



Rademaker

Specialists in food processing equipment

We have a Worldwide presence. Feel free to contact us!

SALES OFFICE
Rademaker Limited, UK
T +44 (0)1204 460242

HEAD OFFICE
Rademaker B.V., The Netherlands
T +31 345 543 543

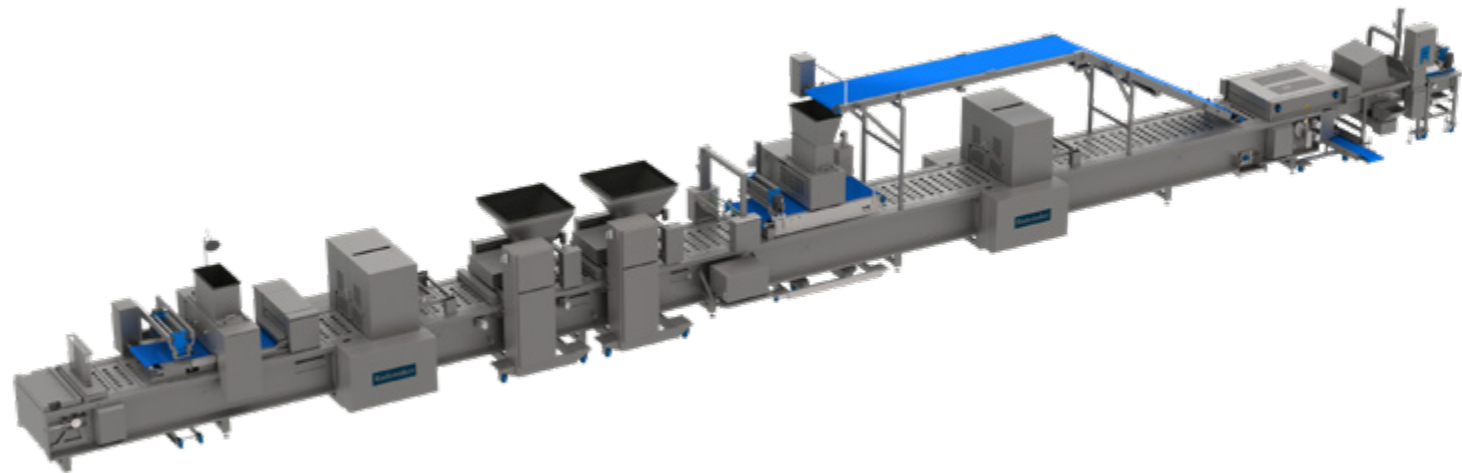
SALES OFFICE
Rademaker Deutschland GmbH
T +49 931 619 5823

SALES OFFICE
Rademaker USA, Inc., USA
T +1 330 650 2345

SALES OFFICE
Rademaker France SAS
T +33 247 870 531

SALES OFFICE
Rademaker Italy Srl
T +39 345 527 9508

SALES OFFICE
Rademaker China,
T +86 213 363 4150



Pressing lines

For the production of Pies, Egg Tarts and Quiches

Is your country is not represented by one of our Sales offices? Scan the QR code to find your contact person



SOCIALS

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Rademaker

Specialists in food processing equipment

www.rademaker.com

We care for high quality pies

Since 1981, bakeries worldwide have trusted our equipment to create exceptional pies. Whether it's pie shells or filled pies, in family or snack sizes, we offer efficient production lines tailored to your needs.

At Rademaker, we prioritize safety and hygiene, ensuring that our Pressing lines meet the highest standards. With their easy-to-clean design, these lines can be thoroughly washed down, providing a sanitary production environment. Moreover, our equipment is built to last, with some of our earliest Pressing lines still operating today.

Renowned for their outstanding production quality, our Pressing lines deliver consistent results in terms of product quality, shape, and weight. Easy product change-overs further enhance the efficiency and flexibility of your production process. Our Tooling storage unit allows you to store change-over tooling safely and access it promptly when needed.

With Rademaker Pressing lines, you can effortlessly produce high-quality pies in large quantities, meeting the demands of your discerning customers. Trust us to elevate your pie-making capabilities and drive success in your bakery.

