

# Graviabell presents improved microwave technology for the food industry

**GRAVIABELL**  
your eye to the future

In its 35-year history, the unique company Graviabell has offered solutions for tomorrow's technology. Cooperative ventures with universities are often at the inception of the developments. Graviabell enjoys working with the manufacturing industry from the outset. Thanks to its countless contacts Graviabell has acquired an impressive national and international network.

At Capway Systems, a global company supplying multifunctional product ideas and versatile equipment, it is all about bread. A flexible company that is not afraid to innovate and is continually searching for modern ideas and improvements. Graviabell was on the look-out for a customer that could utilize its inventions in an industrial baking process. This is how two innovative companies' paths crossed. Capway commissioned Graviabell to build a prototype for a bread production line. The result exceeded all expectations and was supplied in time and well within spec. It goes without saying that patents have been applied for.

## *Graviabell invents technology for controlling microwave radiation*

### **Better bread**

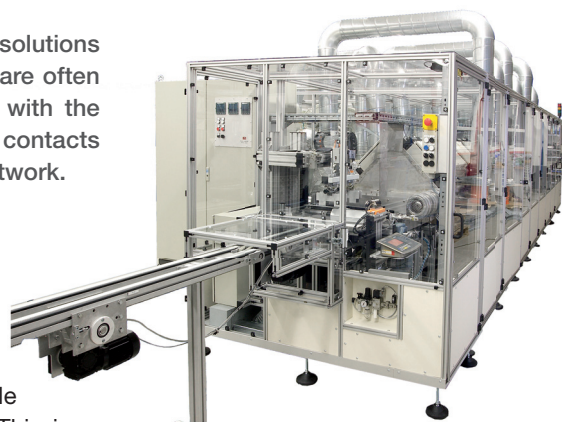
Heating using electromagnetic radiation is nothing new in itself. The

difference here is the way in which the radiation is controlled. From chaotic radiation to a manageable and reproducible process. This is extremely suitable for preparing bread. Large institutes have always claimed this was not possible using microwave radiation. Graviabell has proven quite the opposite. After lengthy and tenacious experimentation, it is now possible to make better bread much more quickly and of course at lower cost.

### **Major savings**

When compared to traditional baking, the invention delivers an 90% reduction in energy consumption. Above all, the machine is modular in construction, because it is not limited to a fixed baking size. This also saves a lot of space.

With this technology, Graviabell has at its disposal various unique improvements for applications throughout the food preparation



industry. As well as bread, they can now target the industrial applications for other dough, food and non-food products .

## *Tremendous savings and better products for the food industry*

### **New markets**

This new technology opens up new markets. For example, chicken skin can be heated without the heat penetrating into the meat. But also added bio-polymers in soil can be heated with an accuracy of 0,1 C° and even manure can be processed at little cost, transforming it into reusable products.

**Graviabell bv**

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