



Rademaker

Specialists in food processing equipment

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Rademaker
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Bread line

Discover efficient production for premium breads

Our daily bread

At Rademaker, we have managed to transform the traditions of the past into robust, state-of-the-art industrial bakery production lines. With a deep understanding of bread varieties from around the globe, we've harnessed our extensive expertise to create the ultimate bread production solution. The line is designed to produce a wide range of breads from soft dough, strongly hydrated dough, pre-fermented dough, bio dough and firm dough.

Our innovative Bread line allows you to stay ahead of your customers' future needs. The unparalleled modular design enables swift product changeovers and customizable expansions. It will yield maximum results in terms of product quality and return on investment. And our focus on ingredient optimization and waste reduction ensures maximum efficiency and sustainability throughout the production process.

Join us at the forefront of the bread production industry and unlock limitless possibilities for your bakery.

SHEETING TECHNOLOGY

Rademaker specializes in sheeting technology, which allows for the handling of a diverse range of dough types. The process begins by creating a continuous dough sheet, which is then shaped into the final product. Through our stress-free dough processing technology, we can achieve a wide variety of dough textures and bread structures. Our innovative Bread line concept enables the seamless combination of traditional and artisan bread types, all produced on a single sheeting system.

Added values: premium quality

- ✓ Consistent dough quality achieved through our continuous improvements
- ✓ Enhanced flexibility as our system can process a wide variety of doughs
- ✓ High water content capability: doughs with up to 90% water can be processed
- ✓ Precise weight accuracy in dough length and weight
- ✓ Efficient production process

All these values result in a proven decreased cost of ownership.

The hearth and soul of our bread line

After the mixing process, the dough is processed in the pre-sheeter, a crucial stage where dough batches are transformed into a continuous dough sheet. Rademaker sets itself apart from its competitors with its two proven, unmatched pre-sheeting systems; the DSS and DPS. These systems excel in processing high-water-content doughs, up to 90% of water.

Our innovative dynamic hopper transports the dough in a controlled manner, maintaining the linear shape and consistency of the dough chunks. Landscape sensors and separate belts carefully guide the chunks in the sheeter, ensuring size and weight accuracy. Chunk weight and length is exceptionally accurate, resulting in a more stable and consistent dough sheet and eventually high-quality baked products. Furthermore, the unique processing preserves the original dough structure established during the mixing process.

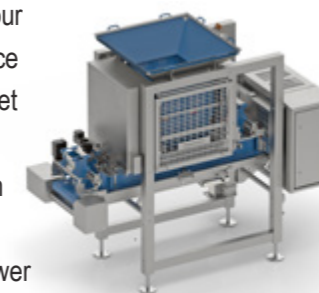
Double-chunking Sheeting System (DSS) for full industrial production

- 1.000 to 6.000 kg / 2.645 to 13.227 lbs per hour
- Suitable for firm doughs and liquid doughs
- Working width of 250 mm to 550 mm
- Easy operation and accessibility for cleaning (hygiene)



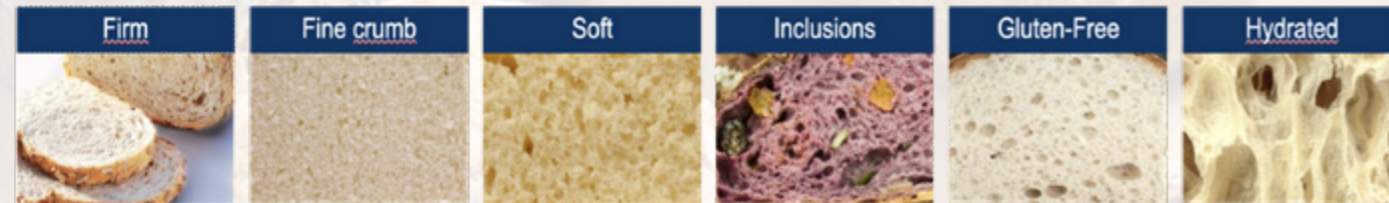
Dynamic Pre-Sheeter (DPS) for a compact Bread line configuration

