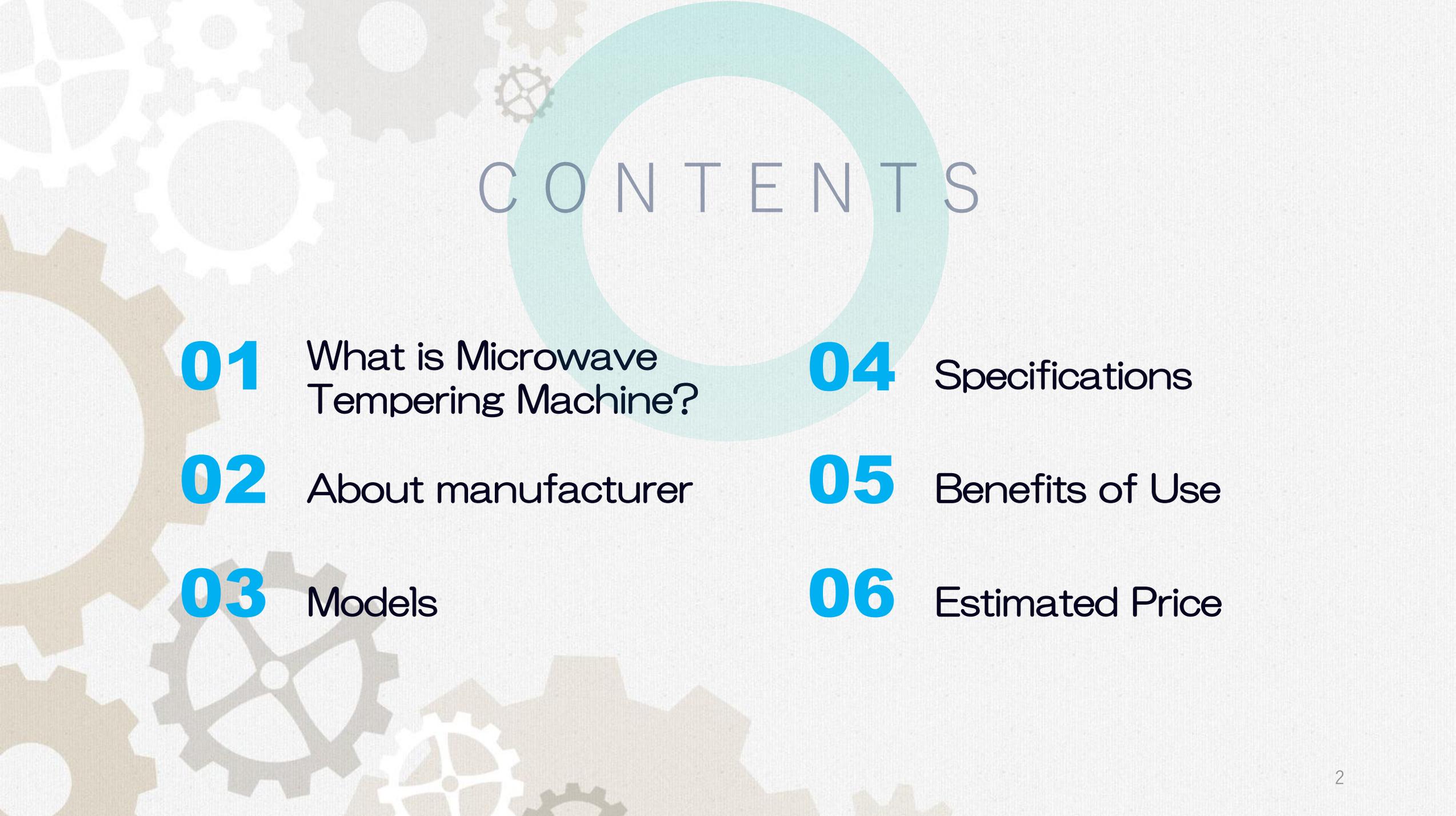


MICROWAVE TEMPERING MACHINE MIP SERIES

Continuous high-speed thawing machine for
frozen meat, fish, fruits, etc.





