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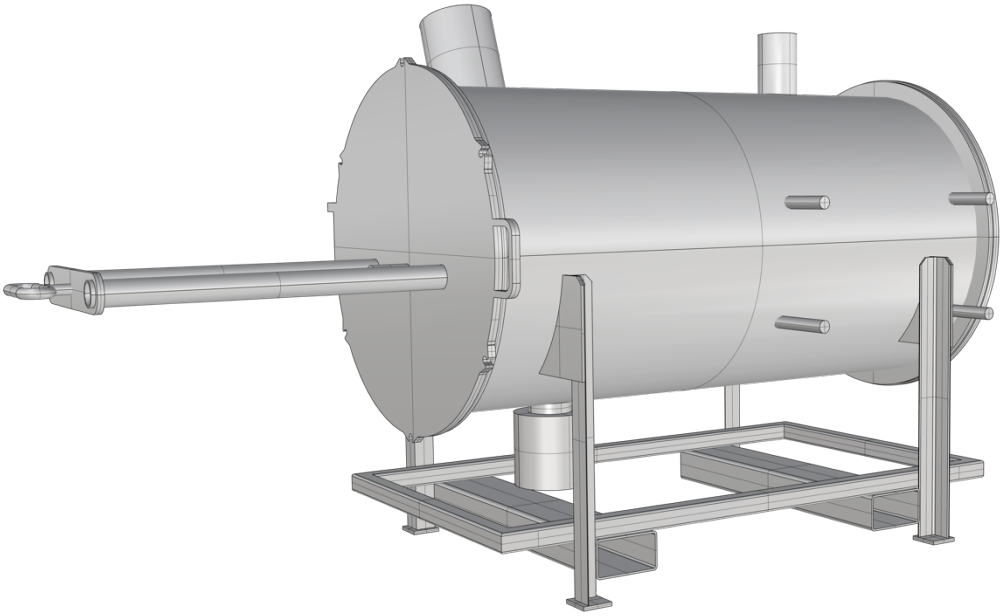
Fact Sheet: MIPEX-600

System and process description
The MIPEX-600 is a vacuum dryer for small-batch production of crispy dried fruit and vegetable products. The unit consists of two chambers separated from each other electromagnetically. The MIPEX-600 is mainly designed for R&D purposes and for very small scale productions. In chamber part 1 the predried raw-material to be treated is heated in a product-tray by means of microwaves. When a product-specific temperature is reached, which is know-how to be explored for each product-type, the chamber is evacuated. The product is expanded by the steam that is now released below the atmospheric boiling point within the tissue. After a product-specific holding time for vacuum and corresponding temperature, the product-tray is pushed into the chamber part 2 with the help of a manual pusher. Here, the product continues to be dried in a vacuum with the aid of infrared radiation to a residual moisture content of approx. 1-2% (depending on the product) and is then stabilised by cooling to a temperature below 25°C. The process is under IP protection.

Schematic drawing


Plant dimensions
L/W/H: 2600 mm x 1100 mm x 1800 mm (approx.)

Capacity of final product
All mass balances shown are based on an apple cube with 10 mm edge length an an input residual moisture content of 16-18%. • average output per batch: 1.2 kg • average batch time: 4-5 h