- 500 to 1.200 kg / 1.102 to 2.645 lbs per hour
- Includes a reduction unit to save floor space
- Gap adjustment for thick & thin dough sheet (flexibility)
- Small working width, 250 mm and 300 mm
- Suitable for firm doughs and liquid doughs
- Suitable for smaller dough batches and lower working height
- Manually dough feeding possible



Unleash bread versatility

Our modular set-up revolutionized bread production, allowing you to effortlessly create a diverse range of breads by simply exchanging modules. With a focus on exceptional bread quality, our line accommodates a wide variety of recipes, including highly hydrated, low-salt, organic, gluten-free, pre-fermented, Levain, mother dough, biga, and sponge dough. This extensive range of recipes opens up a world of possibilities, enabling you to offer an impressive array of bread products and crumb structures.



CRAFTED TO PERFECTION

We believe that a good recipe and careful processing is the key to extraordinary bread quality. Our Bread line is meticulously engineered to handle a multitude of recipes, ensuring consistent quality and superior taste. Whether you're aiming to produce tin breads with a fine, uniform crumb structure or artisanal breads with light, authentic and open textures, our line is equipped to meet your specific requirements. Experience unmatched dough processing capabilities that guarantee exceptional results for every loaf.

Cut breads



Rolled breads



Rounded breads



Tin breads

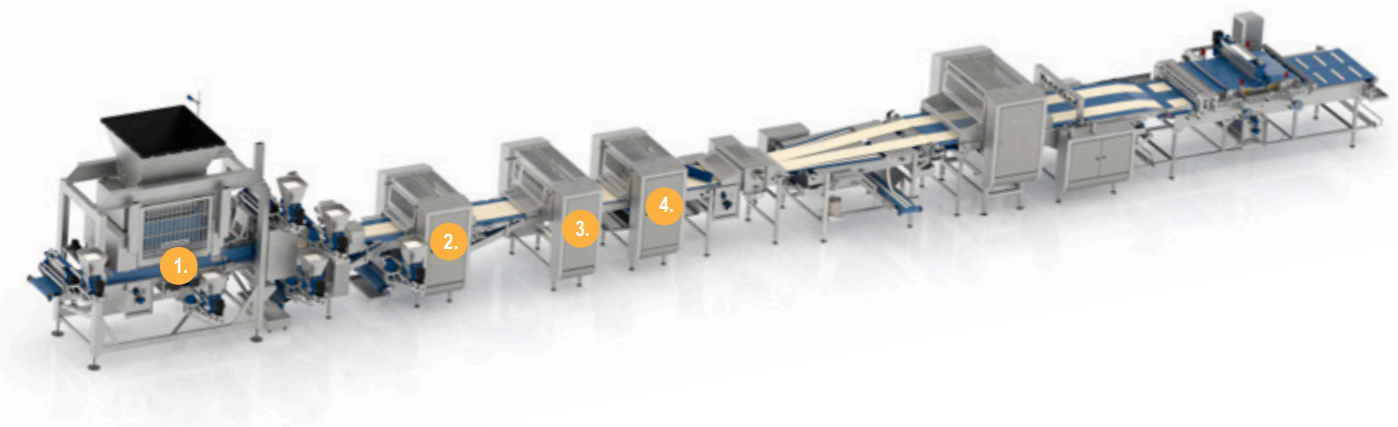


Glutenfree breads



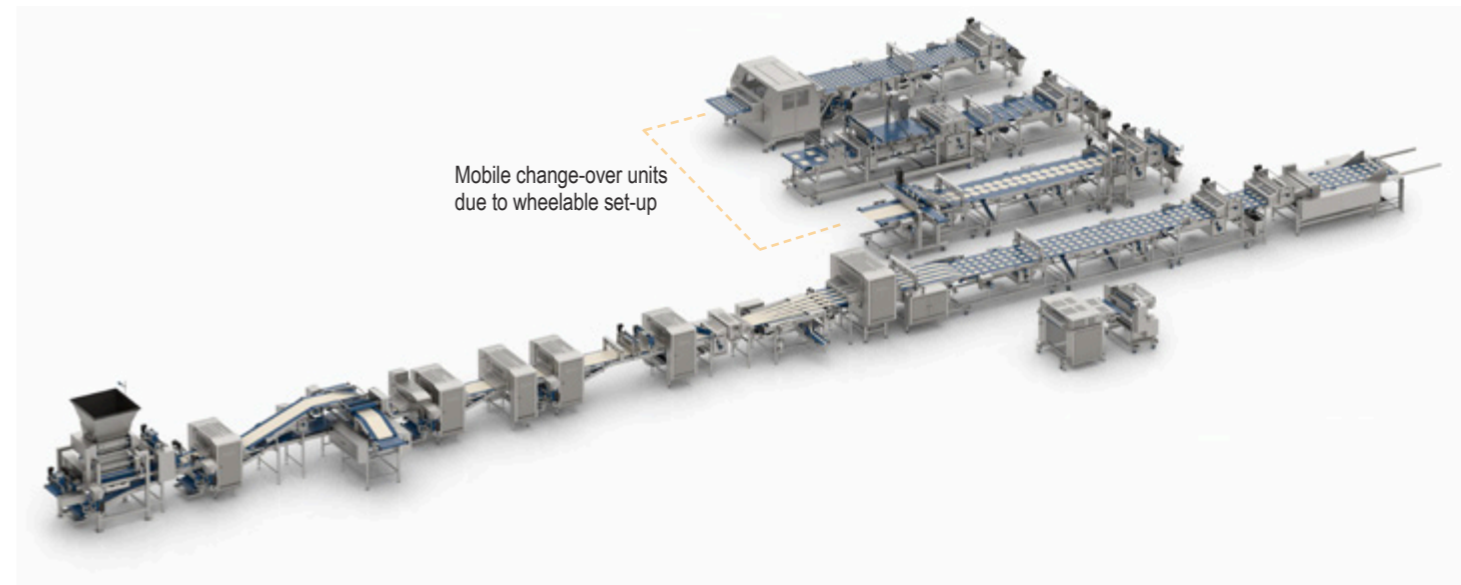
Variation and versatility

