

# Like fresh

MICROWAVE VACUUM DRYING  
FOR SENSITIVE FOOD



LIKE FRESH

BUT DRIED

# Microwave Vacuum Dehydration

## BENEFITS OF THE WAVONIQ F12 CENTER

Microwave dehydration reimaged. Drying of sensitive products with the wavoniq F12 Center through a safe and easy vacuum process performed under mild conditions. The results will impress you.

Within our network, we have been creating high-performance applications in microwave technology for many decades. In developing and producing components and subsystems at highest technical level, our main focus has always been on our customers and their needs.

It therefore comes as no surprise that, the wavoniq F12 pushes existing limits right out of the gate.



### TOP RESULT

Microwave vacuum drying combines the advantages of two dehydration techniques: the evacuation process eliminates atmospheric oxygen to a large extent and lowers the temperature to approximately 20 - 40 °C. These mild conditions promote maximum retention of nutrients, colors and flavors. With microwaves, dehydration energy is applied not only to the surface but throughout the entire material. This results in short drying time and reduces shrinkage to a minimum. Dried food in this way not only looks attractive, but will also delight you with its delicious taste and high nutrient content.



### HIGHLY ECONOMICAL

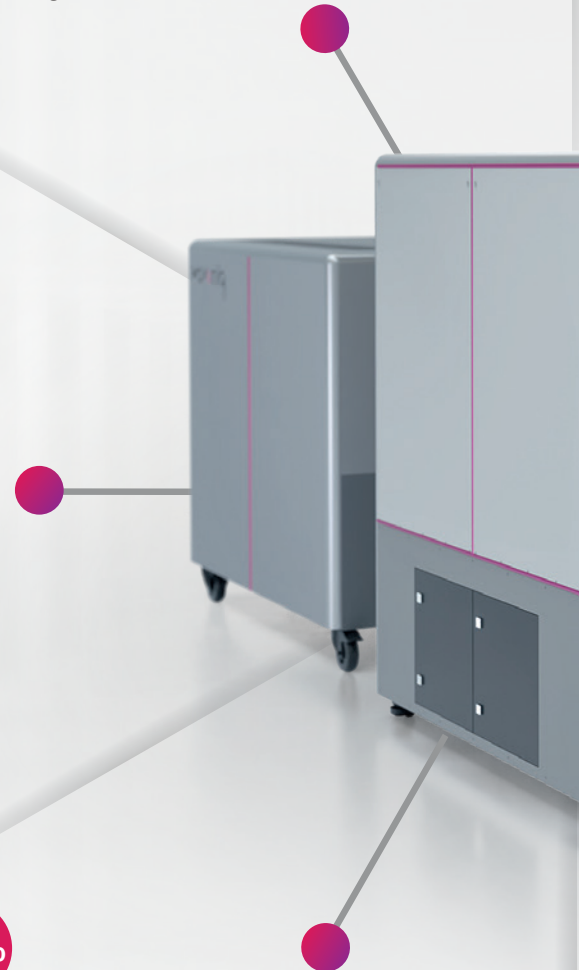
Compared to freeze drying, the substantially shorter drying time results in significantly lower production costs per unit of weight.

Another PLUS: Unlike conventional food freezing, wavoniq drying eliminates the entire cooling and freezing process. This leads to a significantly smaller CO<sub>2</sub> footprint.



### SUPER FAST

1-2 hours drying time instead of 24 hours or more with freeze drying – but with maximum product quality! That advantage makes the wavoniq F12 Center truly attractive.





## EXTRAORDINARY DRYING

Smart in two ways: The microwave chamber design and the control system ensure uniform dehydration without tumbling, which prevents food damage. Pre-drying is not necessary. An IR camera monitors the process to keep temperatures at proper level, especially in the critical final phase of the dehydration process.



## ERGONOMIC

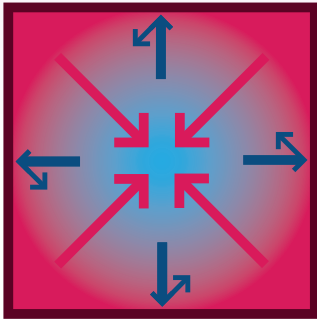
The wavoniq F12 Center's large door makes it easy to load and unload the drying chamber at ideal working height. Especially helpful is the separation of the tubular vacuum chamber and the microwave chamber, making cleaning effortless. With the F12 Center's robust and almost maintenance-free design, virtually no further service is required.



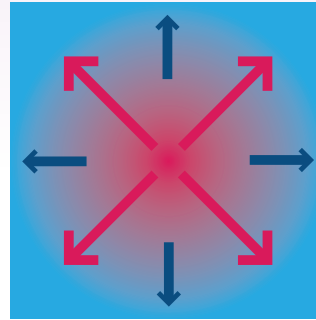
## SIMPLE

Less than 9 m<sup>2</sup> of floor space and a power supply are all you need to operate the wavoniq F12 Center. Using its equipped castors, you can conveniently move it into position, where it remains mobile. Almost plug and play.

## ADVANTAGE OF MICROWAVE DRYING



In conventional dehydration, heat flows from the outside to the inside. This closes the surface pores and keeps the evaporating moisture from escaping. Drying time is extended, usually causing material damage and an altered appearance.



In microwave dehydration, heat is primarily generated within the material. As a result, pores on the surface remain open and moisture evaporates. The result extremely rapid drying, unblemished appearance, high nutrient content and outstanding flavor.

## COMING SOON: TEST THE WAVONIQ F12



Do you hate to leave anything to chance? So do we! That's why we're working at full speed to provide rapid delivery of your wavoniq F12 before you invest. This will assure further optimization and perfect mastery of your process. How does that sound? Contact us!

### LEARN MORE ABOUT YOUR SATISFACTION TEST

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## TECHNICAL DATA WAVONIQ F12

Dimensions (L x W x H)	1.8 x 1.5 x 2.1 m
Dimensions Pump Stand (L x W x H)	1.8 x 1.3 x 1.7 m
Microwave power	12 kW
Connected load	3/N/PE/400V/230/50Hz 63A
Weight of material to be dehydrated	10–20 kg
Drying time	1–2 hours*

\*Depends on the food to be dehydrated

## INSTALLATION PLAN

