



Heat aluminum molds to release baked food products

Objective • Heat aluminum cake molds to release baked food products

Material • Aluminum molds 4.5" (11.4 cm) diameter

Temperature 302 °F (150 °C)

Frequency 65 kHz

Equipment Ameritherm 45 kW, induction heating system, equipped with a remote heat station containing eight 1.0 μ F capacitors for a total of 8.0 μ F
An induction heating coil designed and developed specifically for this application

Process A multi-turn, square pancake coil provides very efficient heating which reduces the cycle time and the conducted heat through the aluminum molds. This coil can be encapsulated in a Teflon/epoxy composite to make it easy to wipe clean.

Frozen, pre-baked products are in the cake molds. The molds are heated as they travel under the induction heating coil to release the product.

Results/Benefits • Induction heating is safer than heating with a convection oven. Grease from the molds causes a fire hazard and waste gases in the oven.
• Quick, clean precision heat for fast cycle times

Download and print our Applications Lab Process Sheet (<http://www.ameritherm.com/PDFs/4110038b.pdf>). Answer the questions on the form to help us understand your process and performance requirements. Call with the info on the form to see if you should send us your parts for a free evaluation. If you have questions, call or e-mail us (info@ameritherm.com). We'll be in touch!



Top view of molds



Coil over inverted molds

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