Employing microwave technology for tempering food has been proven superior to other methods for many important reasons. They include:

- **Improved product quality** — better taste & texture
- **Reduced handling time** — lower labor costs
- **Faster processing time** — higher through-put
- **Significantly safer** — reduces bacterial growth
- **Improved yield** — reduced drip loss saves big $$$

Clearly, microwave tempering has many advantages over traditional methods that employ external heat sources. And when it comes to designing, building and maintaining systems for tempering beef, pork, poultry, seafood, fruits and vegetables — Machlett is second to none!

In fact, Machlett is the ONLY tempering line resource that manufactures its own magnetrons — the heart of the system.

**THE NUMBERS SPEAK FOR THEMSELVES...**

- A throughput of 5,000 lbs. per hour at 75kw
- Up to 10,000 lbs. per hour throughput at 150kw
- Temperature control of ± 2° across the product
- 5-10% savings through elimination of drip loss (this equates to protein lost down the drain from blood loss in a conventional thawing process)

These savings alone can repay your investment!

**MACHWAVE COMPUTER CONTROLLED EFFICIENCY**

A user-friendly system facilitates precise control of the tempering process for optimum consistency. Moreover, this helps prevent bacteria (e-coli and listeria) from incubating. A pulse thawing option is available.

**EXPANDABLE SYSTEMS ARE OUR SPECIALTY**

Machlett can design a system that initially employs one transmitter tunnel and can add modules to increase your processing capabilities. From 4,000 pounds-per-hour to 20,000 lbs./hr., Machlett can optimize the system footprint in your facility.
Tempering System
Throughput at 75kW

- 60% Lean
- 80% Lean
- 100% Lean

ENDING TEMPERATURE (F)