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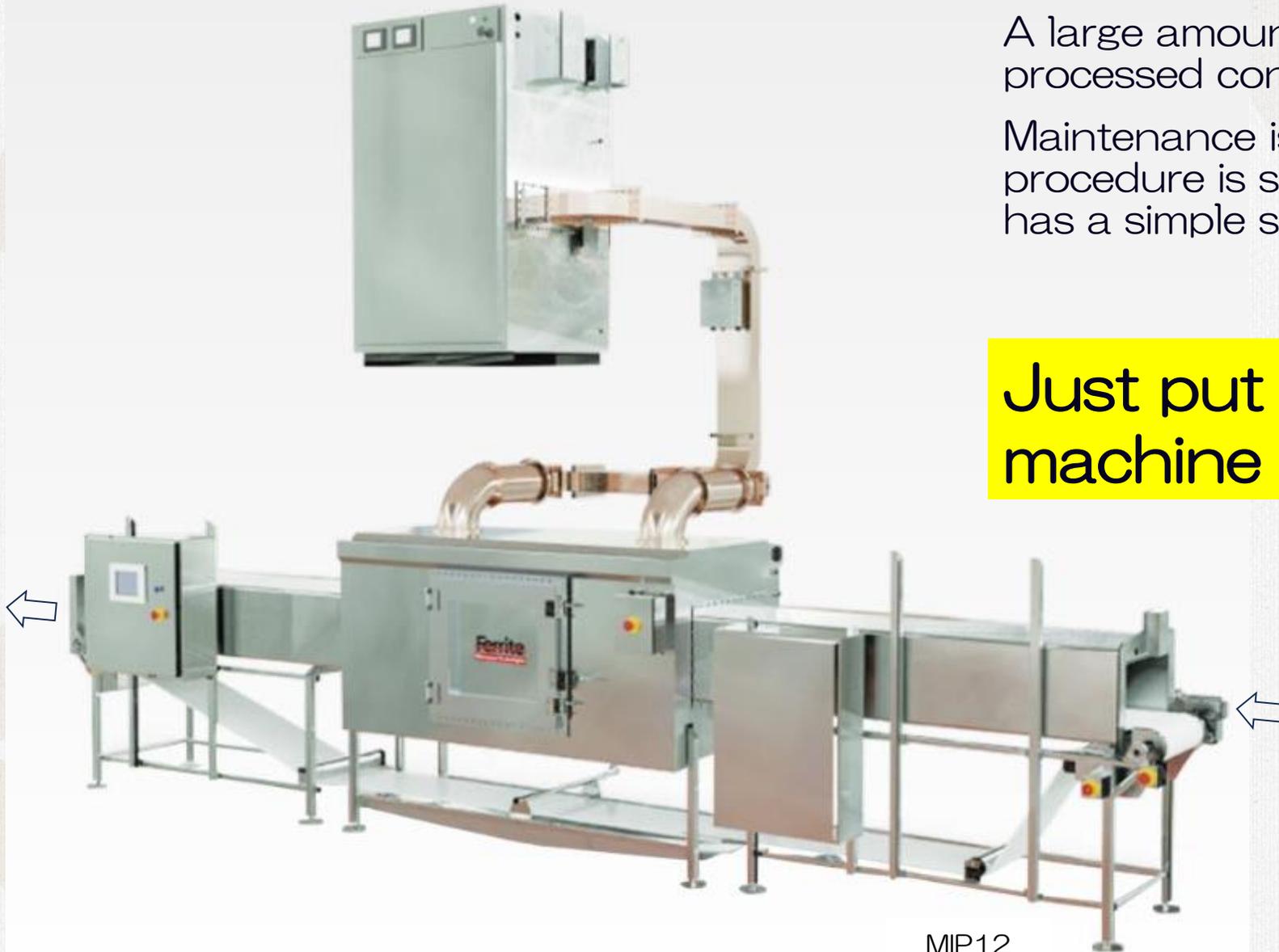
01

What is Microwave Tempering Machine?

A large amount of thawing operations can be processed continuously and quickly.

Maintenance is easy and the operation procedure is simple because the machine itself has a simple structure.

Just put things in the machine and take them out!



MIP12

02

About manufacturer

Meiji Machine acquired the exclusive Asia sales rights of Ferrite and started import and sales in June 2018.



