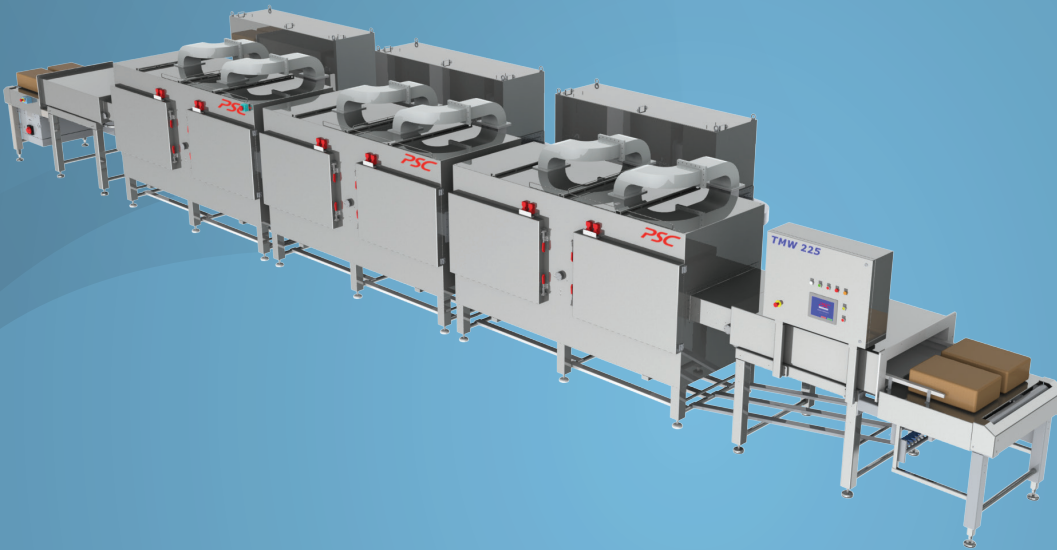


MICROWAVE TEMPERING BY **PSC**

TUNNEL SYSTEMS



TEMPER OR DEFROST IN MINUTES:

- Meat
- Poultry
- Fish
- Vegetables
- Fruit
- Cheese
- Butter

ADVANTAGES

IMPROVED YIELD: Product gain from 5-10%; No drip loss.

HIGHER THROUGHPUT: Temper in minutes; Products can go immediately to slicing, grinding, forming, etc.

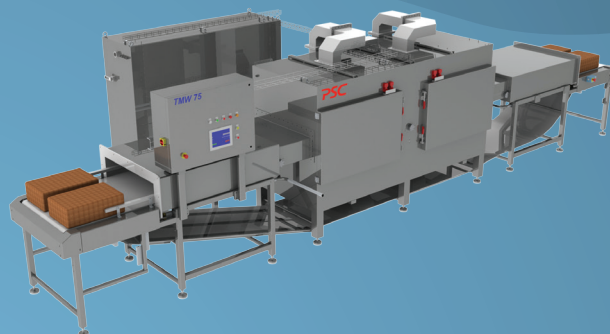
LOWER COST: Less labor to handle product; Lower inventory.

HIGHER PRODUCT QUALITY: No thawed or cooked edges; Uniform temperature for consistent processing.

IMPROVED FOOD SAFETY: No thawed product; Reduces bacteria growth.

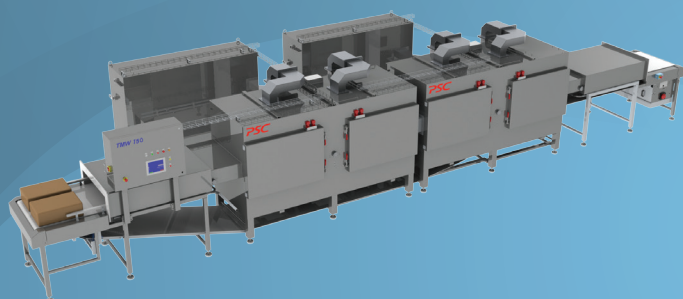
TMW 75

| | |
|------------------------|---|
| Frequency | 915 MHz |
| Microwave power | 1 x 75 kW |
| Mains | 100 KVA |
| Voltage | 480 V, 3 phase, 60 Hz |
| Cooling | Water |
| Capacity | 11,000 to 13,200 lbs./h from 0 °F to 18/21 °F 6,600 to 8,800 lbs./h from 0 °F to 21/25 °F 4,400 to 6,600 lbs./h from 0 °F to 25/28 °F |
| Size | L 30 ft • W 10 ft • H 7.5 ft |



TMW 150

| | |
|------------------------|--|
| Frequency | 915 MHz |
| Microwave power | 2 x 75 kW |
| Mains | 200 KVA |
| Voltage | 480 V, 3 phase, 60 Hz |
| Cooling | Water |
| Capacity | 22,000 to 26,400 lbs./h from 0° F to 18/21° F 13,200 to 17,600 lbs./h from 0° F to 21/25° F 8,800 to 13,200 lbs./h from 0° F to 25/28° F |
| Size | L 40 ft • W 10 ft • H 7.5 ft |



TMW 225

| | | | |
|------------------------|-----------------------|-----------------|---|
| Frequency | 915 MHz | Capacity | 33,000 to 39,600 lbs./h from 0° F to 18/21° F |
| Microwave power | 3 x 75 kW | | 19,800 to 26,400 lbs./h from 0° F to 21/25° F |
| Mains | 300 KVA | | 13,200 to 19,800 lbs./h from 0° F to 25/28° F |
| Voltage | 480 V, 3 phase, 60 Hz | Size | L 50 ft • W 10 ft • H 7.5 ft |
| Cooling | Water | | |

TMW 300

| | | | |
|------------------------|-----------------------|-----------------|---|
| Frequency | 915 MHz | Capacity | 44,000 to 52,800 lbs./h from 0° F to 18/21° F |
| Microwave power | 4 x 75 kW | | 26,400 to 35,200 lbs./h from 0° F to 21/25° F |
| Mains | 400 KVA | | 17,600 to 26,400 lbs./h from 0° F to 25/28° F |
| Voltage | 480 V, 3 phase, 60 Hz | Size | L 60 ft • W 10 ft • H 7.5 ft |
| Cooling | Water | | |

Note: Capacity depends on the required final temperature, shape of blocks, and lean/fat ratio.

