Over the years the radio frequency heating technology has increasingly become an accepted and reliable method of drying bakery products. In virtually every case the RF dryer has proven to be very effective when fitted after the baking oven to control the product moisture content accurately and uniformly, with added benefits to productivity and quality.

The radio frequency energy eliminates the excess moisture from the product rapidly and efficiently, without causing over-baking (excessive browning) of the surface.

“RF” POST-BAKING DRYING

Typical moisture reduction and levelling effect achieved in biscuits by means of a RF post-baking dryer.

2 sets “RF 15 kW” post-baking dryers for bread-sticks.

“RF 3x60 kW” post-baking equipment for the continuous drying of cracker biscuits.
Here is a list of some products which are being dried successfully using RF post-baking equipment after the conventional baking ovens:

- Breakfast Cereals
- Butter Cookies
- Chocolate Cookies
- Coconut Rings
- Custard Cream Shells
- Choux/Éclairs
- Meringues
- Oat Flake Cookies
- Puff Pastry
- Shortbread
- Sponge products
- Wafers
- Baby Cookies
- Appetiser Snacks
- Bagel Chips
- Biscotte
- Bread Croutons
- Cheese Thins
- Cracker Biscuits
- Crispbread
- Matzo
- Pretzels

The main benefits of the “RF” post-baking drying technology

- achieving accurate moisture targets
- reducing cross-band moisture differential amongst biscuits
- achieving uniform moisture within a biscuit
- reducing surface browning and Acrylamide formation
- improving flavour retention, colour control and quality
- reducing checking problems
- improving product shelf-life
- increasing conventional oven throughput
- reducing bakery floor space requirements
- instant and accurate process control
- saving energy

The residence time in the baking oven can be reduced so that the production line speed can be increased correspondingly.