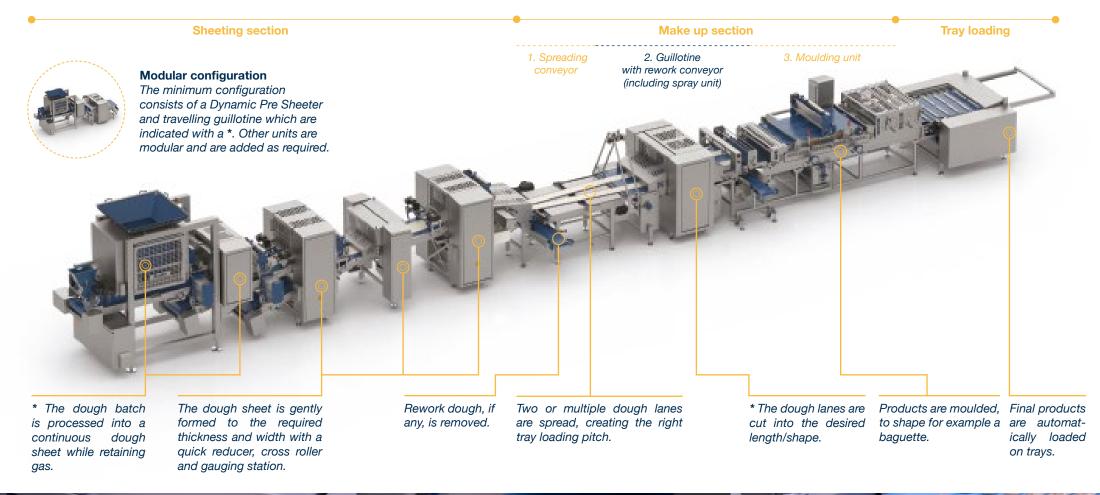


by Rademaker

### BREAD LINE UP TO 1,200 KG DOUGH PER HOUR











# 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 apperance 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 illustion). 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.



## **BREAD** LINE

For a variety of crusty and soft loaves and buns

> DEMO DAYS 11, 12 AND 13 JUNE 2024 Sign up!

### **GET IN CONTACT**

HERT POLAND

Gabriel Senderek T +48 507 090 570 gabriel.senderek@hert.pl



RADEMAKER.COM/RADINI

