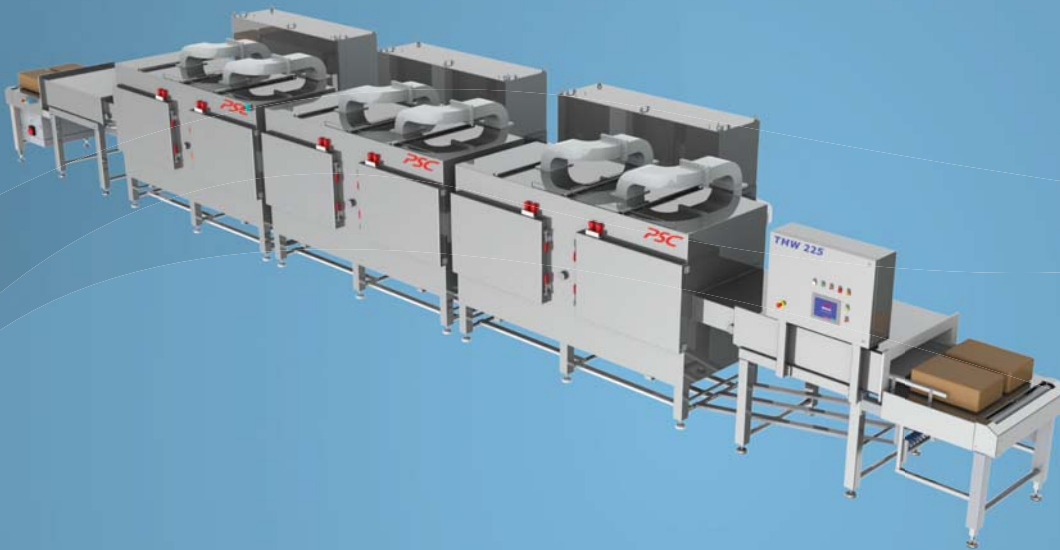


MICROWAVE TEMPERING BY **PSC**

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.

