



# Rademaker

*Specialists in food processing equipment*

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# Rademaker

*Specialists in food processing equipment*



## *Universal Pastry line*

Endless product variation



# Power to the pastries

Pastries are increasingly popular at the breakfast table or as an in-between snack. In any shape or size, pure or filled with the finest chocolate or preserves, all pastries and laminated products can be shaped by the Universal Make-up line developed by Rademaker. This production line will allow you to form and shape dough (mostly laminated dough) into high-quality pastries, just the way you want it in large quantities (for midsize to industrial bakeries) and with a superb product quality. The Rademaker Universal Pastry line can handle a large variety of dough types with a broad range of shapes and sizes.

The Universal Pastry line's working width ranges from 600 - 1,600 mm. The line can be equipped with a wide variety of options to shape your dough. To add to its versatility, the line can also be equipped with numerous tools, that are designed for fast and easy change-over, including flour removal brushes, circular cutters, rolling-folding-shaping equipment, guillotine cutting knives, stamping tools or even high-speed horizontal guillotines. Decorating by means of depositors, egg yolk or water spraying systems, universal dispensers or a fruit and cheese applicator is possible as well. Each operation is carried out automatically.

The line is capable of non-stop production and the capacities depend on the customers' requirements. After shaping, the products can be transferred automatically to a proofer, a freezer or baking trays using a retracting belt or in-line tray loading

# Flexible, modular design

The Rademaker solutions feature a flexible and modular design, always combining the best quality with an optimal capacity, quick product change-overs, low maintenance and superb hygienic characteristics. Standard built-in innovative technology and the use of high-quality materials make the Universal Make-up line an investment that offers the best value for money and the best return on investment (ROI). The unique combination of proven and new technology, plus attention to detail, guarantees Rademaker to be your perfect partner in bakery production solutions.

## Next generation

With our new Universal Pastry line, you can produce all kinds of pastries and laminated products in any shape and size, unfilled or filled with the finest sweet or savory fillings. A significant reduction of your cost of ownership is achieved through numerous improvements such as the most efficient and error free tooling change over, low maintenance and simplified intuitive operation. Additionally, the first generation of machines was already designed for wet cleaning and the new generation will take you to an even higher level of hygiene.

# Added value

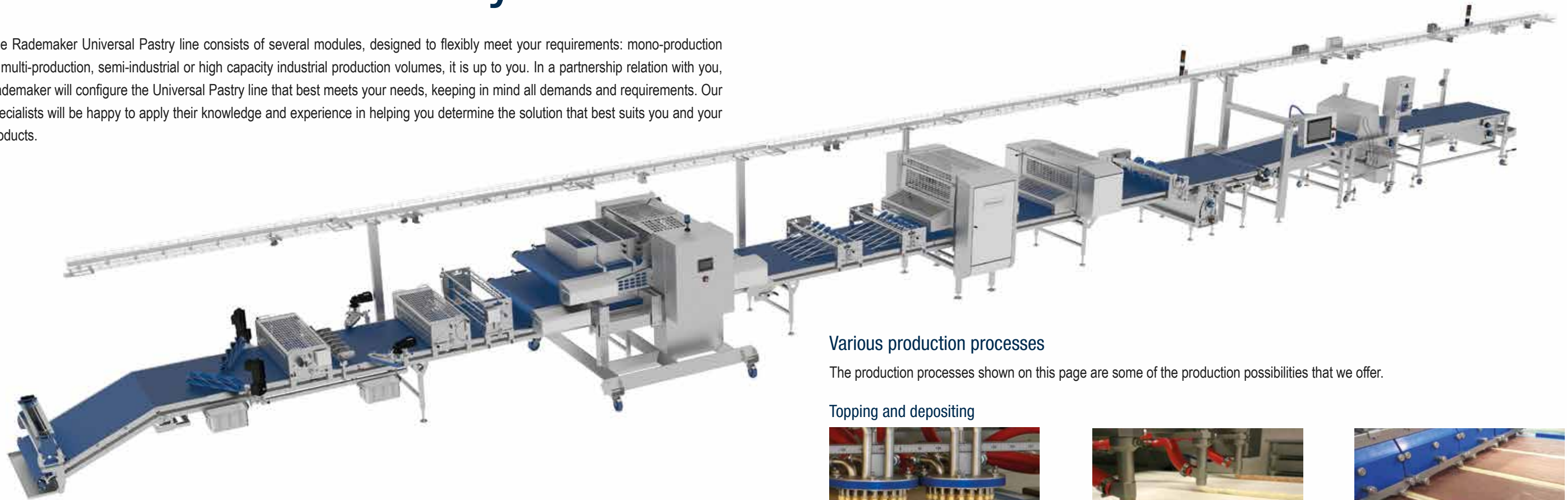
- ✓ Fast and easy change-over with of Tool Assistant and Unique Fit Tooling
- ✓ Cost reduction due to easy cleanability and sanitary operation
- ✓ Efficiency improvement resulting from advanced process control
- ✓ Robust tooling execution for good repeatability
- ✓ Ease of maintenance due to improved accessibility
- ✓ High level of user friendliness





# Variation and versatility

The Rademaker Universal Pastry line consists of several modules, designed to flexibly meet your requirements: mono-production or multi-production, semi-industrial or high capacity industrial production volumes, it is up to you. In a partnership relation with you, Rademaker will configure the Universal Pastry line that best meets your needs, keeping in mind all demands and requirements. Our specialists will be happy to apply their knowledge and experience in helping you determine the solution that best suits you and your products.



