

Drying and sterilizing equipment for cat and dog food

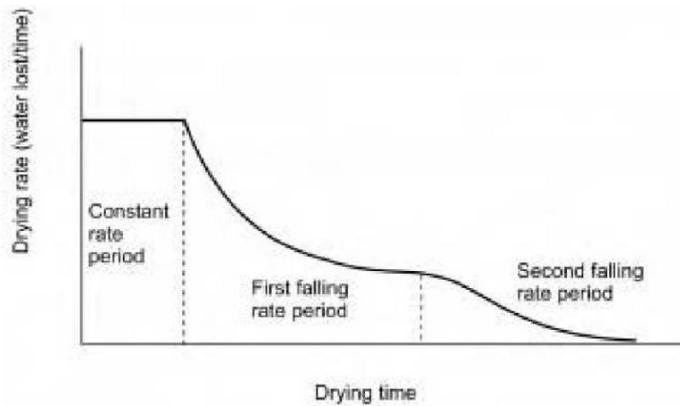
Advantages of Leader cat and dog food drying and sterilization equipment:

- 1.Safety in use.Cat food and dog food drying and sterilization machinery adopts high quality stainless steel material, strict sealing technology and equipped with safety valve and automatic alarm system, to ensure 100% safety.The equipment is certified by CE, SGS and ISO.
- 2.Excellent quality.The internal heating characteristics of microwave ensure even drying of pet food, and the rapid drying process avoids high temperature damage to nutrients and original flavor.
- 3.Efficient production.Microwave can dry cat food and dog food at the same time.The high speed is conducive to the expansion of production scale.
- 4.Environmental protection and energy conservation.The cat and dog food drying equipment consumes electricity for operation and is easy to clean.There is no need to preheat, which is out of the box. There is no heat transfer during the heating process, which will not heat up the air and the body. It is safe and energy-saving.
In addition, no harmful substances will be produced in the process of drying and sterilizing cat and dog food, resulting in zero pollution to the surrounding environment and ensuring compliance with EU environmental emission standards.
- 5.save costs.PLC automatic control system saves manpower and improves working environment. The structure of pet food drying and sterilization equipment is compact,saving the cost of the site.The microwave sterilization function saves the cost of sterilization equipment.

Specifications and parameters of the equipment for drying and sterilizing cat and dog food:

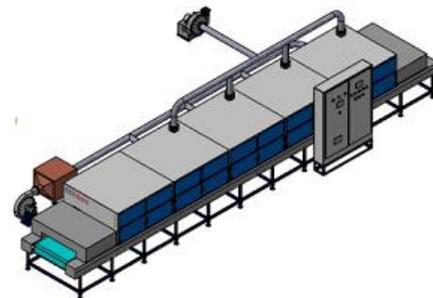
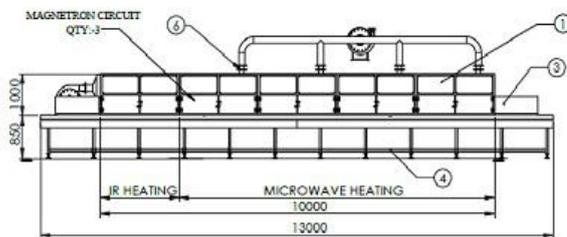
| Model | Detail | | |
|--------------------|---|--|---|
| Model | DL-6 | DL-10 | DL-16 |
| Picture |  |  |  |
| Daily capacity | 6T | 8T-10T | 15-20T |
| Total power | 24KW/h | 30KW/h | 54KW/h |
| Floor space | 30 * 10 *8m | 30 * 10 *8m | 40 * 10 *8m |
| Operating pressure | Ordinary pressure | | |
| Heating means | electricity | | |
| working method | completely continuous | | |
| Cooling Method | water-cooling | | |
| Lifetime | 5-8 year | | |

The benefits of microwave drying we should first have a quick look at the much more conventional method of air drying. As shown in Fig.1, a typical drying curve of a foodstuff can be subdivided into three phases. The first period is one of constant drying rate per unit of surface area. During this period the surface is kept wet by the constant capillary-driven flow of water from within the particle. The factors that determine and limit the rate of drying in the so-called 'constant rate period' all describe the state of the air: temperature and relative humidity as well as air velocity.



In drying the main cause for the application of microwaves is the acceleration of the processes, which are (without using microwaves) limited by low thermal conductivities, especially in products of low moisture content. Correspondingly sensorial and nutritional damage caused by long drying times or high

surface temperatures can be prevented. The possible avoidance of case hardening, due to more homogeneous drying without large moisture gradients is another advantage.



We are not limited to making and selling machines. Leader continuously provides high-quality machinery and equipment, such as our cat and dog food drying and sterilization equipment. We will continue to design and manufacture more high-tech machines and serve the world. You are welcome to contact us.