Added value

- ✓ Product quality, efficiency and flexibility
- ✓ Robust design in heavy duty execution
- ✓ Various filling solutions available
- ✓ Bespoke lay-out solutions
- ✓ Hygienic design
- ✓ Over 40 years of Pressing line experience

Wide product assortment

Our Pressing lines are designed to create a wide array of pie products. We also specialize in Quiches and Pastel de Nata (Eggtarts), offering you the opportunity to captivate your customers with irresistible pie variations. While our Pressing line is crafted to produce an extensive and international assortment of pies and quiches, we go above and beyond by leveraging Rademaker's strength in developing customized modules tailored specifically to your unique requirements.

Carriers

Products can be shaped in different carriers like foils, metal baking trays, hoops, tins as well as indented baking trays. Embracing sustainability, we can also shape products in environmentally friendly biodegradable materials like paper or cardboard containers, ensuring a range of choices to meet your specific needs.



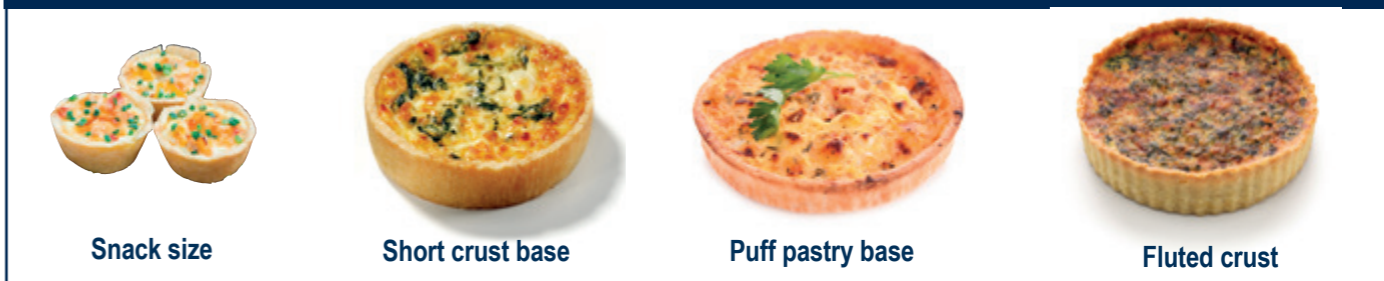
Various shapes are possible



Pies assortment



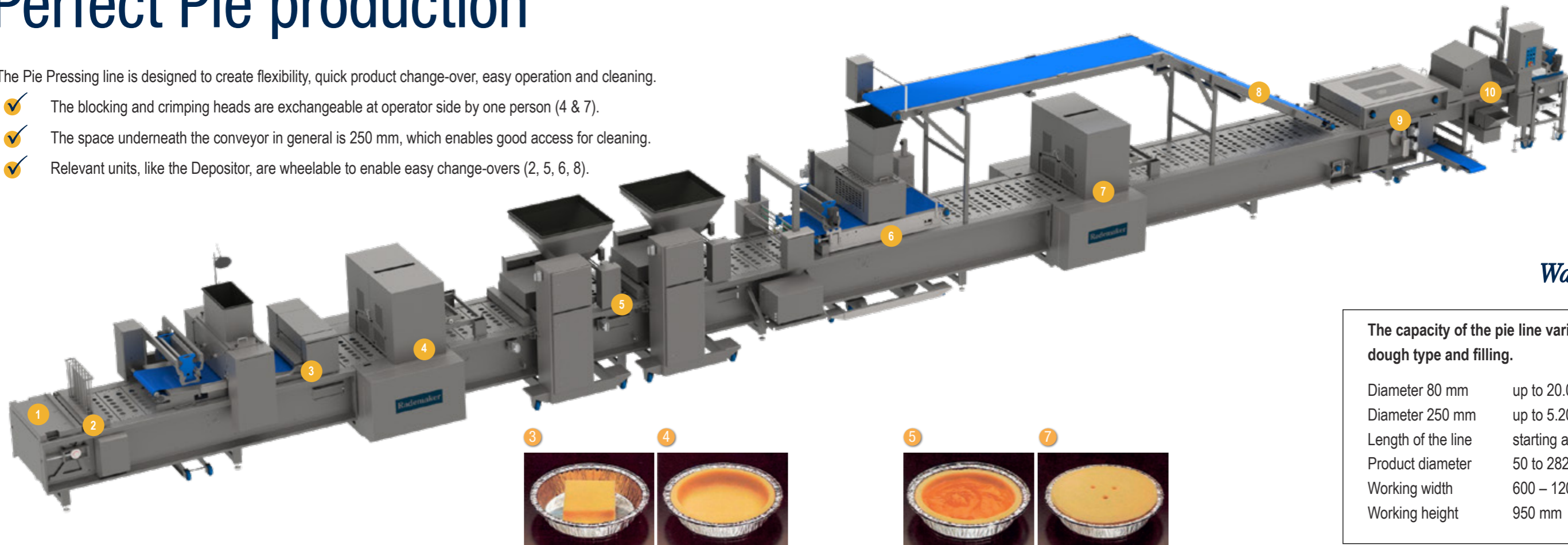
Quiche assortment



Perfect Pie production

The Pie Pressing line is designed to create flexibility, quick product change-over, easy operation and cleaning.

