

## Microwave Baking and Curing Equipment

### Product Specification:

Model	DL-12 KW	DL-30KW	DL-50KW	DL-80KW
Microwave frequency	2450/915MHz	2450/915MHz	2450/915MHz	2450/915MHz
Output power	12KW	30KW	50KW	80KW
Transmission speed	0-5m /Minute (adjustable)	0-5m /Minute (adjustable)	0-5m /Minute (adjustable)	0-5m /Minute (adjustable)
Leakage value	≤3mw/Cubic metre	≤3mw/Cubic metre	≤3mw/Cubic metre	≤3mw/Cubic metre
Size	7000x840 x1800mm	10500x840 x1800mm	12500x1200 x1800mm	15000x1400 x1800mm
Baking maturation ability	120-150kg / hour	300-400kg /hour	500-600kg /hour	800-1000kg /hour

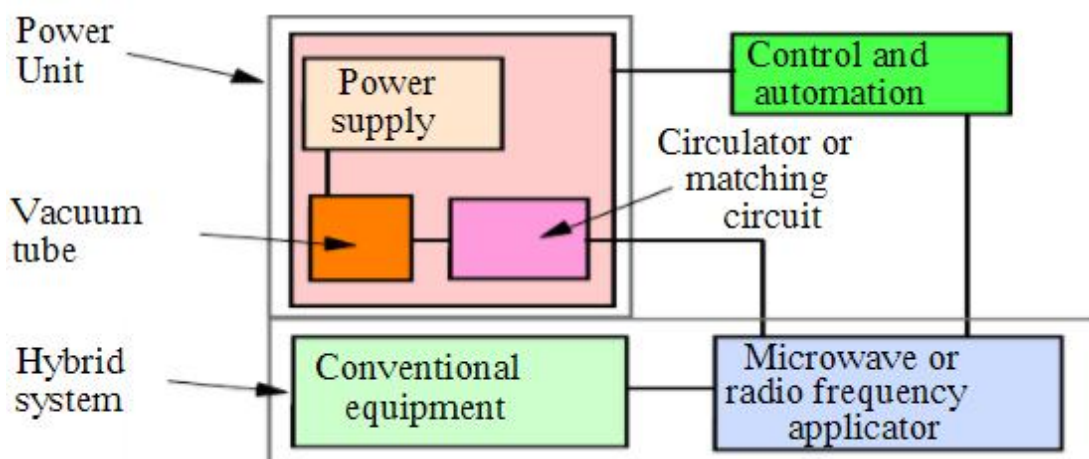
### Characteristics of microwave curing and baking equipment:

- 1. Fast speed.** Microwave baking and curing equipment has high energy conversion efficiency and fast heating speed.
- 2. Expansion effect.** Our **Microwave Baking and Curing machine** has obvious expansion effect.
- 3. Keep nutrition.** **Microwave Baking and Curing machine** has the function of low temperature sterilization and less loss of nutrients.
- 4. Simple equipment.** **Microwave Baking and Curing machine** is easy to use and operate.
- 5. Protecting the environment.** Microwave baking and ripening machine is green, safe and sanitary, without "three wastes" generated.

As one of the professional microwave equipment manufacturers,our Leader can provide different models with different power to you. Of course, we can customize microwave baking equipment according to your requirements. If you are interested in our machines, please leave us a message.



12kw Microwave Baking and Curing Equipment	30kw Microwave Baking and Curing Equipment	50kw Microwave Baking and Curing Equipment	Higher power microwave baking equipment can be customized
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**Microwave and oven baked cakes final color parameters.**

	(180°C)	100 W	180 W	300 W	450 W
a*	17.46	0.43	0.48	0.48	0.48
b*	21.85	33.03	33.02	33.67	33.75
L*	46.39	83.13	83.03	80.70	79.33
ΔE	14.65	39.92	40.73	38.07	37.18

Cooking process and quality development need to be understood predicted and controlled. As a matter a fact, conventional baking methods have several downsides on food quality that’s why there is a raising need to more sophisticated alternatives. Microwave heating was emerging to reach high quality requirements. Microwave food processes offer a lot of advantages as compared with conventional surface heating; indeed, microwaves can generally provide less start-up time, faster heating, energy efficiency, space savings, precise process control, selective heating and food with high nutritional quality. Microwave is a promising technique in food baking.

The main advantages of microwave baking are shorter drying time and improved product quality. In fact, it seemingly reduces the thermal impact on food functional properties which allows for an overall food quality improvement. The use of microwave heating for baking results in a more uniform moisture distribution than does forced convection.

Whether in equipment or in the configuration of the whole parts, the company has chosen the component of international and domestic famous brands to ensure quality and protect the safety of use. For this reason, we are one of the best manufacturers of **Microwave Baking and Curing machine** in the world. We are sure that you will be satisfied with our high quality products. If you need more details, please feel free to contact us!