# RF SYSTEMS®

SMART THERMAL PROCESSES

# SOLIDWAVE

> MICROWAVE
DEFROSTERS

SOLID STATE TECHNOLOGY

# SOLIDWAVE

Microwave defrosting of meat, fish, vegetables and dairy products

> **ECONOMICS AND OPERATIONAL BENEFITS:**
> - Designed for decades of continuous operation
> - Elimination of magnetron replacement costs
> - Lower maintenance and reduced downtime
> - Increased production throughput

> **UNIFORM DEFROSTING**
> Thanks to the solid-state generator, it is possible to adjust the parameters to match the load. This state-of-the-art technology ensures uniform defrosting without hot spots.

> **ADVANCED LOAD MATCHING CAPABILITIES**
> Materials' dielectric properties change while the product is heated.
> Solid-state systems adjust the frequency in real time for improved efficiency. The optimized energy transfer ensures uniform heating and reduces process time.

> **CONSISTENT PERFORMANCE**
> The solid state electronic guarantees consistent power output over operational life.
> The benefit is uniform product quality during time.

> **PRECISION POWER CONTROL**
> The enhanced power modulation with pulse control prevents thermal runaway and guarantees consistent product quality.

> **Defrosting of meat**

> **Defrosting of vegetables**

> **Defrosting of butter**

## TECHNICAL FEATURES

| RF Power (kW) | Standard Dimensions LxWxH (cm) | Batch / In-line | Nominal Throughput (-20°C to -4/-2°C) (kg/h) |
|---|---|---|---|
| 10 | 115 x 130 x 180 | batch | 250 kg/h |
| 20 | 180 x 130 x 180 | batch | 500 kg/h |
| 50 | 640 x 210 x 220 | Conveyor | 1300 kg/h |
| 100 | 810 x 210 x 220 | Conveyor | 2600 kg/h |
| 200 | 1150 x 210 x 220 | Conveyor | 5300 kg/h |

*Note: Production rate depends on product type, size, shape etc. The equipment can be customized to accomplish any production requirement.*

**RF SYSTEMS S.r.l.**

**Via Torre 7**
**IT-36020 Solagna (VI)**
**+39 0424 558321**

**rfsystems@rfsystems.it**
**RFSYSTEMS.IT**