

Microwave Vegetable Dehydrator

This microwave vegetable dehydrator offers rapid drying speeds. It preserves nutrition, chlorophyll, and vitamins due to its quick heating capability.



Overview

Industrial Microwave Dehydration Solution

This industrial microwave vegetable dehydrator is engineered for high-efficiency drying and sterilization processes. Constructed with durable stainless steel, it features precise digital controls and an observation window to ensure consistent results in large-scale vegetable processing. The system offers adjustable temperature settings and specialized microwave power configurations to meet varied production requirements.

Technical Specifications

Performance Metrics

2450 MHz

Microwave Frequency

380 V

Supply Voltage

30 °C

Min Temperature

80 °C

Max Temperature

Model Specifications

Model Variant	Microwave Power (kW)	Spreading Area (m ²)
HWZ-B\C (1)	5	0.75
HWZ-B\C (2)	10	0.75
HWZ-B\C (3)	15	2.25
HWZ-B\C (4)	20	2.25

Operational Capabilities

Process Capabilities

- Sterilization Capability: 10–20
- Dehydration Speed: 0.8–0.2 kg/kw.h

Features

Key Features

Stainless Steel Construction, Digital Control Panel, Observation Window, Secure Locking Mechanism, Temperature Gauge