

# MICROWAVE TEMPERING BY **PSC**

## BATCH 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.

## AMW 100

Frequency	915 MHz
Microwave power	5 kW
Mains	12 KVA
Voltage	480 V, 3 phase, 60 Hz
Cooling	Water
Capacity	770 to 990 lbs./h from 0 °F to 18/21 °F 550 to 770 lbs./h from 0 °F to 21/25 °F 275 to 440 lbs./h from 0 °F to 25/28 °F
Size	W: 75 in • D: 71 in • H: 71 in



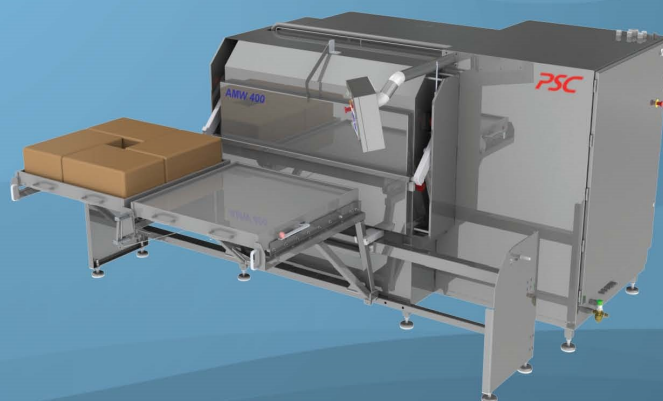
## AMW 200

Frequency	915 MHz
Microwave power	10 kW
Mains	20 KVA
Voltage	480 V, 3 phase, 60 Hz
Cooling	Water
Capacity	1540 to 1980 lbs./h from 0° F to 18/21° F 1100 to 1540 lbs./h from 0° F to 21/25° F 550 to 880 lbs./h from 0° F to 25/28° F
Size	W: 85 in • D: 91 in • H: 78 in



## AMW 400

Frequency	915 MHz
Microwave power	60 kW
Mains	90 KVA
Voltage	480 V, 3 phase, 60 Hz
Cooling	Water
Capacity	4400 to 5720 lbs./h from 0° F to 18/21° F 2640 to 3960 lbs./h from 0° F to 21/25° F 1540 to 2640 lbs./h from 0° F to 25/28° F
Size	W: 142 in • D: 118 in • H: 79 in



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

