

ARES



COOK



DEFROST



HEAT

PROFESSIONAL MICROWAVE OVEN

SMART SOLUTION FOR THE PRODUCTION IN COOKING,
DRYING, PASTEURIZATION, HEATING, DEFROSTING



CATALOG 2020



MIT

MICROWAVE
INDUSTRIAL
TECHNOLOGY



AN EYE ON INNOVATION

Thanks to the experience and know-how acquired over years of research and production, MIT has developed and proposed serial line machines for the most varied heat treatments. These machines have a **combination of heating technology: microwave, infrared/hot air** that allow the optimization of heat treatments.

CUSTOMER SERVICE Our technical experts and specialized staff are available to solve any problems with our machines. In addition, our specialized staff offers all our customer free training sessions on the usage of machines

WHY INVEST IN MIT TECHNOLOGY?

With 20 years of experience, we have a **HIGH LEVEL OF SPECIALIZATION** and a **SPECIFIC KNOWLEDGE** in industrial heat treatments, constantly supported by the Microglass research center.

Our lines **EFFECTIVELY COMBINE MANY TECHNOLOGIES** (microwave, infrared Microred[®], hot and cold air) to dry water-based paints on wooden or metal substrates in a very short time, polymerize resin and glues, to perform treatments on food (cooking, pasteurization or sanitization), etc.

ARES is a professional and industrial microwave oven specially designed for food processing sectors (professional kitchens and non-stop food production industries) that require heat treatments, such as cooking, pasteurization, regeneration, drying and defrosting of large blocks of frozen products.

ENERGY SAVING & PRODUCTIVE FLEXIBILITY

Thanks to, our patented technological systems and certified high-quality construction material, the heating generated by our machines is uniform throughout the treatment chamber and the desired temperatures can be reached and maintained more quickly, reducing working times and therefore the consumption of power.

MICROGLASS ECOSYSTEM

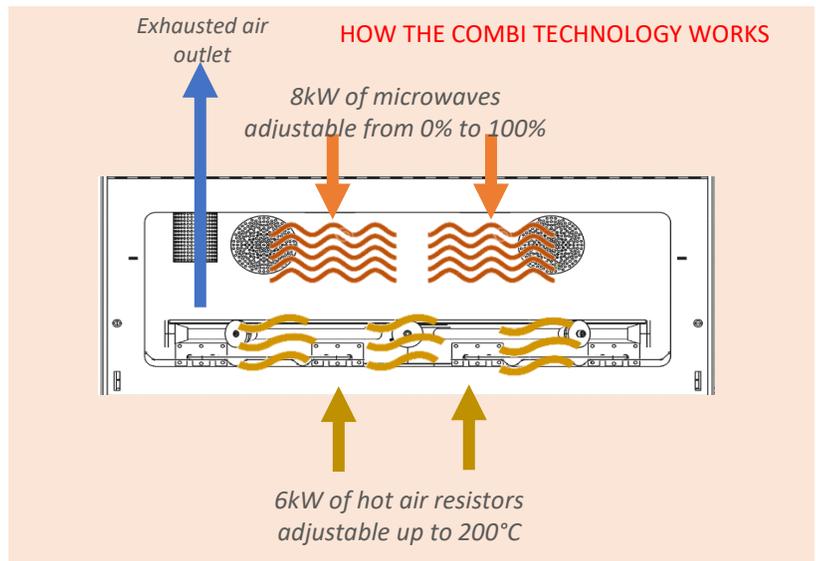
MICROGLASS GROUP was found in the year 2001 with the aim of producing and marketing components, machines and systems for thermal transformations in the industrial sector, thanks to the **combination of electrothermal technologies (microwave, infrared and ultraviolet) with traditional technologies, in hypobaric conditions, hyperbaric or modified atmosphere**, with the aim of efficiency, of the processes and obtain high quality products.

MICROGLASS GROUP is mainly composed of **MICROGLASS RESEARCH & DEVELOPMENT** (MIUR accredited laboratory for R&D and the supply of specialized components), **M.I.T. INDUSTRIES** Made in Italy Technology (for the production and sale of machines and plants).