- ✓ The blocking and crimping heads are exchangeable at operator side by one person (4 & 7).
- ✓ The space underneath the conveyor in general is 250 mm, which enables good access for cleaning.
- ✓ Relevant units, like the Depositor, are wheelable to enable easy change-overs (2, 5, 6, 8).



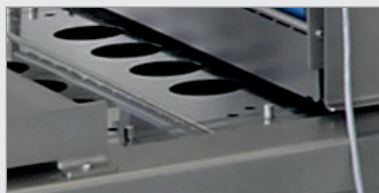
Watch the video

The capacity of the pie line varies per size, dough type and filling.

Diameter 80 mm	up to 20.000 pieces / hour
Diameter 250 mm	up to 5.200 pieces / hour
Length of the line	starting at 12,5 meters
Product diameter	50 to 282 mm
Working width	600 – 1200 mm
Working height	950 mm

Production process

The production process of our Pie Pressing line consists out of the following processes:



1. The **conveyor** is either applicable for platens or baking trays. The conveyor is also suitable for the dosing of cupcakes, cheesecakes etc.



2. The **cup denester** is provided with a vacuum system to ensure that the foil is correctly placed.



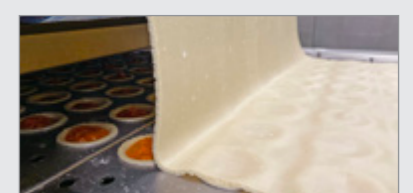
3. Dough processing: the Rademaker **stripfeeder** and the guillotine ensure very accurate dough weight.



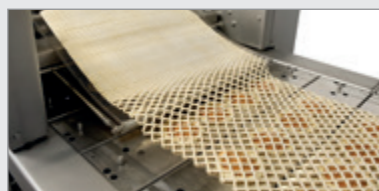
4. The dough billets are pressed to the desired shape without any rework by a **servo driven press**. The blocking head is **water heated** for a precise and reliable operation.



5. Our **Depositing** solutions enable you to fill your pies and quiches with a range of fillings: liquid and semi-liquid or viscous materials, with or without particles of meat or fruit.



6. If a lid is desired for your product, an **extruder** can be one of the options.



6a. Optionally you can integrate a **lattice unit** to the Pie line.



7. The **servo driven crimping unit** seals the lid to the base. The easy exchange of crimping heads enables you to create a large range of different decorated products. The crimping head is also water heated.



8. Optionally a dough recirculation system can be integrated which transports rework dough back into the production process. This makes sure that non of the rework dough is wasted,



9. The **outfeed system** transfers the pies from the conveyor towards dedicated panels but can also be delivered with a set-up for offload to oven band, freezer infeed or trays.



10. Additionally a **disk sprayer** can be installed to apply egg yolk on top of the pie products.



Optionally we have a mobile **Tooling storage** unit available. This allows you to store your tooling safely and access it promptly when a product change-over is needed.

