



## What is RF?

Post-production heating or cooking of food products is a critical part of ensuring food safety. Indirect or conventional heating (steaming, boiling or grilling) is an energy and time consuming step in the production process. A new radio frequency (RF) cooking technology, developed and patented by RF Food Systems, offers a sustainable and cost efficient alternative.

It provides at least equal, but possibly even better product quality. We pump product, for example meat dough, through a process tube and heat it at 5 to 10°C per second in a continuous process. This direct or volumetric continuous heating process is fast and balanced while maintaining texture, colour and flavour. It is suitable for manufacturers with production volumes of at least 500 kg/h.

## Benefits of RF



Significant reduction in production time: higher output, more flexible and faster response to market demand



Improved process control and inline, continuous system



Even and quick heating from the inside



Less product loss, no intermediate buffers, lower cost of energy, personnel, casings and clips



Fully electric, no fossil fuel needed, large CO2 reduction

## Applications

RF Food Systems' innovative solutions are suitable for use in existing and new food plants. They are carefully designed to function effectively in demanding situations, thanks to the use of durable stainless steel. RF Food Systems is able to offer total line solutions through cooperation with partner DGS Group (including logistics and robotization solutions). In addition, RF Food Systems represents SAIREM in the fields of tempering, defrosting, drying, cooking, debacterization/disinfection/disinfestation, pasteurization.

## Possible applications RF process tube solution

- Cooked meats and grilled sausages
- Wet pet food
- Soups & sauces
- Convenience products such as (pizza) toppings and ham cubes
- Vegetarian products
- Snacks (hamburgers, BBQ sausages without casing)

RF Food Systems is a technology company dedicated to the development, realization and marketing of industrial applications for heating, forming and pasteurization of products in the food industry through the use of innovative heating techniques.

We have several test systems at our disposal. With RF Food Systems you have a reliable partner with years of experience, offering innovative, efficient and sustainable solutions. We call upon food processing companies with ambitions, willingness to innovate and courage to get in touch with us.

### Get in touch with us!



**Sjaak Aerts**

+ (31)6 531 458 42

s.aerts@rffoodsystems.com



**Eric Oving**

+ (31)6 388 944 83

e.oving@rffoodsystems.com



[www.rffoodsystems.com](http://www.rffoodsystems.com)

**Headquarters**  
Maanlander 47  
3824 MN Amersfoort  
The Netherlands

**Workshop**  
Ambachtsstraat 7a  
7622 AS Borne  
The Netherlands