

THE NUWAVE ADVANTAGE: DISRUPTIVE TECHNOLOGY FOR ALL YOUR FOOD DRYING NEEDS



NuWave Research offers a patented **VACUUM MICROWAVE DEHYDRATION** technology using our Rapid Low Temperature Dehydration (RLTD) that is fast, controlled, and scalable; keeping the integrity of your products intact.

Our patented technology focuses on working closely with the consumer through our whole process. From trials to installation.

WHY APPLY A VACUUM?

- Removing oxygen via the vacuum while heating will reduce the boiling point enabling product processing at lower temperatures
- Increasing the speed of drying
- Eliminating uncertainties within the process as everything is automated
- Keeping the integrity and nutritional value of the product



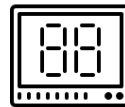
Retain the integrity of the products by keeping essential nutrients



Dry products, decrease waste, and maximize profits



Reduce mold risks, while retaining the value of products/harvests



Automate and digitally control the drying process



Dry as you produce and free up staff quickly



Operate 24/7 without disruption. Remote monitoring is available

