

Depositors

Fast, accurate, reliable and durable

With our depositing solutions you are able to apply a large variety of filling materials onto your bakery products. All of our Depositors are designed according to the high end Rademaker standards. These guarantee outstanding reliability, durability, hygiene, easy cleaning and maintenance. On top of this all, we make sure that our Depositors achieve best-in-class accuracy and excellent product weights, resulting in an extremely cost-efficient production. A variety of different nozzle types is available for all of our Depositors. The nozzles can be executed with shot-off system, so called anti-drip system. Rademaker Depositors can also be executed with a nozzle lift.



Mohno Pump Depositor



Our Mohno Pump Depositor offers a wide range of depositing possibilities for your filling applications. It can deposit in spot, dis-continuous strips or continuous filling strips. This system has a high depositing accuracy due to the individual volume control per nozzle. The auger and mohno pump combination enables depositing materials that include large parts such as vegetable and fruit. Each row is individually driven and controlled.

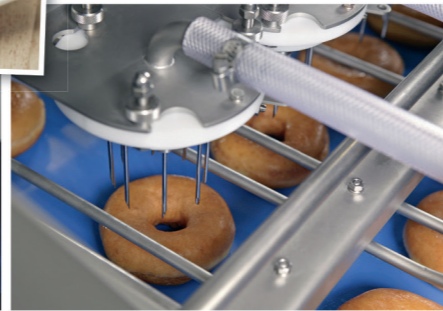
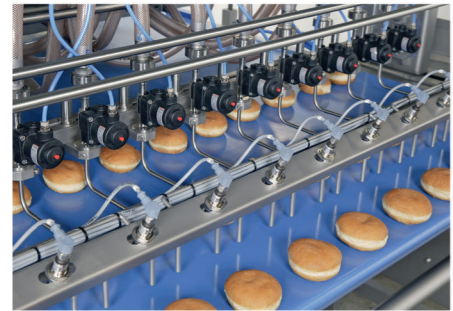
Our Mohno Pump Depositor is the most flexible depositor in the market and offers the widest range of depositing options:

- ✓ Travelling nozzle bridges
- ✓ Temperature controlled hopper
- ✓ Paddles in the hopper for suspended particles
- ✓ No-product / no-fill system



Injection Depositing

The Rademaker Injection Depositing System is custom designed around your unique product range and process. It can accurately inject fruit, cream, garlic butter and other homogeneous fillings into a fresh baked product such as donuts, bread, croissants and éclairs.



Gearwheel Depositor

A high speed, accurate and flexible solution for depositing a wide range of non-particle fillings. A set of frequency-controlled gearwheels ensure an even, consistent flow of material. A wide range of depositing nozzles is available, specifically designed for your product application.



Our Gearwheel Depositor is easy to disassemble for cleaning and maintenance as it contains very few components. A number of options is available:

- ✓ variety of different nozzle types
- ✓ wire cut-off system

The Rademaker Gearwheel Depositor will ensure long production runs with the highest quality, accuracy and speed.

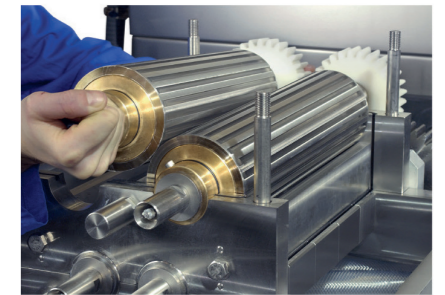
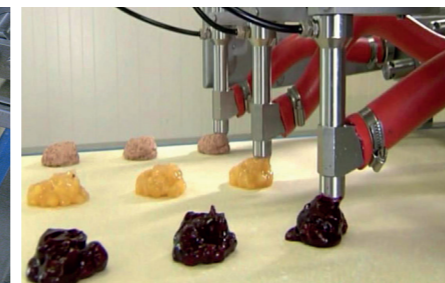


Piston Depositor

This Depositor is designed for spot depositing in single lane or multiple lane execution. Accuracy can't get better than this because it is the market's most accurate depositor. Fruit, cake batters, vegetable and meat fillings are gently deposited onto a dough sheet or into pans, plastic containers or cups. The depositor is equipped with a PLC & touch screen. A wide variety of options per application can be added:

- ✓ Pneumatic agitator
- ✓ Steering device in the hopper for stiffer fillings
- ✓ individual row adjustment

An extremely accurate depositor suitable for a wide range of fillings.

