

SEAFOOD TEMPERING BY **PSC**

50Ω Radio Frequency Tunnel Systems



TEMPER OR DEFROST IN MINUTES:

- Pollock
- Salmon
- Cod
- Herring
- Shrimp
- Crab

ADVANTAGES

IMPROVED YIELD: Product gain from 5-10%.

HIGHER THROUGHPUT: Temper in minutes; Products can go immediately to sawing, slicing, 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.

TRF 30 F

Frequency	13.56 / 27.12 MHz
RF power	30 kW
Mains	40 KVA
Voltage	480 V, 3 phase, 60 Hz
Cooling	Water
Capacity	4,600 to 6,300 lbs./h from 0 °F to 16/19 °F 2,500 to 3,800 lbs./h from 0 °F to 21/24 °F 1,000 to 1,400 lbs./h from 0 °F to 26/29 °F 400 to 550 lbs./h from 0 °F to 28/31 °F
Size	L 17.5 ft • W 3.5 ft • H 7 ft



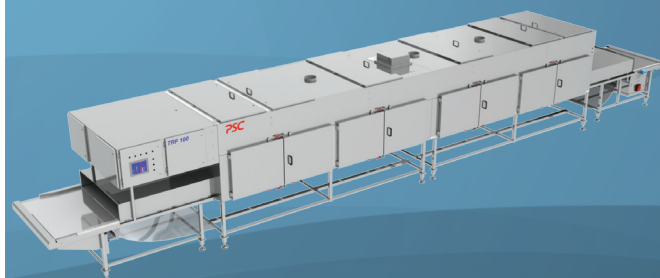
TRF 50 F

Frequency	13.56 / 27.12 MHz
RF power	50 kW
Mains	70 KVA
Voltage	480 V, 3 phase, 60 Hz
Cooling	Water
Capacity	8,000 to 10,000 lbs./h from 0 °F to 16/19 °F 4,000 to 6,000 lbs./h from 0 °F to 21/24 °F 1,600 to 2,200 lbs./h from 0 °F to 26/29 °F 650 to 900 lbs./h from 0 °F to 28/31 °F
Size	L 24 ft • W 3.5 ft • H 7 ft



TRF 100 F

Frequency	13.56 / 27.12 MHz
RF power	100 kW
Mains	140 KVA
Voltage	480 V, 3 phase, 60 Hz
Cooling	Water
Capacity	16,000 to 20,000 lbs./h from 0 °F to 16/19 °F 8,000 to 12,000 lbs./h from 0 °F to 21/24 °F 3,200 to 4,400 lbs./h from 0 °F to 26/29 °F 1,300 to 1,800 lbs./h from 0 °F to 28/31 °F
Size	L 37 ft • W 3.5 ft • H 7 ft



Note: Capacity depends on the required final temperature, shape of blocks, and type of product.

