



◆ DRIED GINGER

Dried ginger slices, which are harvested in winter, remove stem leaf, fibre, silt and cut into slice, and dry them up. They are fragrant, special and spicy. Although dried ginger slices are made of dried ginger, there is a difference between ginger and ginger. There is a saying in Chinese Folk that "ginger is used to treat stomach and ginger to spleen".

The ginger is relatively mild, its medicine can slowly infiltrate "inside", that is, the visceral disease, so it's greater than the impact on the spleen. The combination of cold and heat of dried ginger and ginger has the effect of warming and dispersing cold, clearing the veins, dampening and dissipating phlegm, warming the lungs, resolving phlegm, and treating the cold pain of the abdomen and stomach, vomiting, diarrhea, cold limbs, warm kidneys, and pain relief. Because of the humidity in summer, many people will suffer from dampness, sleepiness, insomnia, depression, lazy speech and other symptoms. At this time, you can properly take ginger to regulate it. And had better choose moderate dried ginger. Some people eat greasy supplements to improve their immunity, such as Guyuan ointment, dried longan, cooked land, and so on. At this time also had better cooperate to eat dried ginger to mild., it is just like the tree transpiration.,if you don't give enough sunlight, you can't drink water, and the whole striae can't reach it, so you need ginger to warm up from medium to scorch. Workers who are often sleepy in summer, can buy some dried ginger and blacktea brewing, often drink this ginger tea can refresh the stomach, adjust sub-health is also good.

Drying is an extremely important process in ginger processing, at the same time also is one of the biggest energy consumption stage. The traditional ginger drying is mostly roasted by coal-fired steam boiler, which is polluted and expensive to manage. type of dry ginger model, it is very urgent to study a new type of dry ginger model. The development of a new energy-efficient drying equipment has become a trend. Therefore, our company successfully developed a new ginger drying equipment-heat pump ginger dryer.

Compared with traditional drying, heat pump drying has remarkable energy saving effect, and the drying quality of drying materials is keep better, especially suitable for drying sensitive and volatile products. At the same time, intelligent control technology is used in the whole process of heat pump drying, which saves a lot of labor cost, time and labor.

◆ THE PROCESSING TECHNOLOGY OF DEHYDRATED GINGER SLICE.

The single batch weight of ginger drying is large. General biopsy using slicing machine after cleaning, thickness is about 4-5 mm, then it is loaded into material tray and pushed into drying room.

The processing technology of dehydrated ginger slice includes material selection, cleaning, washing, slicing, selection, packaging, etc.

Material selection: ginger raw material for dehydration must be fat, big, and healthy ginger without tender bud. Raw material storage should notice ventilated breathe freely, especially to antifreeze and heat release.

Cleaning: According to the main ginger separated crib, remove the mud, peel off the fibrous root, epidermis and metamorphic part. When peeling, do not scrape into the meat layer, otherwise dehydration will expose the ginger fiber into the fibrous root, affecting the quality.

Soaking: pour the ginger after peeling into the ginger washing machine to wash the puddle, then use the knife to remove the skin and the spoilage part, and then rinse with flowing water three times.

Slicing: slice thickness is generally about 4-5mm. The requirement is to follow the silk slice, thickness is basically uniform.



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Dehydration: sliced ginger immediately evenly spread into the screen, quickly into baking. Dried products should be immediately sealed in iron drums.

Finished product selection: after drying of finished product should be selected in time, remove the bad, discolored and grayish brown ginger and debris, especially the impurity must be strictly removed. Packing the qualified product in plastic bag, seal the mouth, and then pack it into carton.

Quality requirements: request product texture and delicate, don't expose fiber, taste spicy, piece of full, cream powder thick and homogeneous.

◆ HEAT PUMP GINGER DRYING MACHINE



FEATURES 1

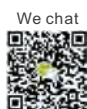
General power:220V/50HZ,non industrial use of electricity, every family can have.

FEATURES 2

Super high energy saving:the use of heat recovery technology,based on the automatic humidity of the baking room humidity.energy efficiency in more than 70%.

FEATURES 3

Automation control:the use of integrated control system,man-machine interface, automatic control without personnel on duty.



◆ TECHNICAL PARAMETERS

Technical Parameters		
	Integrated heat pump dry system	
Power	220V/2N/50HZ	
Compressor	type	3HP
	other	Fully enclosed scroll compressor
Evaporator	aluminium	
condensator	aluminium	
Rated input power	3.5KW	
Rated input current	A	13A
Maximum temperature /rated temperature	℃	85/80
Refrigerant Volume	KG	4
Ambient temperature	℃	>0
size (L×W×H)	mm	2800*1100*2200
insulation thickness	mm	50
tray quantity	pcs	40
tray size	mm	640*460*25
tray material	aluminium	
equipment weight	KG	600
Noise in 1 meter	dB(A)	55
Exhaust Maximum temperature	℃	115
Exhaust pressure	Mpa	≤2.35
Return air pressure	Mpa	≥0.03



◆ ADVANTAGE OF DRYFREE GINGER DRYING MACHINE:

- High efficiency and energy saving: the automatic ginger dryer is controlled by computer without manual guard. The process can absorb a lot of heat in the air by consuming a small amount of electric energy.
- Small occupied area: the heating and dehumidification system integrates, the equipment volume is smaller, the installation is more convenient, the operation is more stable.
- Environmental protection no pollution: no combustion and emissions, automatic ginger dryer is a sustainable environmental protection products.
- Safe and reliable operation: the whole system operates without the flammable, explosive, toxic, short-circuit and other risks that may exist in the traditional drier (fuel, gas or electric heating). The automatic ginger dryer drying process is an absolutely safe and reliable semi-closed drying system.
- Long service life, low maintenance cost: automatic ginger dryer process. technological process is developed on the basis of traditional air conditioning technology, stable performance, reliable, long service life, safe and reliable operation, automatic manual operation, intelligent control.
- Comforable and convenient, automation, high degree of intelligence: automatic ginger dryer drying process, the principle diagram of the automatic control thermostat 24 hours of continuous drying operation.
- Wide range of application, not affected by climate: automatic ginger dryer drying process can be widely used in food, agricultural and sideline products, paper wood, leather chemical medicine, etc. And other high temperature hot water and drying system equipment.

◆ CASE SHOW OF GINGER SLICES DRYING



Raw material: 80kg fresh ginger
Drying equipment: heat pump 3HP dryer
Drying time: 6H

◆ CONTROLLER PARAMETER SETTINGS:

- A section of temperature 35 degrees 1 hour, humidity 55
- Second stage temperature 48 degrees 2 hours, humidity 40
- Three section temperature 55 degrees 2 hours, humidity 30
- Four section temperature 65 degrees 1 hour, humidity 18

◆ OTHER AREAS OF APPLICATION:

- Chinese medicinal materials such as Panax notoginseng, Lycium barbarum, Codonopsis, Luohanguo, Flos Lonicerae, Sagang, Lycium barbarum drying and so on;
- Vegetables such as cabbage stem, hot pepper, mushroom, yellow cauliflower, edible fungus, grain grass, seed, sausage, dried meat, etc. ;
- Tobacco, tea, sausage, bacon, peanut, melon seeds, candy, dried fruit, jujube, noodles, rice flour, dried curd, etc.



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