With capacities ranging from 500 kg to 6,000 kg / 1.102 lbs to 13.227 lbs of dough per hour, our Bread line ensures consistent production day after day, year after year. Featuring a range of innovative and versatile modules on wheels, easily position them in any order to optimize your production and maximize your production efficiency. Trust Rademaker to provide the ideal solution for your bakery, even if it means developing a customer-specific module. Let's elevate your bakery to new heights.



Flexibility and line length

Our Bread Line is characterized by its flexibility. There are multiple configuration options and modules which can be exchanged fast and easily. The Rademaker philosophy calls for building functional production lines as short as possible. With that in mind, line length has been reduced more than two meters compared to the first-generation Bread Line, saving floor space and resulting in a higher output per square meter.



Sheeting process

The Sheeting process of our Bread Line consists out of the following processes:



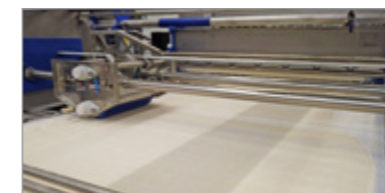
Option: rework dough is directly transferred back into the pre-sheeter by the Inline Dough Recycling System. This way no dough is lost during the production process.



1. Dough pre-sheeters: generate stress-free dough sheets of any type with excellent weight control at the highest quality.



2. The first reduction of the dough sheet is done by a Quick Reductor. Due to unique, non-sticking rollers, we can process dough types with high water percentage.



3. The Cross roller reduced the dough sheet in thickness, and it increases the width. It compensates the one-sided reduction of the reduction stations.



4. The dough sheet is reduced to its final thickness while passing through the rollers of the Gauging station(s).



Our tray loading systems can precisely load the products onto the baking trays, peel boards, baking thins or transportation belts. We have developed several systems to provide a solution for every specific situation.

Various make-up processes.

