

HALF THE TIME, DOUBLE THE BENEFITS

For Middleby Bakery brands, innovation means leading with the knowledge of dedicated partners and a commitment to serve customers around the world. With a deep understanding of the baking industry, Middleby Bakery is committed to supplying flexible, fully customized systems to produce the best quality products.

With decades of deep industry and technical expertise, Middleby Bakery brings together food processing insights and best practices through a portfolio of brands that cover the process from end to end. Middleby delivers more than just equipment; it designs innovative solutions that allow for more sustainable, efficient baking practices. To that end, Middleby brands Baker Thermal Systems and Auto-Bake Serpentine have introduced two cutting-edge technologies to provide flexible and efficient solutions for a wide range of baking applications.

RapidBake from Baker Thermal: The only high-demand, high-volume impingement microwave oven on the market, RapidBake harnesses advanced baking technologies to deliver perfectly baked goods in substantially less time than traditional methods.

Inline Vacuum Cooling from Auto-Bake Serpentine: This ground-breaking rapid cooling technology dramatically reduces cooling times, while enhancing product quality and extending shelf life.

Game-Changing Efficiency

Bakers consistently seek to adopt more efficient tools that won't sacrifice quality and taste. When it comes to these efficiencies, RapidBake from Baker Thermal covers the bases with a trio of significant features.

Rapid baking: Radio Frequency (RF) technology achieves faster baking times without sacrificing quality, allowing for **20%-40%** time reduction to meet growing demand.

Space savings: Reduced bake time means a shorter oven with the same output and fewer raw materials.

Energy efficiency: Reduces natural gas usage and overall energy use by **10%-15%** compared with conventional convection ovens.





Keeping It Short and Sweet

Rapid cooling technology from Auto-Bake Serpentine's Inline Vacuum Cooling system significantly reduces cooling time, allowing bakers to do more in less space. In addition to reducing the footprint needed for cooling — no ambient cooling belts required — vacuum technology can also improve product volume, texture and shelf life.

With a commitment to sustainability, the rapid cooling technology also provides a host of environmentally friendly benefits.

Up to
50%
reduced footprint

90%
reduction in
cooling time*

Up to
40%
less energy consumption**

*versus traditional methods for many products

**versus forced air-conditioned systems

Breakthrough technology designed to disrupt the status quo consistently provides on-time deliveries, smooth startups and optimized processes, all of which ultimately translate to a favorable return on investment. Gain better control over your product — whether it's texture, color, weight, size or taste — down to the smallest details with help from a team of experienced engineers and food technologists.



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