

Sheeting section



Modular configuration

The minimum configuration consists of a Dynamic Pre Sheeter and travelling guillotine which are indicated with a *. Other units are modular and are added as required.

Make up section

1. Spreading conveyor

2. Guillotine with rework conveyor (including spray unit)

3. Moulding unit

Tray loading

* The dough batch is processed into a continuous dough sheet while retaining gas.

The dough sheet is gently formed to the required thickness and width with a quick reducer, cross roller and gauging station.

Rework dough, if any, is removed.

Two or multiple dough lanes are spread, creating the right tray loading pitch.

* The dough lanes are cut into the desired length/shape.

Products are moulded, to shape for example a baguette.

Final products are automatically loaded on trays.





A



B



C



D



E

Modular design

The Radini bread line's modular design provides flexibility for processing various types of dough and producing a multitude of product shapes, including cut and moulded products. On the previous page you will find a comprehensive line. Below we give you some product examples with the corresponding configuration of the line. The examples are for a fully automatic production. We provide solutions for semi-automatic production as well, allowing your baker to shape dough pieces into products by hand.

Cut products

Zero rework dough possible, depending on the appearance of the cutting edge.

Ciabattas (A)

- Weight dough product: 150 gram
- Maximum product capacity: 7,800 pieces per hour

Multigrain squares decorated with seeds (B)

- Weight dough product: 60 gram
- Maximum product capacity: 20,000 pieces per hour

Bara rusticas (C)

- Weight dough product: 400 gram
- Maximum product capacity: 2,300 pieces per hour

Corresponding configuration

- Sheeting section
- As illustrated; DPS, quick reducer, cross roller and gauging station.
- Make up section

In the illustration; spreading conveyor (1), guillotine with rework conveyor (2), a strewing conveyor is added for products decorated with seeds (not visible in the illustration). Total length configuration: 15,3 m, or 15,9 m with strewing unit.

Moulded products

Standard without rework dough.

Rey batards (D)

- Weight dough product: 650 gram
- Maximum product capacity: 1,900 pieces per hour

Baguettes (E)

- Weight dough product: 450 gram
- Maximum product capacity: 2,500 pieces per hour

Corresponding configuration

- Sheeting section
- As illustrated; DPS, quick reducer, cross roller and gauging station.
- Make up section

In the illustration; spreading conveyor (1), guillotine with rework conveyor (2), moulding unit (3).

Total length configuration: 18 m. Tray loader 2,5 m is always optional.

RADINI

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BREAD LINE

*For a variety of
crusty and soft
loaves and buns*

DEMO DAYS
11, 12 AND 13
JUNE 2024

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IN ACTION**