

Microwave Seafood Thawing Equipment LD1702

Traditional aquatic product processing enterprises mostly use natural thawing or spray or pool flow hydrolysis of frozen aquatic products. This method has long thawing time and the quality of thawing products cannot be guaranteed.

LD1702 microwave seafood thawing equipment uses cold water atomization to form cold and humid air flow to thaw seafood, it can reduce energy consumption, thaw a lot of seafood, Improve thawing efficiency, it can play a fresh-keeping effect, maintain the original quality of seafood .During the thawing process ,it can inhibit or kill bacteria and have good antifouling effect.



What are the advantages of the LD1702 microwave seafood thawing equipment?

1.Microwave seafood thawing equipment adopts cold and humid airflow and low temperature environment as microwave thawing environment. During thawing process, cold and humid airflow forms a frost film on the surface of seafood. After the formation of the frost film, as the microwave heats up, the frost film is melted and destroyed from the inside to the outside as the temperature inside the seafood rises, it does not ripen or coke the surface of the seafood when it is thawed and evenly thaws the inside and outside of the seafood effect.

2.LD1702 microwave thawing equipment preserves the effect of thawing and maintains the original flavor of seafood.

3.The LD1702 microwave seafood thawing equipment coating prevents cold and humid air from frosting on the surface of the defrosting chamber and the surface of the storage board. The coating can effectively inhibit the growth of bacteria, pollutants and impurities in contact with seafood, among which chloramine and hydroxyethylidene Potassium bisphosphonate has a certain degree of thawing speed through the polypropylene glycol diglycidyl ether and

can maintain the hygienic environment in the thawing chamber.

Below are more details of the industrial microwave thawing machine we sell.

Capacity	6T	8-10T	15-20T	Customized
Total power	30KW	60KW	80KW	Customized
Feed per hour	500KG	800-1000KG	1500-2000KG	Customized
Operational pressure	Atmospheric pressure			
Service life	5-8years			
Working method	Completely continuous			
Heating method	Electric energy			
Leakage value	$\leq 3\text{mw/m}^3$			
Microwave frequency	2450/915MHz			
Transmission speed	0-5m/min(adjustable)			
Cooling method	Water cooling			

1 atomizing humidifier, 2 shells, 21 control box, 3 defrosting chamber, 31 moisture inlet; 32 drain pipe; 33 storage board, 34 UV sterilizing lamp, 4 refrigeration unit, 41 evaporator, 5 spare battery, 6 Microwave generator

LD1702 seafood thawing equipment may need to use flow meters, thermometers, hygrometers, batteries, solar modules and other instrumentation or power supply devices and various common components such as pipeline valves to control and display the temperature and flow of low cold and humid airflow. The water level of the ultrasonic atomizing humidifier is visualized to replenish water in time.

How to use LD1702 microwave seafood thawing equipment?

The microwave seafood thawing device is a thawing device for frozen seafood, which is composed of a casing, a defrosting chamber provided in the casing and a refrigeration unit provided at the bottom end of the casing. The upper end of the casing is provided with a control box, the bottom end of the casing is further provided with a backup battery that is connected with the refrigeration unit. The refrigeration unit is connected to an evaporator and the evaporator is placed on the wall of the defrosting chamber. The side of the thawing

chamber is also provided with an ultraviolet sterilizing lamp, the thawing chamber is provided with a uniform storage board, a drain pipe is connected to the bottom of the thawing chamber and a moisture inlet is arranged at the top of the defrosting chamber. The moisture inlet is connected with the atomizing humidifier and a microwave generator is arranged at the top of the defrosting chamber. The surface of the defrosting chamber wall and the surface of the storage board are coated with a waterproof bacteriostatic coating.

The ambient temperature in the microwave working chamber of LD1702 microwave seafood thawing equipment is $-3\text{ }^{\circ}\text{C} \sim 3\text{ }^{\circ}\text{C}$. During the microwave thawing process, a cold and humid air flow is introduced into the microwave working chamber to make the cold and humid air flow condense into a frost film on the surface of the frozen article. That is, the frozen articles are microwave thawed in a frost-covered environment. Because of the cold water atomization to form a cold and humid air flow, only a small amount of water is needed to form a lot of cooling airflow. At the same time, the frozen material can be placed in the entire microwave working chamber without the limitation of the water tank, etc. And it can quickly thaw a large or large number of frozen materials to improve efficiency, but the frozen materials may have bacteria, impurities and pollutants on the surface before freezing. After thawing, bacteria, impurities or pollutants will affect the quality of the thawed materials. It will also cause certain corrosion damage to the microwave working chamber.



LD1702 microwave seafood thawing equipment technology use program:

The LD1702 microwave seafood thawing device comprises a casing 2, a defrosting chamber 3 provided in the casing 2, a refrigeration unit 4 provided at the bottom end of the casing 2 and a refrigeration unit 4 provided at the bottom end of the casing 2. The upper end of the

casing 2 is provided with a control box 21, the bottom end of the casing 2 is further provided. There is a backup battery 5, which is connected to the refrigeration unit 4. The refrigeration unit 4 is connected to the evaporator 41, the evaporator 41 is disposed on the inner wall of the defrosting chamber 3, the evaporator 41 provided on the inner wall of the defrosting chamber 3 is a U-shaped tube, the spacing of the U-shaped tubes is $\frac{2}{10}$ of the width of the defrosting chamber 3. The side of the defrosting chamber 3 is further provided with an ultraviolet sterilizing lamp 34. The thawing chamber 3 is provided with a uniform storage panel 33, the spacing of the uniform storage panels 33 in the defrosting chamber 3 is $\frac{4}{10}$ of the total height of the defrosting chamber 3. The defrosting chamber 3 is further provided with a temperature sensor and a humidity sensor, the temperature sensor and the humidity sensor are respectively connected to the control box 21. The top of the defrosting chamber 3 is provided with a moisture inlet 31, the area of the moisture inlet 31 is $\frac{6}{100}$ of the area of the defrosting chamber 3, the moisture inlet 31 is connected to the atomizing humidifier 1, and the defrosting chamber 3 is also provided with a microwave generator at the top end. 6. The control box 21 is disposed at the upper end of the defrosting chamber 3. A partition is disposed between the defrosting chamber 3 and the control box 21. The surface of the defrosting chamber 3 and the surface of the storage panel 33 are coated with a waterproof bacteriostatic coating.

Our Leader Microwave Equipment Company has extensive experience in the manufacture, trading and service of microwave defrosting equipment. We have always insisted on independent research and development and innovation. Employees have superb production technology to meet most of the market demand. In addition, we can meet the customization needs of our customers.

Our microwave thawing equipment and low temperature microwave thawing equipment LD1705 have been exported to many countries, such as Australia, Mauritius, The Republic of South Africa and so on. We have received praise and credibility from our customers. Welcome to contact us in various ways.