

# Post-Baking Dryers

Lindsey Jahn, Associate Editor



Macrowave™ Post-Baking Dryers are designed to boost productivity and eliminate checking for the core products of large wholesale producers of biscuits and crackers. The Bantam-Series is designed specifically for up to 1 meter wide bands producing 3,000 pounds or less. These systems require no external plant cooling and no heavy electrical drops. With far fewer components and a simple, yet robust design, the capital and maintenance costs are reduced so that the technology is suitable for smaller regional bakeries. Capable of boosting throughput capacities by 30% or more, while also eliminating checking and over-coloring problems, this technology is now a feasible solution for smaller bakeries, too.

---

**Radio Frequency Company, [www.macrowave.com](http://www.macrowave.com) [1]**

**Source URL (retrieved on 01/26/2015 - 8:57pm):**

<http://www.foodmanufacturing.com/product-releases/2014/02/post-baking-dryers>

**Links:**

[1] <http://www.macrowave.com>