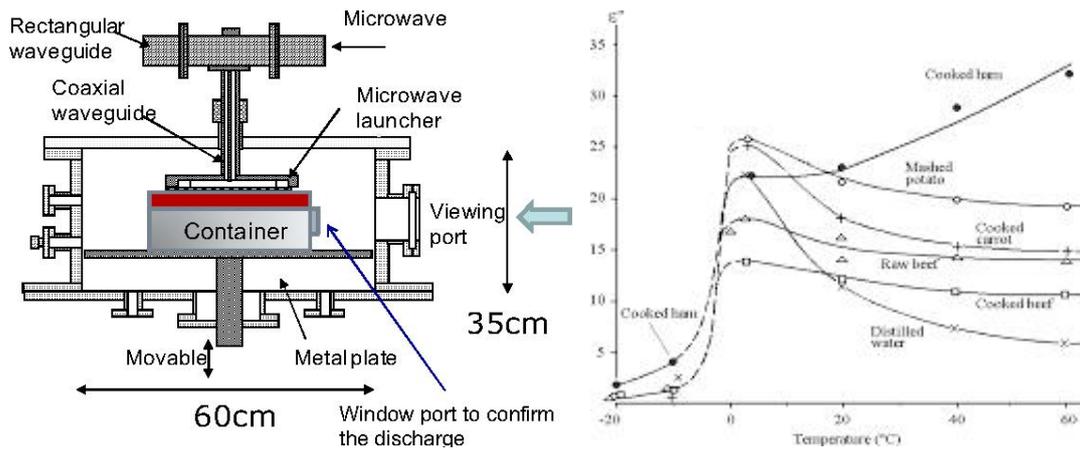
- 1. Short time and fast speed.** Microwave energy directly interacts with microorganisms such as food and bacteria, and the thermal effect and non-thermal effect work together to achieve rapid heating and sterilization, and the processing time is greatly shortened.
- 2. Maintain nutrients and original flavor.** The ideal disinfection effect is achieved at a relatively low temperature, which can retain more nutrients and flavors, such as color, aroma, taste, shape and other.
- 3. Save energy.** Microwave is directly used for food. There is no excess thermal energy loss, which can save 30%-50% of electricity.
- 4. Even and thorough.** The microwave has a penetrating effect, acting on the surface and inside of the food at the same time, so the sterilization is uniform and thorough.
- 5. Easy to control.** The device can be used immediately, without the thermal inertia of conventional thermal sterilization, and the microwave power is adjustable.
- 6. The equipment is simple, the technology is advanced.** Microwave equipment does not require boilers, complex piping systems, coal yards, and transportation vehicles, just need water and electricity.
- 7. Improve working conditions and save floor space.** The equipment has a low working environment and low noise, which greatly improves working conditions.

Of course, we can also customize a variety of **microwave power preservation machines** with different power to meet your different needs.

			
10kw Microwave sterilizer	20kw Microwave sterilizer	30kw Microwave sterilizer	Higher power can be customized

Technical parameters of microwave fresh-keeping equipment:

Model	Power (KW)	Disinfection, bactericidal ability (kg/h)	Size (LXWXH)
LD-12KWV	12	120-150	7 * 0.84 * 1.75 m
LD-20KWV	20	192-240	9.4 * 0.84 * 1.75 m
LD-30KWV	30	300-375	11.7 * 0.84 * 1.75 m
LD-40KWV	40	396-495	10.52 * 1.06 * 1.75 m



Many studies demonstrated the effectiveness of using MW heating for pasteurization and sterilization of food. Furthermore, different strains of microorganisms have been inactivated by MW heating, for example, *Bacillus cereus*, *Campylobacter jejuni*, *Clostridium perfringens*, *Escherichia coli*, *Enterococcus faecalis*, *Listeria monocytogenes*, *Staphylococcus aureus*, and *Salmonella*.

Growth medium	Treatment	Microorganism	D value
Apple juice	D50,55 and 60° C (conventional heating at 50-70° C)	S. cerevisiae	58, 25 and 10s
	D52.5,55 and 67.5° C (microwave heating at 700 W, 2450 MHz)		4.8, 2.1 and 1.1s
	D55,60 and 70° C (conventional heating at 50-80° C)	L. plantarum	52, 22 and 8.4s
	D57.5,60 and 62.5° C (microwave heating at 700 W, 2450 MHz)		14, 3.8 and 0.79s
Glucose saline	D55,60 and 65° C (conventional heating)	E. coli K-12	73, 18 and 3.0s.
	D55,60 and 65° C (microwave heating)		20, 8.3 and 2.0s
Foods	D55° C (conventional heating)	S. aureus	17.8, 2.4 and 3min
	D55° C (microwave heating)	S.typhimurium and E. coli	11.6, 2.3 and 2.9s

A number of studies show that either superior lethality or higher D-values can be observed using microwave treatment compared to conventional heating. This indicates the development of microbial thermal resistance against the conventional heat treatment, whereas the devastating effect of microwave treatment could be due to an explosion of internal pressure generated within the core .

Why choose Leader Microwave Equipment ?

Our equipment is of high quality, convenient to use, green and environmentally friendly. Our after-sales service is thoughtful . It has been sold all over the world for several years. Many loyal customers will test for you and order peace of mind. Consultation service is provided free of charge before purchase. It will be debugged and installed for you free of charge at the time of purchase. You will still be able to answer questions in time after purchase. If necessary, you can go to the door for maintenance inspection. The tradition of regular return visits is also well received. If you want to buy our microwave preservation equipment or [microwave dehydration equipment](#), please [contact us](#).