

Cookies Microwave Making Machine

The times are advancing, kitchen supplies are constantly being upgraded, and many kitchen appliances are making full use of resources other than gas. A [microwave making machine](#) is a good example.



The working principle of [cookies microwave making machine](#): I believe most people are familiar with the use of microwave ovens. The microwave oven is heated by an internal magnetron. Microwave is a high-frequency electromagnetic wave that uses electromagnetic waves to tell the heat generated by the operation to heat the food. Generally, the brass tube inside the microwave oven generally uses a copper tube or a quartz tube. The copper tube is difficult to cool after heating, which is easy to cause burns, and the quartz stone heating time is slow. The inside of the convection oven is a halogen tube, which can rapidly generate high temperature and high heat. The cooling rate is also fast.



Maybe you're used to tossing your packaged food in the microwave along with your plastic lunch box. Because plastic containers deform when heated and release toxins that contaminate food, they can cause cancer in the long run. It should also be noted that metal containers are not desirable, because in the microwave heating will produce sparks, not only will damage the furnace body will also cause an explosion. We should use special containers for microwave oven to heat food, and do not use them during heating.



Close the lid of the container tightly, because the heat generated by food heating in the closed container is not easy to release, making the pressure inside the container too high, easy to cause explosion accident. Avoid using metal or plastic containers to heat food. People often put food into the microwave oven to thaw or heat, sometimes forget to take out, a put is a few hours. If you forget to remove more than 3 hours, it is best to throw it to do not, so as not to cause food poisoning. In addition, food that has been heated for too long will become dry quickly due to water loss, and its nutritional value will be greatly reduced in addition to poor taste. The heating time should not be too long.

Put the flesh of half cooked into microwave oven heat to be cooked completely, although can shorten cook time, but the bacterium still can grow when food is half cooked, when reoccupy microwave oven is heated the second time, time is too short kill bacterium completely impossibility. In this case, the frozen meat can be thawed in the microwave oven, and then heated into cooked food, so that you can eat at ease. Be careful when heating or defrosting food in the microwave. The same goes for thawing. Meat thawed in the microwave oven should not be frozen, because the meat thawed in the microwave oven, in fact, has been a layer of low temperature heating outside, in this temperature bacteria can reproduce, but again frozen can not kill the live bacteria. If you have defrosted meat in the microwave, heat it until it is fully cooked before putting it in the refrigerator.