

Powder drying equipment

What are the advantages of the powder dryer?

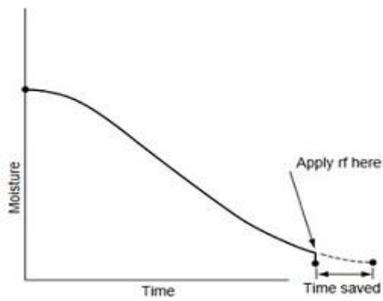
- 1.The heating and drying of powder drying equipment are uniform.It has high quality and proper price.
2. As a professional manufacturer of microwave powder drying equipment, our Leader can customize microwave drying equipment for you.
3. Long service time and convenient maintenance.
- 4.High efficiency and labor saving.
- 5.The equipment is easy to control and has advanced technology, out-of-the-box, flexible and convenient operation.
- 6.No waste water, no waste gas, environmental protection without pollution.It is a safe and harmless high-tech.

			
12kw Powder drying equipment	30kw Powder drying equipment	50kw Powder drying equipment	Higher powder drying equipment can be customized

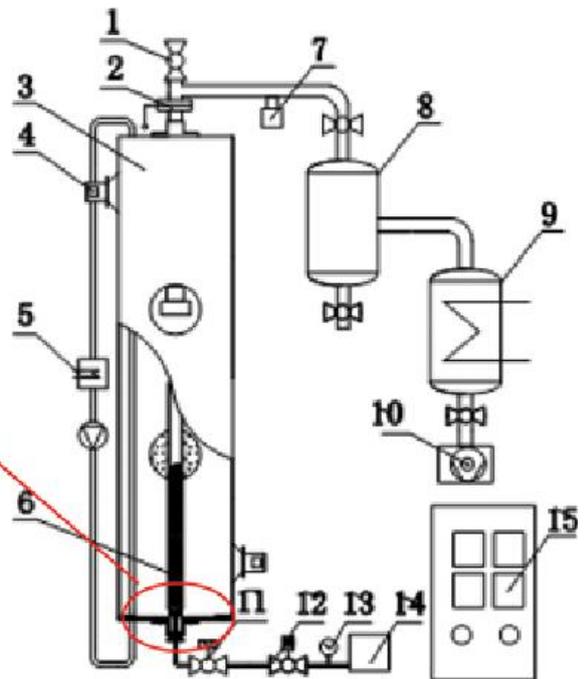
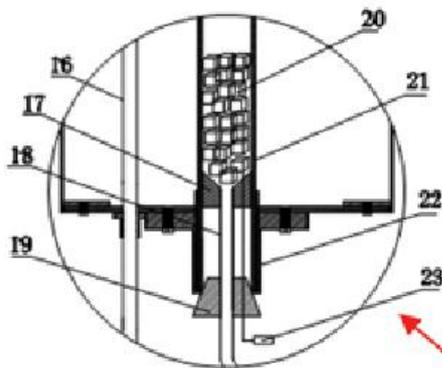
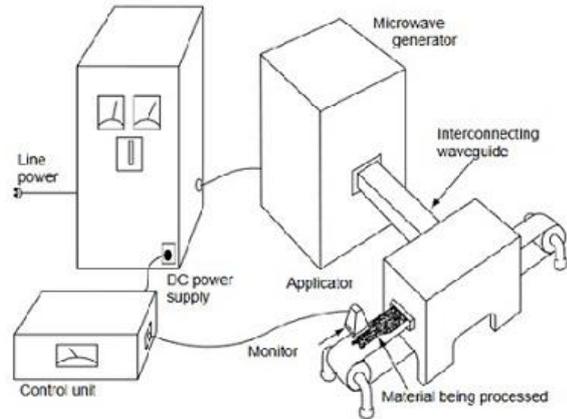
Product specification:

	Powder drying equipment
Microwave frequency	915 ± 25MHz
Microwave power	Above 10kw-200kw (continuously adjustable)
Transfer speed	0.1~3m/min frequency control
Microwave leakage	≤5mw/cm ² (GB5959.6-87)
Drying quantity	0.5~1.0T/ h
Hourly capacity	5 to 7 T
Equipment appearance size	Length x width x height 8000×5000×2300 (mm) (customizable)
Control mode	Touch screen、PLC control

Boost drying with Microwave Dryers



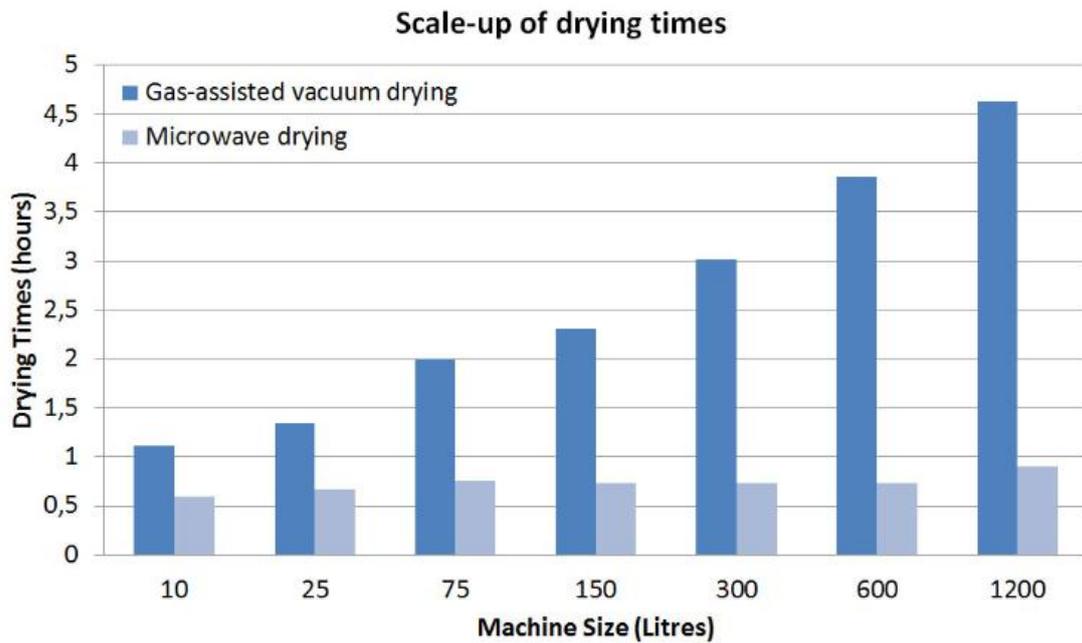
Finish Drying with Microwave dryers



Microwave heating is a direct heating method. In the rapidly alternating electric field generated by microwaves, polar materials orient and reorient themselves according to the direction of the field. The rapid changes in the field — at 2450 MHz, the orientation of the field changes 2450 million times per second — cause rapid molecular reorientation, resulting in friction and heat. Different materials have different properties when exposed to microwaves, depending on the extent of energy absorption, which is characterized by the loss factor.

Given the characteristics of the materials commonly used in pharmaceutical production, microwave energy is well suited for drying pharmaceutical formulations. The liquids most frequently used in wet granulation (water and alcohol) have much higher loss factors than the

other standard wet granulation ingredients (lactose, corn starch, for example), leading to higher microwave energy absorption and the preferential heating of these liquids.



Before and after the purchase, we will provide you with a variety of free consulting services, and can tailor the plant design for you according to comprehensive equipment and site conditions .If you visit, we will have professional technical service staff to answer your questions.If you have the intention to understand, please feel free to contact us!