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++ EASIER DISPOSAL OF USED BLADES

Hansaloy, Davenport, Iowa, USA, has introduced a new way for the disposal of used slicer blades. Such blades can be 15 feet long and their disposal is quite a challenge. Until now, they were either broken by hand, cut into 12 inch pieces with hand shears or snips or coiled up into a bucket for the transport to the disposal center. All three ways are dangerous. The blades are made of sturdy metal and any manual handling involves the risk of personnel injuries. Added to that, coiled blades are still under enormous tension; they might uncoil unexpectedly at any time and cause injury.

The new product called Hansaloy BladeAway (patent pending) looks like an old fashioned coffee mill turned sideways and fixed on top of a metal bucket. The used blade is fed into the BladeAway unit, after which a hand crank is turned at a comfortable speed. The blade is cut into small sections, with no tension being applied. The metal pieces are collected in the bucket which is equipped with two rolls for easy mobility of the entire unit. The blades can be then disposed off right at the slicing area. They no longer need to be dragged around to the maintenance shop.

BladeAway thus contributes to more safety for people and equipment. It also promotes the recycling of the steel.

www.hansaloy.com +++



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++ POST-BAKING DRYERS FOR UNIFORM MOISTURE CONTROL

A series of post-baking dryers that can be custom engineered for cookie, cracker, and snack food production operations in order to increase oven band speed by eliminating the final drying requirement from the last third of an oven line is available from Radio Frequency Co., Inc. of Millis, Massachusetts, USA.

Macrowave™ Post-Baking Dryers utilize RF (radio frequency) energy which preferentially heats and dries the moist areas of cookies, crackers, and snack foods to eliminate surface checking and control moisture and color.

They are capable of increasing productivity by 30% or more by removing the drying requirement from ovens in order to allow bakers to maintain their oven settings to achieve the product color goals in the last third of an oven line.

Developed for high volume cookie production, Macrowave™ Post-Baking Dryers quickly and efficiently remove residual moisture trapped within the center of the product. This permits conventional ovens to run at the maximum speed that a product can be produced at with the correct loft, crumb structure, and color. These RF dryers are available in band widths of up to 64" wide.

www.radiofrequency.com +++

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