



Rapidojet – Range of applications from ONE machine

70% hydrated Biga via Rapidojet with Instant Gluten Development



Final mixing options

1. **Continuous Mixing:** 100% of Ingredient Flour is fed through Rapidojet and injected with 100% of Ingredient Water pre-blended with all Minors and Micros. Dough is fed directly to the make-up equipment.
2. **No Time Dough:** 100% of Ingredient Flour is fully hydrated via Rapidojet into the legacy mixing bowl. The bowl is then moved to the existing mixer where all Minors and Micros are added. Significantly less yeast, dough conditioner and ice or glycol are required because mix time is reduced to only 4-5 minutes.
3. **Sponge & Dough:** Liquid Sponge, Biga, Levain are added to the legacy mixing bowl. These could have been created via Rapidojet with increased quality aspects. The balance of the Ingredient Flour is fully hydrated via Rapidojet into the legacy mixing bowl. Bowl is moved to mixer where any additional Minors and Micros are added. Significantly less yeast, dough conditioner and ice or glycol are required because mix time is reduced to only 4-5 minutes.





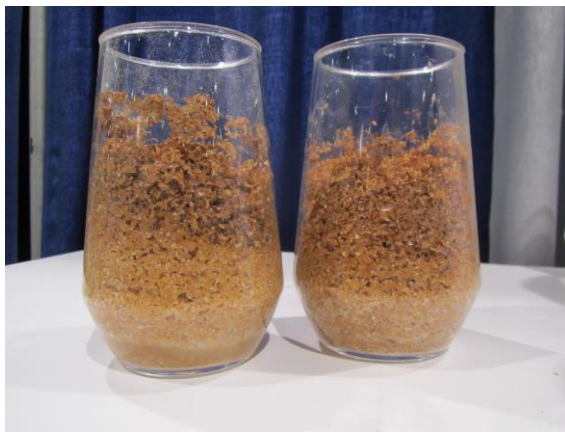
No-Time bread and bun mixing



Benefits resulting in rapid ROI and increased quality

- **50% - 100% of mix time is eliminated. At 1.5 Kw hr. / ton of output consumed by Rapidojet vs. 15 Kw hr. / ton of output consumed by a traditional mixer, HUGE energy savings.**
- **Patented use of high pressure demands 4% - 8% higher hydration level to achieve the same level of machinability, rheology, “dough feel”, etc.**
- **Tremendous labor savings**
- **Tremendous sanitation benefits**
- **Increased product consistency, volume and shelf life. Dough “tail out” is substantially reduced or eliminated because the ideal hydration level is instantly achieved. The natural surface tension barrier is defeated by the patented use of high pressure.**

Bran instantly hydrated at 300%



Benefits

- Multiple hours of soaking time eliminated. Hydration occurs instantly
- Hydration level rises to as high as 300%
- Total product yield increases. COGS decreases
- Shelf life of final product increases. Bran is fully satisfied for water. Baked product no longer “steals“ water from product after baking
- Mix time is reduced by approximately 10%
- Product volume is greater at the same scale weight

Instant Hydrocolloid Hydration



Benefits

- **2% - 20% solution possible**
- **Instant solution created with ambient temperature water with no fish-eyes**
- **Continuous production resulting in energy savings, sanitation benefits, labor savings, consistency of final product, etc.**

Vital Wheat Gluten instantly hydrated at 100%, 150% and 200%



Benefits

- **When VWG is pre-hydrated at 400%, it is fluid and fully satisfied for water. It is added at the legacy mixer with other Minors.**

- Usage level is reduced by up to 25%
- Volume of final product is higher
- Volume of final product is more consistent
- Shelf life of final product is extended



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Liquid Sponge production at 110% - 135% hydration



Benefits

- **Approximately 8% higher yield with the same consistency due to the patented use of high pressure. Much more homogeneous bond between drys and liquids**
- **Substantial reduction in gluten washout in the heat exchanger following fermentation due to much more homogeneous bond between drys and liquids**
- **Approximately 25% faster fermentation due to 30% more oxygen in the Ingredient Water due to the patented use of high pressure**
- **Continuous or batch production**



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