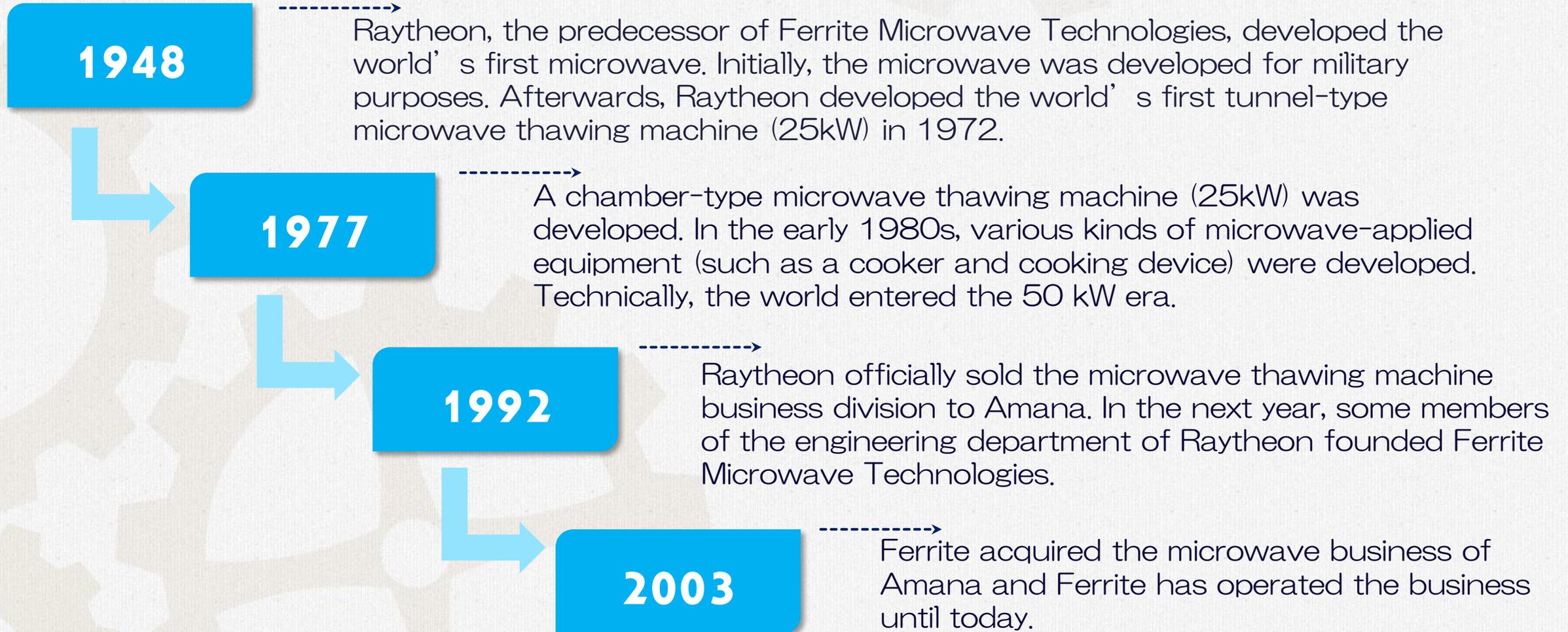
Manufacturers Specializing in Microwave Machines

Microwaves at a frequency of 923 MHz are thermally efficient and provide high power by far. The Ferrite Group has sold more than 700 sets of microwave-applied equipment all over the world.

03

About manufacturer

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04

Models

Model		Capacity	Thawing amount / 1 time		Oscillator
MIP 12	Tunnel type	10t~40t/day	Continuous input	About 05 min	Max. 4 units, 75kw
MIP 10	Chamber type	3t~10t/day	130kg	About 04 min	1 unit, 75kw
MIP 04	Mini chamber type	1t~3t/day	25kg	About 50 sec	1 unit, 35kw
MIP 03	Ultra-small chamber type	0.5t~2t/day	20kg	About 01 min	15kw

05

Specifications

Electric

Voltage : Transformer installation for 480V power supply required. Or install an up transformer (200V⇒480V) in the equipment.

electric current : To be determined based on the model.
[rough estimate : 75,000 (output) ÷ 480V (voltage) = 156A]

Frequency

Microwave tempering machine

...923MHZ (wavelength: about 32 cm)

(reference) microwave oven at home

...2,450MHZ (wavelength: about 33 cm)

Output

15kW~75kW/ per oscillator

Cooling water

Install a chiller or cooling tower for equipment cooling



06

Benefits of Use

1

Thawing time is short.

Thawing time can be shortened, saving labor and reducing labor costs.

2

Umami flavor is not lost.

Thawing at temperatures down to -3.5°C , so no dripping occurs and the yield rate does not change. The quality of the product is also unchanged.

3

Work efficiency

Because it can be thawed while still in the cardboard, No need to move shelves.

4

Sanitary

Because the food is thawed uniformly and in a short time at a set temperature, the growth of bacteria can be suppressed.

5

Production control is possible

Because it can be thawed in a short time, it can be thawed immediately when needed, and planned production is also possible.

6

Drainage measures are not necessary.

Drainage measures required for thawing under running water are not necessary.

For Customers Considering Introducing the Products

Thawing tests are available at our Ashikaga factory.
Please feel free to contact us.

We also handle thawing machines other than
microwaves.

Meiji Machine Co., Ltd.

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