

Product Name :
Microwave Pigskin Puffing Machine

Product Code :
MM-CHINA11002-0016



Description :

Microwave Pigskin Puffing Machine

Technical Specification :

The microwave puffing process is faster than traditional methods, significantly reducing production time while maintaining high product quality.

The machine ensures uniform puffing, resulting in consistent product quality with minimal waste.

Energy-Efficient Technology:

The machine utilizes energy-efficient microwave technology, which reduces overall energy consumption compared to conventional thermal puffing methods.

Heat is generated directly within the product, minimizing heat loss and ensuring that energy is used effectively.

Healthier Snack Production:

The microwave puffing process does not require added oils or fats, making it possible to produce healthier, low-fat snack options.

The quick puffing process helps retain the natural nutrients and flavors of the ingredients, leading to a superior product.

Customizable Puffing Parameters:

The machine allows for precise control over puffing parameters such as microwave power, temperature, and processing time, enabling customization for different types of products.

This flexibility makes it suitable for a wide range of puffed food products, from pigskin to cereals and other snacks.

User-Friendly Operation:

The machine is equipped with an intuitive control panel that makes it easy to operate and adjust settings according to specific production needs.

Automated controls and safety features ensure reliable and safe operation with minimal supervision.

Durable Construction:

Built with high-quality stainless steel, the machine is durable, corrosion-resistant, and easy to clean, ensuring long-term reliability in a production environment.

The robust construction is designed to withstand continuous operation, making it suitable for high-volume production lines.

Microwave Puffing Equipment Components

Microwave Generator:

The core component that generates microwaves, providing the energy needed for the puffing process.

Designed for high efficiency and long service life, ensuring consistent microwave output.

Control System:

An advanced control panel that allows operators to monitor and adjust puffing parameters such as microwave power, temperature, and processing time.

Features automated controls for precise operation and built-in safety mechanisms to protect both the equipment and operators.

Conveyor System:

A food-grade stainless steel conveyor that transports the product through the microwave chamber for even exposure and consistent puffing.

The conveyor speed can be adjusted to match the desired puffing time and product specifications.

Cooling System:

Integrated cooling fans or systems that rapidly cool the puffed products as they exit the microwave chamber, helping to set the structure and prevent overcooking.

Ensures that the final product has the desired crispiness and texture.

Microwave Chamber:

The enclosed area where the puffing process occurs, designed to optimize microwave distribution for uniform heating.

Equipped with safety shields and sensors to prevent microwave leakage and ensure safe operation.



MachinesManufacturer China

Email us at: sales@equipmentsmachines.com