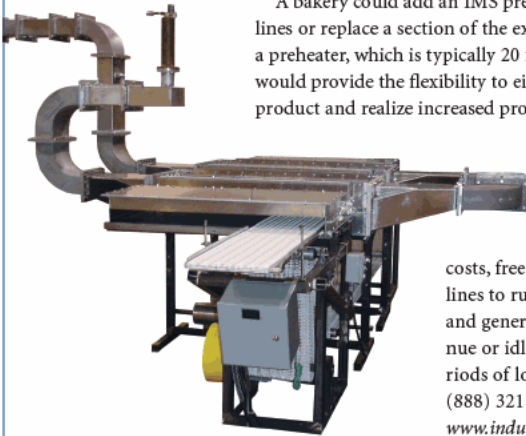


MICROWAVE TECHNOLOGY INCREASES OVEN THROUGHPUT UP TO 50%

In January, tests were run at the American Institute of Baking using new technology from Industrial Microwave Systems, LLC (IMS) that uniformly applies microwave energy across the width of a bakery processing line. When placed directly after the rotary moulder, the IMS unit rapidly heated the water in the product up to evaporative temperature, allowing the baking process to be completed with just two zones of the existing oven, instead of three zones required with no preheater.

Trials were conducted using rotary moulded cookies, and the IMS microwave performed the preheating without changing the quality of the final product. The results showed that heating is uniformly achieved in an IMS preheater; the quality and appearance of the end product is consistent with standard processing, and the baking process can be completed using an IMS preheater and only two of the three zones of the oven, increasing throughput by 30 to 50%.



A bakery could add an IMS preheater to existing lines or replace a section of the existing oven with a preheater, which is typically 20 ft in length. This would provide the flexibility to either produce more product and realize increased profits, produce the

same amount of product in less time and save on labor and overhead costs, free capacity on other lines to run new products and generate additional revenue or idle other lines in periods of low demand. Phone (888) 321-4467; Web www.industrialmicrowave.com

IN-LINE SIFTERS

Great Western Manufacturing offers a full-color 4-page brochure highlighting its QA Series of in-line sifters. The compact sifters feature lightweight components and easily dismantle for inspection, cleaning and maintenance. Designed for direct insertion into a pneumatic conveying line, the sifters eliminate the need to switch from pneumatic conveying to atmospheric-pressure gravity-flow sifting and back, saving a great deal of costly equipment. The QA series also features the Tru-Balance drive mechanism invented by Great Western that ensures a smooth, balanced operation and minimizes building structural demands. Phone (913) 682-2291; Web www.gwmfg.com

**INDUSTRIAL VACUUMS**

Nilfisk CFM released a new 4-page, full color "Industrial Vacuums for Food Quality and Safety" brochure. Featuring the company's recently redesigned visual identity, the brochure contains up-to-date information regarding "hot" industry issues like combustible dust and food contamination. Ranging from portable vacuums for general plant cleaning to continuous-duty models for process-integrated applications to central systems, Nilfisk CFM's vacuums help contamination-control specialists limit cross-contamination in production lines, comply with the FDA's GMPs and HACCPs and prevent costly allergen-related product recalls. The brochure outlines the vacuums' proven performance advantages that are critical in food applications, such as easy-to-clean designs that enable simple sanitation; contaminant-free exhaust systems for assured employee safety; and explosion/static protection for safe, secure collection of dust and powder. Phone (763) 745-3500; Web www.stop-the-dust.com

**CAKE DONUT DEPOSITORS**

AutoFryer Co.'s donut depositor systems (manual or electric) produce a variety of cake donuts. Cutters and



forming cylinders are interchangeable with all donut depositors in use today.

Precision engineering, improvements in design, and stainless-steel components assure a lifetime of trouble-free operation. Phone (410) 727-6572; Web www.autofryer.com