The production processes shown on this page are just a fraction of the possibilities the Rademaker Bread line can offer:

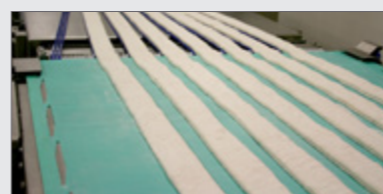
Width cutting



Spreading conveyor



Weighing module



(Pre-) Moulding



Rounding



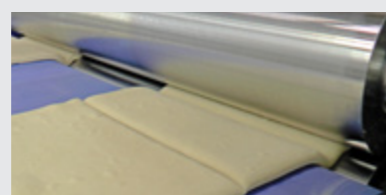
Baguette pointing device



Product cutting



Degassing unit for fine bread structures



Decorating (top & bottom)



Special moulding



Tin bread module



Toast bread module 4 pieces module



Efficiency & Functionality

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

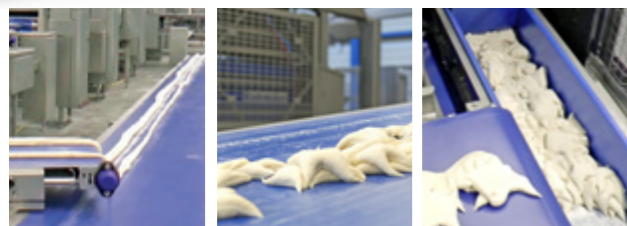
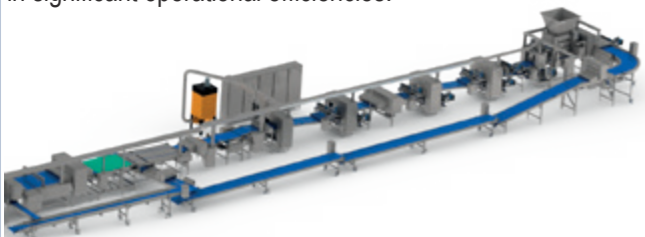


Efficient, error free operation and tool change-over is realized by applying Unique Fit Tooling. Because of the lightweight and more compact tooling, handling and detaching the tools is as easy as possible and can be done by one person. No other devices are needed to help the operator change the tools.

Dough recycling system

Rework dough is created when the dough sheet is cut to its final width. This rework dough is directly transferred back into the pre-sheeter by our dough recycling system. Through extensive testing and analysis, we have perfected this system.

The key to achieving exceptional dough quality lies in the precise placement of the rework dough beneath the new dough batch. The dough recycling system elevates the Rademaker Bread line to a highly effective and cost-saving level. By seamlessly integrating the recycling system, we maximize resource utilization and minimize waste, resulting in significant operational efficiencies.



Outstanding moulding performance

When it comes to producing rolled bread types, the Rademaker moulding table stands out for its outstanding performance. We have further enhanced this performance by prioritizing ease of cleaning and fast changeover through optimal accessibility from both sides.

To ensure safe operation, we have implemented a double-handed operation feature. This allows a single operator to efficiently and ergonomically move the upper belt, significantly improving changeover efficiency.



The Premier Rounder Solution

The Rounder transforms square dough pieces into rounded buns, varying from 100 to 800 grams a piece. Capacities range from 1.100 kg/hr to 1.800 kg/hr (2,425 lbs/hr to 3,968 lbs/hr). For higher capacities, we can scale up with a Double- or Triple Rounder. Our rounder can process long pre-proofed doughs for tasteful artisan rounded breads, but also firm doughs for soft rounded buns. To reduce change-over times, we can offer the rounder on a mobile frame.



Decorate your breads with the Stamping tool

Are you looking to expand your Bread line product variety? With our stamping tool you can apply different decorations on top of your breads. Implement the stamping tool in your



production line and easily increase product variety in an efficient and consistent way. The stamping tooling is suitable for square buns and rounded buns.



Revolutionize your production with our In-Line Weighing System

Our in-line weighing system is engineered to improve product weight accuracy within a continuous production stream. The mechanical design not only meets the latest market requirements but also boasts a compact footprint.

This sophisticated weighing system is versatile, capable of accurately measuring all types of dough and accommodating various product lengths.

