



Dry better, faster

with REV™ Vacuum
Microwave Dehydration



E N W λ V E



Your partner in product innovation.

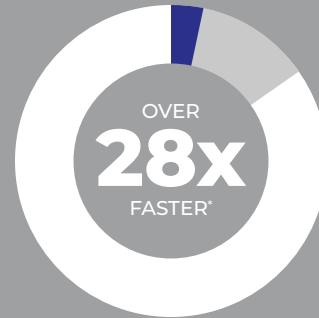
With the help of EnWave's REV™ technology and our team of food scientists and drying experts, you can dry food and plants more efficiently and of a higher quality than ever before.

But what does that really mean?

For some, it's a chance to create exciting, never-before-seen products. For others, it means improving existing offerings along with their productivity, consistency and bottom line, all while achieving better color, flavor, and nutritional retention.

Dry better, faster.

Achieve better color, flavor, texture and nutrition in a fraction of the time of traditional drying methods.



Freeze Drying
72 hrs

Air Drying
13 hrs

REV Drying
2.5 hrs**

*Based on processing data for blueberries and pineapples.
**2 Hours of air drying plus 20-30 minutes of REV Drying.



Key Benefits of EnWave and REV™ Technology



Opportunity for Innovation

Never-before-seen products



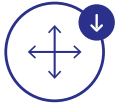
Higher quality products

Better nutrition, taste, texture, flavor, composition



More control and consistency

Precise, volumetric, customized drying



Reduced footprint

Up to 30% less space than traditional drying



Fast, gentle drying

About 25x faster than freeze-drying

PLUS



Upcycle produce



Minimal CO2



Conserves water



Energy efficient



Think beyond freeze dried.

REV™ stands for “Radiant Energy Vacuum,” our very own patented process of vacuum microwave drying that’s proven, consistent, and scalable. This powerful combination of technologies offers a number of benefits:

Radiant Energy

- Up to 90% energy efficiency
- Fast and uniform volumetric heating
- Precise temperature regulation, process control and customization
- Fresh to dry in a fraction of the time

Vacuum

- Lower boiling point for efficient, low-temperature processing
- Quick dehydration without cooking
- Closed system captures volatilized components
- Add a pleasing puff to your products



DRYING RESULTS	FREEZE DRIED	AIR DRIED	REV™ DRIED
TIME	24-72 HOURS	13 HOURS	1-2 HOURS
TASTE	CONCENTRATED	MILD	INTENSE
TEXTURE	STYROFOAM	TOUGH/CRUMBLY	CHEWY OR CRUNCHY
COLOR	BLEACHED	DARK	BRILLIANT
AROMA	LITTLE	MILD	INTENSE
NUTRITION	VERY HIGH	LOW	VERY HIGH
ENERGY USE	VERY HIGH	MODERATE TO HIGH	LOW TO MODERATE

“Minutes versus two to three days?! Why on earth would you ever choose freeze-drying?”

- Adam Richman
Modern Marvels: The Future of Food
Season 2, Episode 6



REV up your business with scalable dehydration solutions

EnWave's REV machines are designed to scale with your business and come in two configurations: **tray and drum**. Tray is best for fragile, delicate organics. Drum is suitable for heartier fruits, vegetables, and dairy products.



10 kW nutraREV

Water Removal: 9 kgs/hour

Freq: 2450 MHz

Vacuum: 22-280 Torr

Size: 6.56 x 5.25 x 8.50 ft (2.0 x 1.6 x 2.6 m)

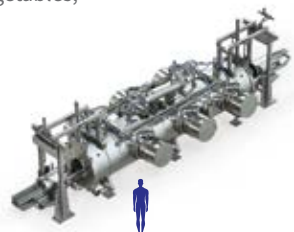
Ceiling: 11 ft (3.35 m)

Format: Tray & Drum

BEST FOR R&D and small-scale producers

Rent one!

Install a 10kW machine at your facility for product development trials and we will provide R&D support for 3-6 months.



