

WAVEBAKE+

Baking of white-crust bread



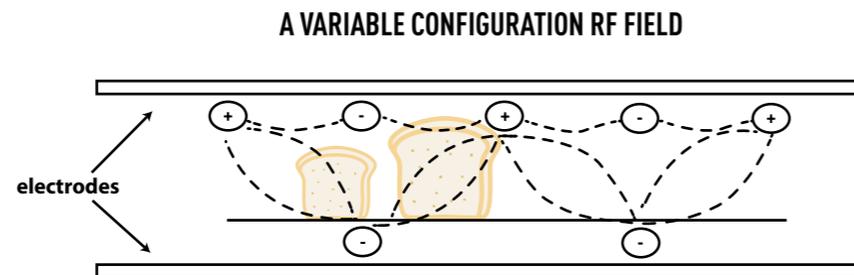
Baking fast with no crust

STALAM has developed WAVEBAKE+, a revolutionary oven based on the RF technology that ensures a perfectly even and controlled baking process with virtually no crust formation.

How it works?

The possibility of using electromagnetic waves for a full baking process without conventional heat depends on the ability of the equipment to deliver and spread uniformly the energy onto the dough pieces.

STALAM has designed a special “variable configuration” electrode (patented), which is capable of delivering controlled quantities of RF energy in different positions between the electrodes where the product is still “developing” (ie. changing its volume), as required by the baking process. Moreover, STALAM Radio Frequency ovens are equipped with an extremely accurate system to control the energy transmitted to the electrodes from the RF generators, through variable capacitors fitted in independent and consecutive oven “modules”.



WAVEBAKE+ is a real breakthrough in the baking technology worldwide. The equipment's basic configuration is extremely flexible and can be adapted to small or large production capacities (say from 250 kg/h to 2,500 kg/h of dough), different type and size products (ie. not only bread loaves), to be fully baked or par-baked, etc. paving the way to the possibility of developing totally new products, not existing in the market, yet.

Reduced baking time

Drastically reduced baking time, from three to five times shorter than traditional ovens.

Shorter baking oven

Shorter baking oven, with considerable floor space savings for a given production capacity.

Energy - saving process

Energy saving process, thanks to the high efficiency of the direct heating system.

Economical and flexible system

More economical and flexible system, to produce normal crusted bread, par-baked or fully baked white-crust bread, without compromising on the production capacity.

