

FISH DRYING MACHINE



- ◆ Small dried fish is a delicious and characteristic food. Fish meat contain folic acid, vitamin B2, vitamin B12 and other vitamins, which have the efficacy of nourishing the stomach, reducing the swelling of water, clearing the milk, clearing heat and detoxifying the breath. It is effective for all kinds of edema, swelling, abdominal distention, oliguria, jaundice and lactate. The fish is rich in magnesium, has a good protective effect on the cardiovascular system, and is beneficial to prevent cardiovascular diseases such as hypertension and myocardial infarction.
- ◆ Traditional fish drying refers to the fresh fish or sea fish after full drying. Traditional sun drying is susceptible to weather, and fish corrupts and spoilage in severe cases. Even if dried, the flavor and color will be very different. There are many kinds of fish dryers on the market. There is no standard for each kind of fish dryers, and the color and nutrients of the dried fish are not uniform. If coal boilers or oil boilers and firewood equipment are used to dry the food, it's very unsanitary, so it can't be used all the time. Burning coal, burning charcoal, drying, temperature is very difficult to control, the production process will also produce harmful gases, pollution of the environment, the country has issued The text forbids, who burns coal seals who, who sells coal catches who.



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- ◆ The water content of small fish is relatively high, should pay special attention to the control of temperature and humidity in drying. As a result of the development of science and technology, Dryfree small fish dryer has been applied in a homeopathic way, which has solved many unsanitary and energy-consuming problems of the traditional fish dryer, which also requires a great deal of labor force. Dryfree dryer designed for small fish, heat source heat pump drying, efficient dehumidification system timely removal of moisture in the drying room; the whole process of drying computer monitoring, accurate control of drying temperature; The optimal layout of the air duct ensures that the temperature is uniform in each position of the drying room. All the materials in the drying room are heated evenly, the drying degree is even after drying, the color is even, and the whole no pollution, no emission, high efficiency, low energy consumption in drying process, the dried fish is superior to natural drying, and the quality is superior to that of natural drying.

Methods / Steps

Cleaning:

primary screening, head-removal, slag removal and cleaning of the small fish.



Cooking: a small fish that has been cleaned and steamed in a steamer.



DRYING:

put the steamed fish in the tray and put the tray in the drying room. According to the following parameters: the first stage drying temperature is 40 degrees, time is 3 hours, humidity control at 55%. The second stage time is 4 hours, temperature is 60 degrees, humidity control at 36. The third period needs 3 hours, temperature is around 68 degrees, humidity control at 18.. When the time is finished, most of the water in the fish can be removed, and the taste is fragrant, up to the drying standard, which can be packed.



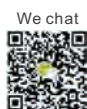
Packaging:

the dried small fish grading packaging, pay attention to avoid light and protect the inch.

Little Fish Drying Project



Other Fish Drying Photos



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