60 kW nutraREV

Water Removal: 50 kgs/hour

Freq: 2450 MHz

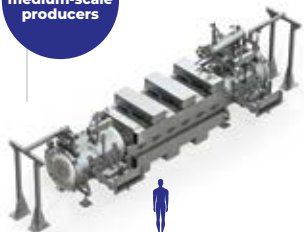
Vacuum: 22-280 Torr

Size: 38 x 11 x 11.15 ft (11.6 x 3.35 x 3.4 m)

Ceiling: 15 ft (4.6 m)

Format: Drum

BEST FOR medium-scale producers



60 kW quantaREV

Water Removal: 40 kgs/hour

Freq: 2450 MHz

Vacuum: 22-280 Torr

Size: 40 x 11 x 11.8 ft (12.2 x 3.35 x 3.6 m)

Ceiling: 15 ft (4.6 m)

Format: Tray



100 kW nutraREV

Water Removal: 83 kgs/hour

Freq: 2450 MHz

Vacuum: 22-280 Torr

Size: 50 x 11 x 11.5 ft (15.24 x 3.35 x 3.5 m)

Ceiling: 15 ft (4.6 m)

Format: Drum

BEST FOR large-scale producers



120 kW quantaREV

Water Removal: 80 kgs/hour

Freq: 2450 MHz

Vacuum: 22-280 Torr

Size: 52.5 x 10 x 11.5 ft (16 x 3.05 x 3.5 m)

Ceiling: 15 ft (4.6 m)

Format: Tray

Fresh thinking. Fast drying. Fantastic results.

EnWave is a global leader in the innovation and application of vacuum microwave dehydration. Our patented REV™ drying process vastly outperforms traditional drying methods in efficiency, capacity, product quality, and cost.

Companies worldwide rely on EnWave to help them develop unique, nutritious, and great-tasting food products. Here are just a few:



Are you looking for manufacturing partners?

We have co-manufacturing partners available in North America and Europe. Inquire about drying your products globally with EnWave.

Our Partners

Spanning 24 countries and 5 continents, EnWave's licensed partners create profitable, never-before-seen snacks and ingredients, address key food security issues, improve the quality and consistency of their existing offerings, and get to market faster with the company's patented technology, licensed machinery, and expert guidance.



- Food Partners
- Cannabis Partners
- Service Partners
- Innovation Centers

3 Steps to new opportunities

1. Collaborative R&D

Visit our facility and work with our team of experts to explore the possibilities. When ready, you can rent a **10kW machine** to test your product or test the market with our **REVworx™ Toll Drying service**.

2. License & Roll Out

REV machines are sold with a **commercial license agreement**. Once signed, our global support team will lead your installation and provide in-depth training.

3. Ongoing Support

We provide our partners with 24/7 remote troubleshooting and ongoing technical process support for the life of the agreement.



Dry better, faster.

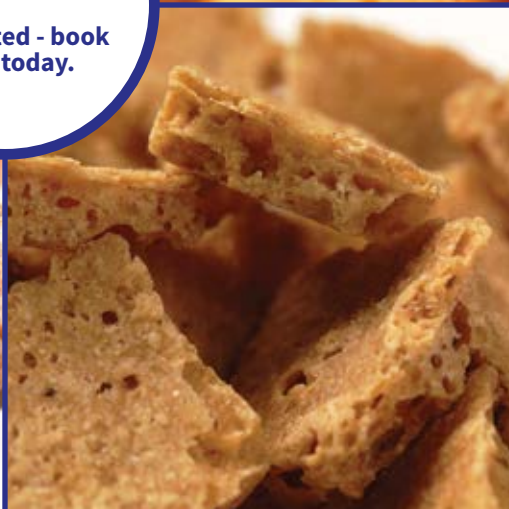
Beautiful results for whatever you're drying...





...from fruits, vegetables,
dairy, meats, seafood,
spices, and formulated
products.

You can see and taste
the REV™ difference.
**Get started - book
a call today.**





ENWAVE.NET



Scan the QR code to see
EnWave in action.