

Vegetable Dehydration and Drying Equipment LD1603

Dehydrated vegetables are also known as dried vegetables. Vegetable dehydration processing is also known as vegetable drying. It uses a certain technology to remove the water from the fresh vegetable raw materials, and reduces its water activity to the extent that the microorganisms are difficult to survive and reproduce, so that the product has good preservation. Moreover, it requires rehydration (re-absorption) to substantially restore original shape and maintain original nutrients and flavor. The products are dried fruits and dehydrated vegetables (dried vegetables). Dehydrated vegetables have a long storage time and basically maintain the original shape, color, taste and nutrients and are convenient to eat. At the same time, due to the low water content and easy transportation, the dehydrated vegetables can effectively regulate the vegetable production season.



Persimmon/raisin

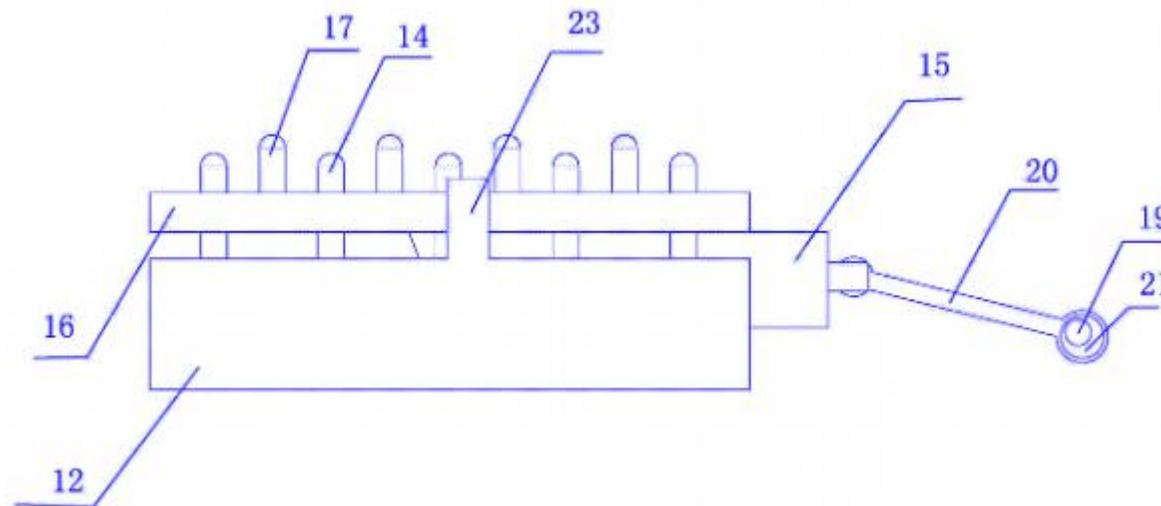
LD1603 vegetable dehydration and drying equipment is a special type of equipment that researches and develops on the basis of the traditional mesh belt dryer. It has strong pertinence, practicability and high energy efficiency. It is widely used in the dehydration and drying of various regional and seasonal vegetables and fruits. Such as raisins, red dates, dried persimmons, dried lychee, dried apricots, dried pears, dried apples, dried peaches, etc.

The main varieties of dehydrated vegetables are onions, radishes, carrots, potatoes, daylilies, peppers, kidney beans, tomatoes, cabbage, kale, wild

(Mpa)						
Drying time (h)	0.2-1.2	0.2-1.2	0.2-1.2	0.2-1.2	0.2-1.2	0.2-1.2
Transmission power(kw)	0.75	0.75	0.75	0.75	0.75	0.75
Size (m)	12×1.81×1.9	12×1.81×1.9	12×1.81×1.9	12×2.4×1.92	12×2.4×1.92	12×2.4×1.92

Features of vegetable dehydration drying equipment:

- 1.LD1603 vegetable dehydration equipment can meet the dry and large-scale continuous production of vegetable materials such as strips, lumps, flakes and large granules of roots, stems and leaves while it can retain the nutrients and colors of the products to a large extent.
2. LD1603 vegetable dehydration equipment drying area, wind pressure, air volume, drying temperature, belt speed can be adjusted to adapt to the characteristics and quality requirements of vegetables.
- 3.LD1603 vegetable dehydration equipment can adopt different process flow and add necessary auxiliary equipment according to the characteristics of vegetables.



Structure sketch 1 of LD1603 vegetable dehydration equipment

Configuration of LD1603 vegetable dehydration drying equipment configuration:

1,Chassis, 2, feeding hopper, 3, exhaust pipe, 4, refining device, 5, air inlet pipe, 6, air pipe; 7, transmission wheel, 8, motor 9, conveyor belt; End, 11, transition end, lower screed plate, 13, chute, 14, lower screed column, 15, slide: 16, upper screed, 17, upper slab; 18, through hole, 19, shaft 20, drive rod, 21, eccentric bearing, 22, venting hole, 23. guiding column 24, guiding groove, 25, connecting pipe, 26, suction hood, 27, air hood, 28, fan, 29, electric heating Tube, 30 dehumidifier 31, beam, 32, hot air relay

Composition of LD1603 vegetable dehydration and drying equipment:

Its main equipments include belt conveyor, miscellaneous sorting conveyor, washing machine, peeling machine, cutting machine, blanching unit, sugar hopper, water purifier, pickling car, turnover car, and box car, hot air drying equipment, foreign matter sorting and separation equipment. The supporting

equipment for the packaging section includes electronic scales, sealing machines and balers, which can be purchased from existing domestic stereotyped products.

The LD1603 vegetable dehydration drying device is provided with hot air relay device that has one at least between the drying conveyors. The hot air relay device comprises a communication tube which is provided with on the corresponding beam, the setting of the hot air relay device breaks through drying due to insufficient wind power. The setting of the hot air relay device breaks through the limitation of the number of layers of the drying conveyor device due to insufficient wind, the multi-layer drying conveying device can be arranged, the time of the material in the casing is greatly improved, and the output is improved.

Our service:

1. A year period of warranty service.
2. 24-hour online service system and 24-hour service hotline to ensure the convenience of new and old users.
3. The user purchases the LD1603 vegetable dehydration and drying equipment, the manufacturer will present the installation and maintenance video.
4. Our technical staff will provide technical support at any time.

Dehydrated vegetables have a long storage time and basically maintain the original shape, color, taste and nutrients, it are convenient to eat. At the same time, because of the small water content and easy transportation, the dehydrated vegetables can effectively regulate the production season of fruits and vegetables. There is a great demand for this product in the domestic and foreign markets. Vegetable dehydration drying equipment LD1603 and the hot air continuous drying equipment LD1601 oven from Leader Microwave Equipment Company cater to the needs of the industry. We will continue to improve and provide customers with more cost-effective advanced products.