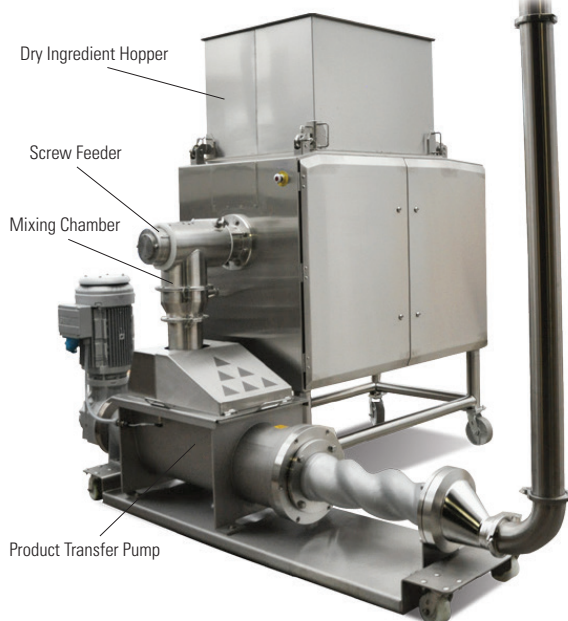


A REVOLUTION IN MIXING & HYDRATION



Rapidojet

is the most disruptively
beneficial hydration &
mixing technology seen
in more than 100 years.



Rapidojet **INSTANTLY** and **CONTINUOUSLY** mixes Gluten Free and Masa products for doughs and batters. 90% less mixing energy. For GF products, we increase total yield by at least 30% and more than double shelf life.

A traditional mixer has a hydration range of about 30%. Due to our patented use of high-pressure liquid addition and our lack of a metal mixing tool, Rapidojet offers a hydration range of more than 3,000% from one machine.

We can do everything from:

- A totally fluid 2% hydrocolloid solution
- 400% hydrated Vital Wheat Gluten
- A Liquid Sponge at 210% hydration
- Fully hydrated Bran at 230%
- Continuous Mixing of Gluten Free batters and doughs
- Stiff 65% hydrated Biga



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80% hydrated ciabatta
with Rapidojet alone