Our state-of-the-art software controls offer a game-changing feature: automatic weight correction while maintaining a consistent guillotine stroke rate. The result? Uniform product lengths that can be seamlessly applied to cut, rounded, and molded products.

Experience a new standard in precision and efficiency with our cutting-edge in-line weighing system.



Our Commitment to Functionality

To enhance functionality, our system incorporates rounded edges and fully opening covers on both sides of each unit. By optimizing the space between working stations, we ensure the best possible accessibility and visibility of the process.

Attached tools are mounted with standoffs, providing a minimal distance of 1 inch to facilitate efficient cleaning activities. We prioritize overall safety by implementing safety locks, while lightweight safety covers with additional handles enable ergonomic operation.



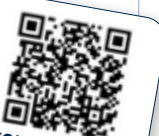
Elimination of falling heights: by minimizing the transportation height throughout the production line, it results in a stable and relaxed dough sheet.



An open design with high visibility on the process results in fast product set-up and procedure optimization.

Hygienic Design

Our Bread line is designed according to the highest Rademaker Sigma hygienic design standards. These guidelines are directly derived from various high-end requirements for hygiene & cleanability such as the GMA standard and EHEDG recommendations. For more information about our hygienic design, you can download our hygienic design brochure.



HYGIENIC DESIGN
brochure download

Customer satisfaction is key

Based on over 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 by our Technology Centre

The development process begins at the Rademaker Technology Centre (RTC) where product concepts are transformed into a Rademaker production line. It is equipped with multiple pilot lines capable of handling a wide range of bakery products, including bread, puff pastries, croissants, pizzas, flatbreads, donuts, gluten-free options, and specialty items. The RTC in a nutshell:

- Testing, Product development & Demonstrations
- Worldwide experience and knowledge available for you
- Dedicated Technologists available to assist you
- Climate controlled testing rooms



Continuous improvement and innovation

Our continuous pursuit of equipment perfection propels us to consistently elevate equipment performance. Aligned with the latest hygiene and design standards, the Rademaker Bread machine embodies state-of-the-art excellence. In Culemborg, our dedicated Bread Product Team is entrusted with the mission of maintaining the excellence of our Bread production line. At the RTC they have access to a dedicated Bread production line for testing and innovation. This empowers us to enhance performance, elevate product quality, and stay aligned with the latest technological standards in the market, ensuring our customers receive nothing but the best. Our continuous improvement program, coupled with attentive client feedback, fuels a drive to enhance machine performance during operation, simplifying product change-overs, cleaning, sanitation, and maintenance.



Advanced and user-friendly control system



Great care is given to the user interface of the 22-inch touch screen. Its position can be effortlessly tailored to the preferred working height. The control platform facilitates seamless OMAC-based data exchange with neighboring third-party equipment. Advanced data processing empowers real-time monitoring and the fine-tuning of equipment efficiency.

Swift start-up and minimized flour consumption are achieved through a fusion of process and recipe information. The existing cascade system, along with automatic belt speed adjustment (DDIC/Dough loop), is integrated in the overall machine design. The advanced control system features fully automated speed adjustments, allowing the different sections to operate independently. While the last dough part of the production run is processed towards the end of the line, the beginning of the line is ready for cleaning or for a next production run. For utmost convenience, an optional iPad control is available, enabling remote operation from any point along the production line.



Inhouse production

Our equipment undergoes a comprehensive production process within two cutting-edge facilities. Our commitment to quality is evident through the expertise of our highly skilled craftsmen and our dedication to using premium materials in every aspect of our production lines.

Discover the Rademaker Academy

Efficient production and profitability depends on qualified and trained operators. We understand the importance of this. For this reason, Rademaker started the Rademaker Academy – a comprehensive resource of ongoing training to support our customer's Rademaker process for a lifetime. The training is conducted by qualified training personnel – each with a customizable program tailor-made to your expectations, needs, and Rademaker system.



Handling system & Turn-key solutions

The Rademaker Handling System is developed to process a wide variety of (artisan) bread products for mid-sized to full industrial bakeries. Gentle product handling is achieved at high output and great flexibility is offered to handle many different bread products on one system. We can also deliver a complete bread production solution. 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.