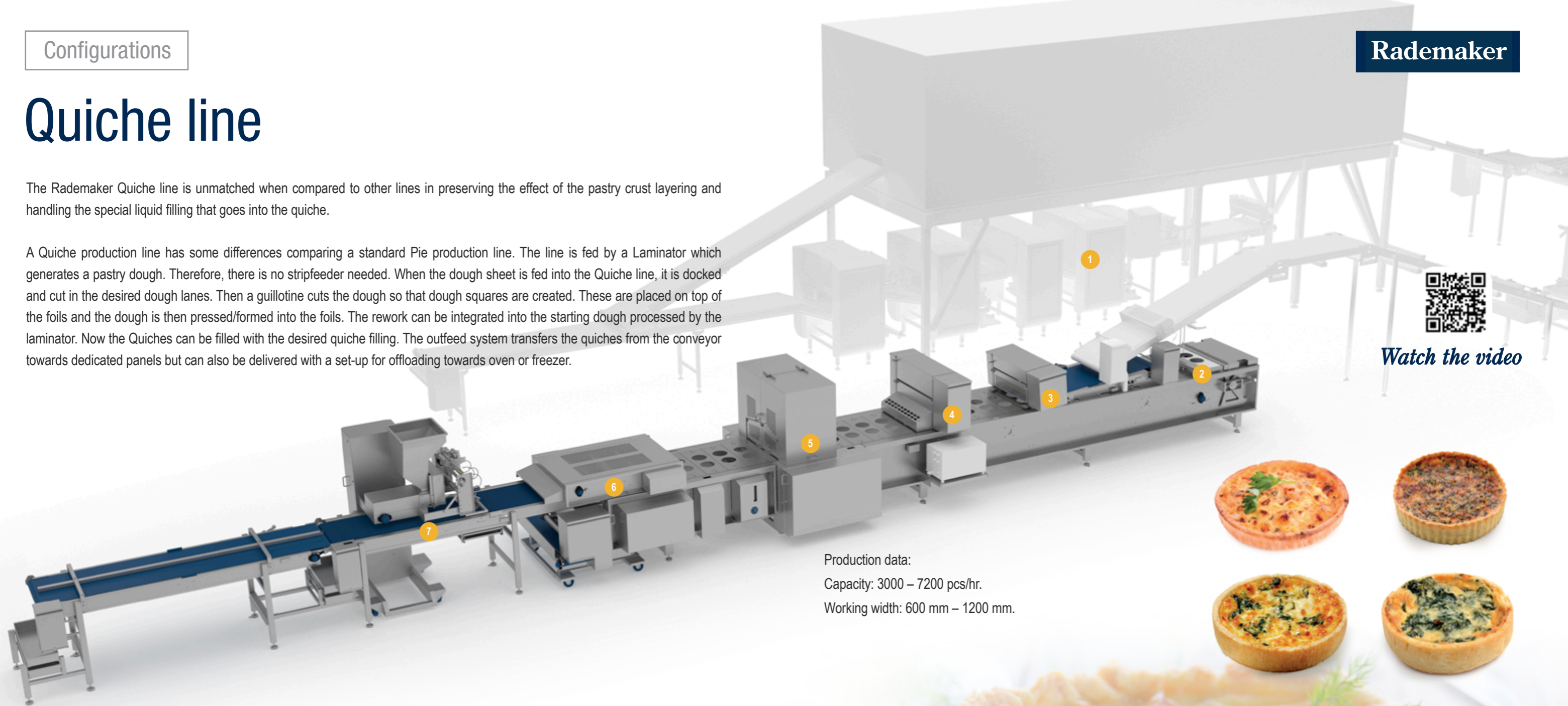
Quiche line

The Rademaker Quiche line is unmatched when compared to other lines in preserving the effect of the pastry crust layering and handling the special liquid filling that goes into the quiche.

A Quiche production line has some differences comparing a standard Pie production line. The line is fed by a Laminator which generates a pastry dough. Therefore, there is no stripfeeder needed. When the dough sheet is fed into the Quiche line, it is docked and cut in the desired dough lanes. Then a guillotine cuts the dough so that dough squares are created. These are placed on top of the foils and the dough is then pressed/formed into the foils. The rework can be integrated into the starting dough processed by the laminator. Now the Quiches can be filled with the desired quiche filling. The outfeed system transfers the quiches from the conveyor towards dedicated panels but can also be delivered with a set-up for offloading towards oven or freezer.



Watch the video

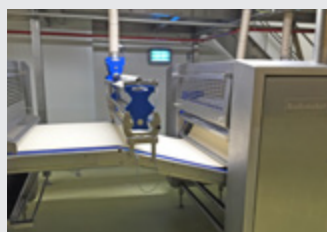


Production data:
Capacity: 3000 – 7200 pcs/hr.
Working width: 600 mm – 1200 mm.



Production process

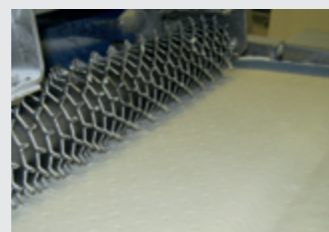
The key aspects of the Quiche production process consists out of the following processes:



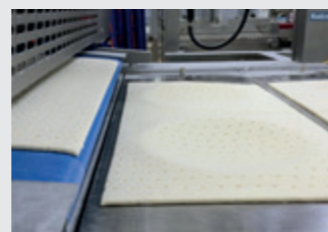
1 Laminating and dough sheeting



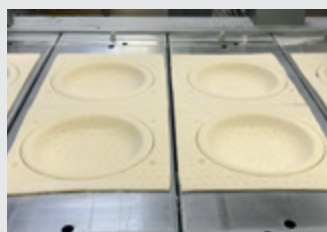
2 The cup denester ensures that the foil is correctly placed.