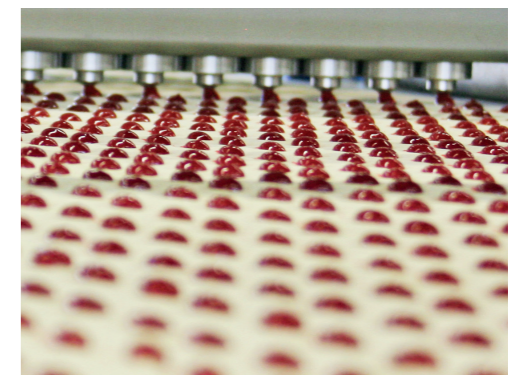
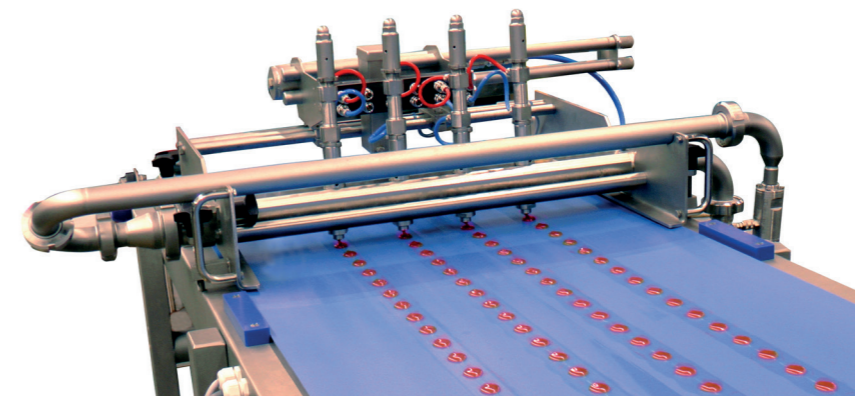


High Speed Depositor

This specially designed depositing system enables a wide variety of depositing possibilities at high speeds. Discontinuous and continuous depositing of liquid and semi liquid fillings (jelly, jam, pastes) without seeds/skins is possible. It is designed to take as less space as possible in the production facility and on the production line.

Capacity:

- ✓ Up to 300 strokes per minute in discontinuous mode

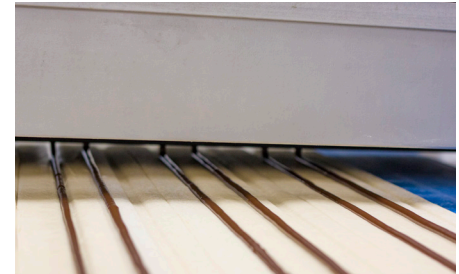
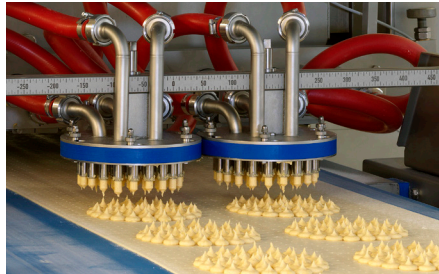


Customized solutions

We also offer special depositing solutions to enable perfect processing of your specific requirements. For example, a Rotary Gearwheel Depositor. This is a custom adapted version of the standard version, with the ability to produce unique depositing shapes according to specific customer needs. Another example is the no product-no fill solution that we can offer.



With our custom solutions virtually everything is possible!



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.

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.

Service

Rademaker supports your production process every way we can, 24 hours a day, 365 days a year. 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
- ✓ Upgrades, refurbishing & optimising
- ✓ Spare parts
- ✓ Preventive and corrective maintenance

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!

Rademaker

Specialists in food processing equipment

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