

Microwave Rice Treatment



Economic production of fast cooking rice with microwave treatment.

First test-contract 30 t with METRO Hungary. Production rate about 300 kg/h with patented Alföldi Malomipari-Linn process & furnace 20 kW.

Process description

The rice is hulled and then packed into bags suitable for ready cooking. Only after the packing the microwave treatment occurs, which is conducted without addition of water. The microwaves and a special process technology ensure that the rice with a natural moisture content of approx. 14% can reach the short cooking time effect. After the microwave treatment the rice is cooled and can then be packed and shipped.

This new process gives a reduction in the required process time as the soaking time of several hours and the long-time drying process of conventional processing is eliminated. This also gives a reduction of energy requirements as the energy consuming drying process is no longer required. Additionally, improvements in taste and colour of the rice treated with the new process have been observed, due to the effect that the treatment time and thus the stress to the rice is reduced.



Type: MDBT 20

Microwave power: 20 Kw
Number of magnetrons: 26
Heated length: appr. 4,3 m
Belt width: 270 mm



End of unit



Transport to cooling belts



Cooling belts

We are looking forward for your questions:

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