



## ARIES

Radio Frequency drying of raw, intermediate and finished products

**RF drying ensures fast and efficient moisture removal and levelling, increasing shelf-life and cutting processing costs.**



The drying process plays a decisive role in creating high-quality products. Radio Frequency dryers have been developed on purpose to remove the excess moisture content from many substrates in minutes, replacing slow and expensive conventional drying systems.

The RF technology is particularly suitable for the post-baking drying of baked products (biscuits, crackers, crispbread, etc..). Indeed, final moisture reduction and levelling is a difficult task to achieve in baking ovens: due to the crust formation during baking,

moisture evaporation takes about 60% of the energy of the entire process and about 30% of the overall oven length.

Differently, Radio Frequency is selective towards water and ensures drying in minutes with no surface over-baking or excessive coloring.

Hundreds of RF post-baking dryers have been installed in industrial bakeries in the last 40 years, making it the most popular RF drying application in the food sector.

### > HIGHER PRODUCT QUALITY

RF drying reduces checking problems, eliminates surface browning, enhances crispness and flavor, prolongs the shelf-life, reduces Acrylamide formation.

### > EASY INTEGRATION IN ANY PRODUCTION LINE

The reduced footprint of post-baking RF dryers guarantees a smooth and easy installation even in small production facilities. The modular design allows to increase the production capacity at a later stage. The PLC software ensures an easy and seamless integration into fully automated production lines.

### > BOOST PRODUCTION, SAVE MONEY

The desired final moisture content is achieved uniformly in a few minutes or even seconds, allowing at the same time a 20-30% increase in production capacity and huge savings in operating costs. The process is not affected by external ambient conditions.

### > ACCURATE PROCESS CONTROL

The RF power delivered by the machine can be easily adjusted and automatically controlled based on the specific needs of each particular product, thus ensuring an accurate moisture removal and the best quality results, minimizing at the same time human errors.



> **Drying of crackers**  
600 Kg/h throughput



> **Drying of candied fruit citrus**  
1000 Kg/h throughput



> **Drying of cookies**  
1350 Kg/h throughput

## TECHNICAL FEATURES

RF Power (kW)	Standard Dimensions LxWxH (mm)	Max. Belt Width (mm)	RF Generator Cooling System	Nominal Evaporation Capacity (l/h)
5	1700x700x2300	batch	Air	/
5	2400x1700x2300	750	Air	2.5-5
20	6050x1500x3950	1100	Air	10-20
40	7600x2130x3400	1750	Air	20-40
60	9600x2130x3400	1750	Air or Water	30-60
85	9600x2130x3400	1750	Air or Water	40-80

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