Application of microwave tunnel defrosting machine

At present, whether domestic or foreign meat processing plants, the raw meat used to process meat products is mostly frozen meat and fresh meat, and frozen meat accounts for a certain proportion. Before processing meat products, meat enterprises generally need to thaw frozen meat to a temperature suitable for the process requirements, in order to facilitate the subsequent process (such as dressing, raw material mixing, etc.).

According to different thawing methods, thawing equipment can be divided into: microwave heating mechanical equipment air thawing (static, flow, pressure, decompression), hydrolysis and freezing.

(static, mobile, pressurized, spray, spray, low pressure steam), microwave thawing, heating and thawing (hot air, steam, hot water immersion, hot plate contact) and other categories, at present, the domestic and foreign meat processing factories, according to their actual situation, the thawing method is also different.

The microwave tunnel defrosting machine has a fast sterilization speed and a short time. Traditional sterilization methods rely mainly on heating. Heat is transmitted through convection, or radiation, through the surface of food.

The microwave tunnel thawing machine uses microwave heating to complete the thawing of frozen meat.

In the past, frozen meat was mostly relied on air and water. The two methods are heat transfer from outside to inside. The microwave thawing is not only surface heating, but also internal heating. By microwave thawing, the general 1H can be completed, while the conventional air thawing needs more than 10h. Because the microwave thawing time is short, it will not give enough time for enzymes or microorganisms to function, and it is not easy to cause meat deterioration, so the quality of microwave thawing meat is better. However, microwave heating is also strong on the surface and weak in the interior, especially in the corner and protrusion, which will produce heating denaturation. In addition, due to the uneven meat tissue, the calorific value of water is significantly higher than that of ice, so there will be a greater temperature imbalance.