



Rapidojet Benefits

- **Increased Yield and Quality** - Higher hydration level of up to 8% more water is required in order to achieve same „dough feel“, consistency and machinability. Longer shelf life, increased softness, better volume and strength, more aroma, etc. because of homogeneous bond between dry and liquid ingredients. Free water is minimized.
- **Huge decrease in mix time:** By hydrating Ingredient Flour to the existing mixer and then adding Minors and Micros, up to a 65% reduction in mix time because we develop gluten instantly. Think about your new mixing capacity with this reduced mix time.
- **Significant reduction in power consumption** – Vs. conventional mixing. Approximately 1.5 kWh hr./ton of output vs. 15 kWh hr./ton for average mixer.
- **Temperature control** – Ice and glycol can be substantially reduced or eliminated. Less than 2 degree (f) increase in temperature via Rapidojet; Product temperature is controlled by incoming water temperature. Minimal friction imparted upon product.
- **Extreme versatility in product output** – Adjustments to hydration and recipe via plc. This can be accomplished while running. **Ability to run from 10% hydration to 1500% depending upon what is being hydrated.** Possible to hydrate a still free flowing powder AND produce a flowable liquid sponge or hydrate Minor Ingredients with the same machine. Pre-Gel Starch hydrated at a 4% solution. 700 – 7,500 kg./hr.
- **Significant reduction in ingredient costs** - Due to higher hydration and lack of heat/friction. Thus, increased yield, decreased usage levels of ice/glycol, yeast, vital wheat gluten and dough conditioner.
- **Virtually zero gluten washout** - when pumping fermented Sponge through a heat exchanger. Reduce your downtime for this cleaning process.
- **Significant reduction in labor costs** – Ability to run in continuous or batch mode.
- **Increased Product Safety and Consistency** – Designed and built with Z50.2 Standard in mind. NEMA 4x, IP 65, 12 gauge, 304 SS, Sanitary design along with automated ingredient feeding (by others) reduces scaling errors and contamination. Our Mixing Chamber, the alternative to the standard Mixing Bowl, can be cleaned in the dish washer!
- **Significant reduction in Spare Parts costs** - Over time via elimination or reduction of the use of a mixer as well as some make-up equipment for lamination lines.
- **100% gelatinization possible** - using superheated water (mix and heat at the same time). This has resulted in substantial natural shelf life extension.
- **Minimum space floor needed**
- **Easy to disassemble and clean**
- **Mobile**



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