biscuit people

Rapidojet Mixer Advantages

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The RAPIDOJET is a mixer during its process the flour is hydrated with a high pressure water jet.

The jet hits the free falling particles which therefore give good accessibility at high velocity. Within a fraction of a second the mixed goods are released from the mixing chamber and is ready for further processing.

When using Rapidojet with wholegrain mix, there will be no colour change of the dough and all seeds will be intact after mixing although they had been softened by the prehydration step.

There are many benefits of the Rapidojet process like increased worker safety while no more vertical

mixers, hoists or removable bowls for batters are needed. Moreover, shelf life is prolonged, softness and aroma increased and the dough has better volume and strength.

One of the things that make Rapidojet a successful machine is the significant reduction in ingredient costs (due to homogeneous process and higher hydration) and rapid changeover from one product to another while minimal equipment change is required. Also, adaptation of the recipe is possible while running the machine changes can be seen immediately.

Rapidojet is also very practical while one would need minimum space floor to use it and it is very easy to disassemble and clean and is mobile.

The main difference between the breads made with the Rapidojet and breads made with the kneading machine was that breads of kneaded dough had a higher specific volume which was similar to that of the bread made with a longer dough resting time. The ratio of height to width of the breads made with a kneading machine was slightly higher, the pores somewhat bigger.

Although Rapidojet has proven its self as perfect for breads and rolls another usage is possible in a mode when oil is added to a stable form dough. In this mode one can produce with Rapidojet, dough for pretzels, crackers, pancakes and wafers.

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