## Various production processes

The production processes shown on this page are some of the production possibilities that we offer.

### Topping and depositing



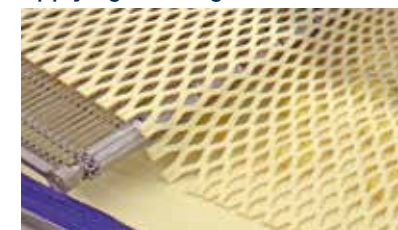
### Folding methods



### Dough decoration



### Applying lid dough



### Strewing



### Twisting



## Operational control

Our control platform enables OMAC (Organization for Machine Automation & Control) based data exchange with neighbouring (third party) equipment. Furthermore, advanced data processing enables on-line monitoring and optimization of equipment efficiency. The smart use of the combination of process and recipe information allows easy fast start-up and reduction of flour usage. The existing cascade system and automatic belt speed adaptation (DDIC/Dough loop) is adapted to fit the increased hygiene demands. The advanced control system features fully automatic speed adjustment and enables the different sections to operate independently. Finally, the number of sensors is reduced to guarantee optimal control with minimal risk of downtime due to malfunction.



## Example of a Pastry production process:



Sheeting



Decorating &amp; lane cutting



Depositing



Folding



Product cutting



# Producing the variety of your choice

The secret of good pastry and other laminated products originates in the lamination process and the gentle and stress-free handling of the dough sheet. Rademaker is globally known and recognised for its dough processing technology that results in the gentle and stress-free handling of dough, from the beginning of the production process to the final product. Our knowledge is concentrated in the Rademaker Technology Centre (RTC) where, together with our customers, we develop the product they envision. Whether it is a tasty swirl or sausage roll, a crispy palmier or cookie, we are sure that we can put our dough knowledge to work for you.

Your product is always the starting point in developing the production solution that meets your needs. Our strong focus on flexibility, durability, hygiene and performance guarantees an efficiently produced, high-quality final product. The Rademaker Universal Make-up line thus produces your final product exactly the way you want it.

## Achieving the perfect solution

The Rademaker Universal Pastry line is designed to handle a wide range of doughs, with which an extensive range of final products can be produced. We won't stop until we have achieved the perfect solution for you, even if it means designing a tailor-made production line.

### Cut products

Overview of products made by cutting and/or stamping method using a guillotine knife:



### Twisted products

Overview of products made by twisting method:



### Folded products

Overview of products made by folding the dough (partly) on top of each other:



### Rolled products

Overview of products made by rolling the dough (partly) by conical roller(s):



### Double layered products

Overview of products made by placing two layers of dough on top of each other:





# Efficiency & Functionality

The overall set-up of the line is designed for high production efficiency. This is enabled by easy removable tools, reduced change parts, exchangeable scrapers and bins and various options to minimize required cleaning efforts.



*Efficient, error free operation and tool change-over is realized by applying Unique Fit Tooling. Because of the lightweight and more compact tooling, handling and detaching the tools is as easy as possible and can be done by one person.*



## Tool Assistant

Rademaker designed the unique Tool Assistant to simplify operation and change-overs. It contains a chronologic list of tools. Line configurations and tooling info can be saved, enabling easy reproducible line settings. All line and tooling data can be exported to the operator panel, a tablet or printed as a hardcopy. To make the Tool Assistant even more user friendly, pop-up screens explain the settings.



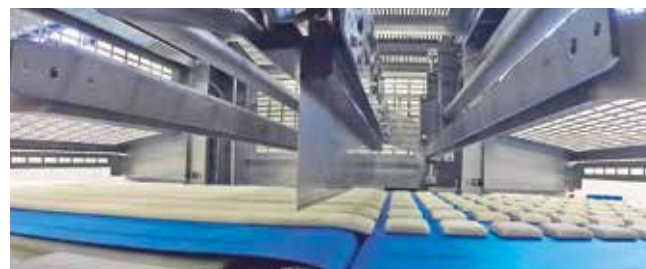
*Each tool and machine part is given a name and unique identification number. This way the person responsible for the change-over can clearly see what tool to use.*

## Functionality

Rounded edges and fully open covers on both sides of each unit are applied throughout the system. The best possible accessibility of the process is achieved by optimizing the space between the working stations. Tools that are attached to the machine, are mounted with standoffs. These standoffs have a minimal distance of 1 inch for cleaning purposes. Overall safety is guaranteed by the application of safety locks. Lightweight safety covers with extra handles enable ergonomic operation.