ARES is a combined technology oven which has been designed by MIT SRL for **professional use** and for **industrial use** in the food processing sectors for heating treatments such as **cooking, pasteurization, drying, food shelf life extension and defrosting of frozen foods**.

With **ARES**, the user can create recipes by selecting **both microwaves and traditional heating through electric heaters**. Energy sources can be selected one or both at a time. The idea is to give the maximum flexibility of use and therefore the best results for the user.



WHY ARES?

For the professional kitchens and other food sectors, **ARES** will be your best partner in **quick and high-quality productivity**. Let's consider the advantages

- ✓ **ONE PRODUCT for multi-use** (cooking, baking, drying, heating, sterilization, pasteurization, defrosting and food shelf life extension)
- ✓ Cooking the food **without losing its aroma and natural properties**
- ✓ Fast and easy cycles for best quality food
- ✓ **HEATING MEDIUM combination** – Microwaves & Hot air fully adjustable (customized with Infrared on request)
- ✓ The **stainless-steel structure** for food use
- ✓ **Go green** – save energy consumption
- ✓ Store up recipes
- ✓ **END USER INDUSTRY** – Food processing & Food production
- ✓ Special equipment **for laboratory and new products development**

COMBI-TECH NATURE FOR BEST RESULTS



COOKING

- ✓ Instant cooking / just in time cooking
- ✓ Creation of new food recipe / food product
- ✓ Rapid cooking with vacuum for fruits and vegetables

BAKING

- ✓ Bread
- ✓ Cookies
- ✓ Grissini
- ✓ Cheese snacks
- ✓ Other snacks

DRYING

Drying of fruits, vegetables, herbs and other foods

STERILIZATION

Sterilization treatments for the packed and processed foods to kill bacteria and other germs

PASTEURIZATION & FOOD SHELF LIFE EXTENSION

- ✓ Vacuum cooking
- ✓ Pasteurization of milk and other food products
- ✓ Whey protein from milk

WHEN YOU COOK WITH MULTI-TECHNOLOGY MICROWAVE, INFRARED, HOTAIR OVEN THE RESULTS OBTAINED ARE:

- With this type of optimized cooking it is possible to obtain cooking of various foods in a very short time with a single oven
- This guarantees that the food maintain greater nutritional properties, is cooked but preserves a better structural morphology both tasty & fresh and have an inviting appearance and color
- Optimizes cooking allows you to cook various types of food with extremely fast cooking cycles



