

# 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

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



## TRF 50 F

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



## TRF 100 F

|                  |   |
|------------------|---|
| <b>Frequency</b> | 13.56 / 27.12 MHz   |
| <b>RF power</b>  | 100 kW  |
| <b>Mains</b>     | 140 KVA   |
| <b>Voltage</b>   | 480 V, 3 phase, 60 Hz   |
| <b>Cooling</b>   | Water   |
| <b>Capacity</b>  | 16,000 to 20,000 lbs./h from 0 °F to 16/19 °F<br>8,000 to 12,000 lbs./h from 0 °F to 21/24 °F<br>3,200 to 4,400 lbs./h from 0 °F to 26/29 °F<br>1,300 to 1,800 lbs./h from 0 °F to 28/31 °F |
| <b>Size</b>      | 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.**