*The correct position on the line is identified, so the operator knows exactly where to place the tool on the line.*



*An open design with high visibility of the process results in optimal process control.*



*Tooling position is maintained after multiple change-overs enabling error free production start-ups.*

# Hygienic Design

The Universal Pastry line is designed according to the highest Rademaker hygienic design standards. These guidelines are directly derived from various high-end requirements for hygiene and cleanability such as the GMA standard and EHEDG recommendations. With excellent machine surface finishing, tilted surfaces, rounded frames, FDA approved materials, minimized hinges and bolts and numerous other items, the line is living up to the highest industrial requirements for hygiene. An open design enables easy cleaning without compromising the operator's safety. Belt lifters and retractable belt tensioners achieve accessibility for cleaning and inspection.

Apart from unmatched product quality and practically zero risk for contamination, the overall combination of the above improvements results in reduced cleaning time, increased production time and strongly reduced maintenance. Needless to say, that this new Rademaker production line is fully designed and approved for wet cleaning, which was introduced to the industry by Rademaker over 25 years ago.



*A combination of belt tensioners and belt lifters enable easy accessibility of the conveyor belts back side and the conveyor frame. This results in faster and more thorough drying of the machine after sanitation.*



*Accumulation of dirt and dust is reduced due to the application of stand-offs.*



*Opening covers on both sides of the machine.*

## Sanitary operation

Sanitary operation is achieved by using lifetime or non-lubricated bearings throughout the direct product zone. Direct-drive motors are positioned outside the product zone as much as possible. All motors contain food approved H1 lubricants, this results in zero risk for lubrication contamination. Outside the direct product zone sealed bearings are applied which can be lubricated during or after the production run.

To keep the rollers of the reduction stations as clean as possible they are fitted with wear resistant roller scrapers which were selected after extensive testing.

To achieve an easy to clean surface the machine is executed with round edges, tubes, ducts, angled surfaces and a smooth surface finishing in the production zone.





# Customer satisfaction is key

Based on 40 years of Rademaker expertise, our production lines are considered as a sublimation of technological excellence gathered over time resulting with high product quality at the lowest possible cost of ownership!

## Unmatched 24/7 Service

Rademaker supports your production process every way we can, 24 hours a day, 365 days a year. Our service doesn't stop after the delivery and installation of your equipment. We can provide a full range of services to cover all system and process related issues through the operational lifetime of the machinery.

- ✓ **24/7 Service Helpdesk**
- ✓ **Customer Training**
- ✓ **Preventive and corrective maintenance**
- ✓ **Spare parts**
- ✓ **Upgrades, refurbishing & optimising**

## Technological support

To be your partner for new product development and consultancy, we have, since 2006, opened the Rademaker Technology Centre (RTC). Here, the development process of a Rademaker production line starts. It features several pilot lines for any bakery product. The testing rooms are climate controlled, so the customer's production situation can be created. Rademaker technologists develop the products that the customers demand. Eventually, these products are translated into a Rademaker production line.



## Rademaker Academy: training and sharing know-how

Technology know-how is one of the key items that is required when a production line is installed, and the production process starts. More specifically the detailed know-how on sheeting processes, production line operation and dough processing are often lacking. This lack of know-how can result in problems affecting the overall cost and time to market. But also, raw material suppliers who see the traditional bakery industry shift more and more towards sheeting technology require more knowledge. This is why the Rademaker Academy started; to preserve and share bakery knowledge through education and training.



## User Friendliness



Great care is given to the new user interface of our production equipment. The central interface size is increased to 22". The touch panel position can be easily adjusted to the proper working height. An iPad control is available to enable remote operation at any position in the line. Making it a timesaving and user-friendly operational tool. Optionally tablets or phones can be used to take over control from the centralized HMI.B1 Wi-Fi network.



## Continuous improvement and innovation

10 Years after the formal start of the Rademaker Research & Development (R&D) Department, it moved to its own building; the Rademaker R&D Centre. It contains a dedicated working space for R&D, where modules, lines and processes are tested. The R&D Centre underlines the leading position that Rademaker occupies in the market in the field of innovation. Besides the fact that it expresses our dedication to development and innovation, it is also a promise. A promise to keep working on improving the machine performance and finding innovative, effective production solutions. To prepare ourselves for the future, setting up our independent R&D department is an important impulse. This way we can pro-actively approach the market and give founded advice towards our customers.



## Inhouse production

The complete production process of our equipment takes place in two state-of-the-art production facilities, covering a total of 20.000m². The quality of our production lines is derived because the production team consists of our highly qualified craftsman and no concessions are made regarding materials used in our production lines.

## Turn-key solutions

Rademaker is experienced as a system integrator. Our Systems Integration Division is the result of our client's desire to have Rademaker take control and responsibility for a part or the complete bakery system. The benefit being our clients can leverage Rademaker's decades of international bakery experience while focusing on their day to day operations and core business. Additional advantages being one point of responsibility, innovation of system design using tier one equipment suppliers and efficiency of communication. Our System Integration Division is located in two locations; The Netherlands and the USA. They work closely together and guarantee a worldwide coverage of System Integration services for Rademaker's worldwide customer base.