TECHNICAL SPECIFICATIONS

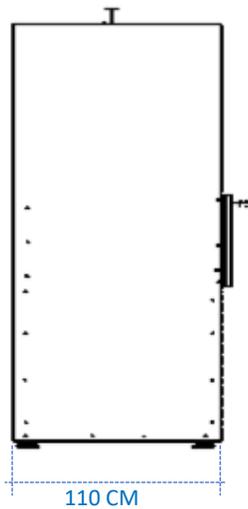


Figure 3 SIDE DIMENSION

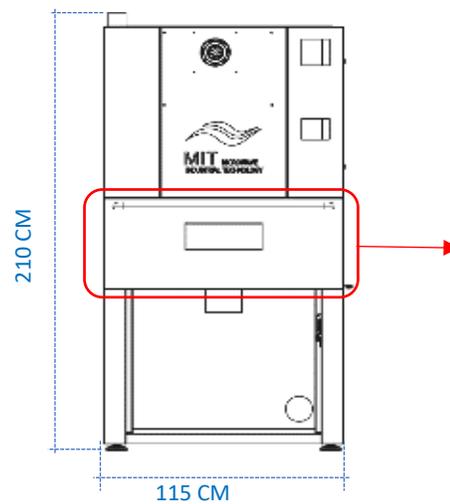


Figure 3 FRONTAL DIMENSIONS

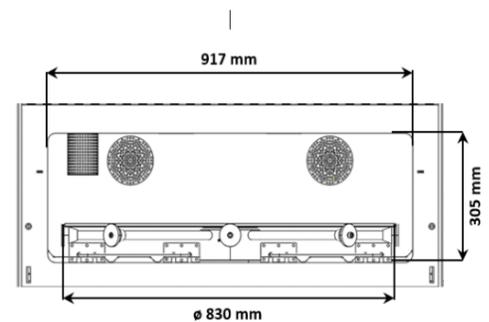


Figure 3 INTERNAL DIMENSIONS OF THE TREATMENT CHAMBER

- ▲ Compact external dimensions – 115W x 110D x 210H (with adjustable feet)
- ▲ Capacious internal dimensions – cabin size (92 CM), Height (32 CM)
- ▲ Stainless steel **rotating plate with a diameter of 83 CM**
- ▲ **8 kW of microwave**, the power of which can be selected continuously from 0% to 100%
- ▲ **6 kW of electric heaters** that generate a selectable temperature up to 200°C
- ▲ The total power including the accessory systems is 15 kW
- ▲ **Maximum temperature – 200°C**
- ▲ Easy to operate PLC touch screen for all the controls
- ▲ Stainless steel structure and material food use
- ▲ Special door with frame to **check the food during the treatment**
- ▲ Very powerful **light inside the chamber** even during the treatment
- ▲ Frontal door opening without any effort (**Zero effort door**)
- ▲ **Lower compartment** for housing the equipment, on request with shelf and folding doors
- ▲ **Ejection pipe** of the fume chamber connectable to the central ejection pipe

FULL USABILITY AND ACCESSIBILITY

ALL THE DETAILS OF ARES ARE DESIGNED TO BE FULLY USABLE AND ACCESSIBLE



The touch screen panel is in color and easy to operate. Treatment recipes can be saved.

The front panel has been equipped with a visual signaling system via colors. In this way it is always possible to understand the operating status of the oven, even if we are not near the oven.



Frame with very powerful light inside the chamber to check the treatment process.



Ordinary cleaning can be carried out safely by a single operator. The room can be clean at every corner. The turning plate can be removed and washed separately.



The rotating table, which in this case is in stainless steel, can be easily removed for the loading of the products to be treated, which can be placed directly on them or inside trays, bowls or other backing dish suitable for the use of microwaves and food, like porcelain containers, glass, silicone, or steel trays for food.

BENEFITS OF ARES MICROWAVE OVEN

3 IN 1 – Ares is a combined technology oven which has been designed by MIT SRL for **professional use** and for **industrial use** especially for heating treatments in the food processing sectors and support 3 main functions: **heating, defrosting and temperature maintenance**.

EQUIPMENT DESIGN – A compact design for the kitchens, laboratories and industries, equipped with a best structure, perfect electrical panel and control panel, aeraulic systems with a smoke expulsion chimney that can be connected to the exhausted recovery systems, a spacious cooking cabin provided with a rotating plate and a storage space below the cooking cabin to store the cooked food, other ingredients and equipment.

CONSUMPTION – Respecting the **GO GREEN** concept, with MIT MICROWAVE OVENS you can save up energy. The combination of the heating technology permits high energy efficiency and reduce process time and consumption.

SAFETY – The oven is extremely simple and safe and protected to use. Thanks to the accuracy of the creation of the shields, the **microwave emission limit is lower of the limit provided for any domestic use** oven, therefore no special training is required for the operators.

MANAGEMENT AND CONNECTIVITY – The oven is programmable from the operator panel, easy to operate touch screen, can store maximum number of recipes. The front panel is designed with a visual signaling system with various colors that indicates the indications the progress or the status of the oven.



MAINTENANCE – **ARES** is simple and easy to maintain; ordinary cleaning can be carried out safely **by a single operator**. The cooking cabin can be easily cleaned at every corner, the rotating plate can be removed separately and washed, the technical cabinet is accessible by opening the sheet plated on the back to access the ventilation and the microwave system.

OVEN BUILT WITH HIGH QUALITY MATERIALS AND DESIGNED TO LAST FOR A LONG TIME

ARES



COOK



DEFROST



HEAT



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