





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 postbaking 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

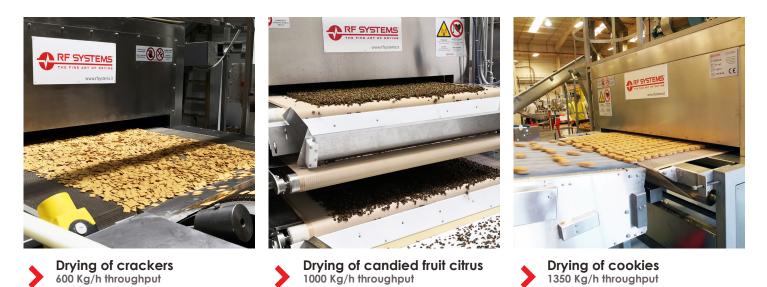
The reduced footprint of post-baking RF dryers guarantees a smooth and easy installation even in small production facilities. The modular design allows to increase the production capacity at a later stage. The PLC software ensures an easy and seamless integration into fully automated production lines.

> 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.



TECHNICAL FEATURES

| RF Power (kW) | Standard Dimensions LxWxH (mm) | Max. Belt Width (mm) | RF Generator Cooling System | Nominal Evaporation Capacity (I/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.