## Hiroden

Microwave Vacuum Drying System

Low temperature drying! Degradaion of the material is also a minimum!

Third Drying Method beyond Hot Air Dry and Freeze Dry





Low temperature and high speed dry realizes minimum drop of quality.
Feature of Microwave Vacuum Dry

High speed dry

Microwave is absorbed in water and vibrates water molecule 2.45 billion times per second. Friction heat by vibration could create high speed fever.

**Low temperature dry** 

The boiling point of dried material is lowered by vacuum condition. (Example: Water -95 Kpa Boiling Point Approx. 35°C)

Minimum drop of quality

Due to low temperature dry, damage of Nutrient (Vitamin C, Anthocyanin, Polyphenol etc.), Lactic Acid Bacterium is minimized, and heat damage of Addition Agent and Resin Component is controlled.

Distilled Liquid (Extracted Liquid )

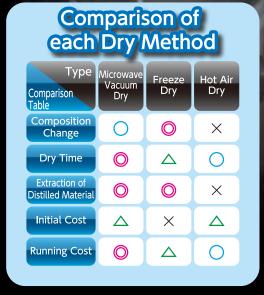
Distilled liquid (Extracted Liquid) could be extracted by dried steam condenser.

High performance of dry

Compared with heat conduction method from outside like Hot Air Heating and Jacket Heating, Microwave Direct Heating from inside could shorten dry time.



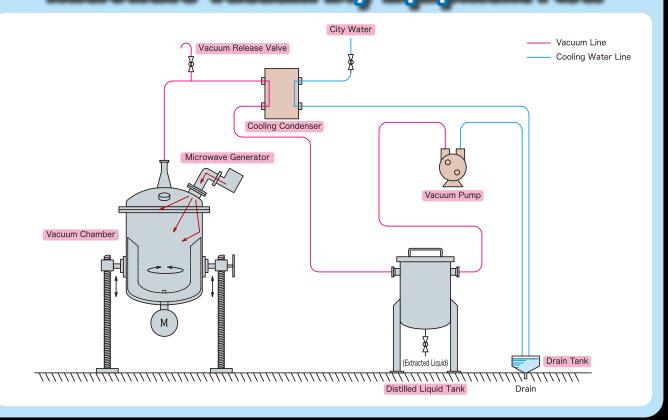




## Application which could expect high performance

- (1) Dry of vegetable, sea weeds, fish
- (2) Dry of particles and slurry
- (3) Extraction of aroma oil
- (4) Animal Feed from leftover food

## Microwave Vacuum Dry Equipment Flow







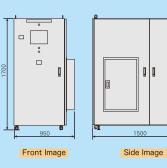


Specification		
Description		Microwave Vacuum Dry Equipmen
Туре		HMVD2-1
Maximum Input Volume		20L
Degree of Vacuum		-97kPa
Maximum Drain Volume		2L/h
Chamber		60L
Condensing Tank		18L
Cooling Water Tank		15L
Electric Power Supply		3Ф 200/220V (50/60Hz)
Electric Power	Magnetron	2KW (Variable)
	Water Seal Vacuum Pump	0.4kw
	Mixer	0.1kw
	Lift	25W X 2
	Cooling Water Circulation Pump	0.1kw
Connecting Pipe Dia.	Water Supply	15A
	Drain	15A
Material	Chamber	SUS304
	Condensing Tank	SUS304
	Cooling Water Tank	SUS304
	Exterior	SUS304



Microwave Vacuum Dry Equipment

HMVD2-1





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