3 The dough sheet is docked by a docking roller.



4 The dough is cut and applied on top of the foils.



5 The dough billets are pressed into the foils.



6 The outfeed system transfers quiches onto a conveyor belt. Rework dough is processed to a rework system.

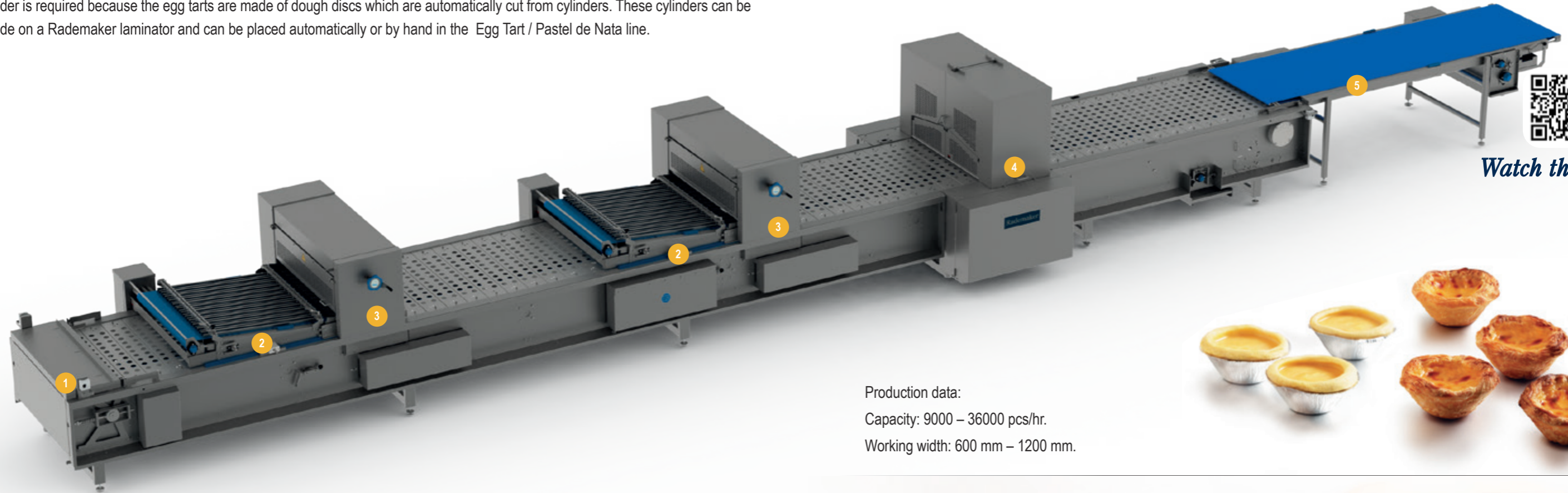


7 Our Depositing solutions enable you to fill quiches with a range of fillings, with or without particles.



Pastel de Nata / Egg Tart line

An Egg Tart / Pastel de Nata production line has some differences comparing a standard Pie production line. For example no strip feeder is required because the egg tarts are made of dough discs which are automatically cut from cylinders. These cylinders can be made on a Rademaker laminator and can be placed automatically or by hand in the Egg Tart / Pastel de Nata line.



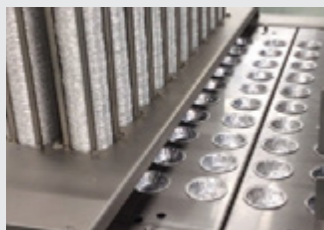
Watch the video



Production data:
Capacity: 9000 – 36000 pcs/hr.
Working width: 600 mm – 1200 mm.

Production process

The key aspects of the Pastel de Nata / Egg tart production process consists out of the following processes:



1 Automatic foil dispensing



2 Dough feeding (manual or automatic)



3 Automatic feeding dough billets



4 The dough billets are pressed without rework.



5 Outfeed towards freezer or additional production process



Optional: Automatic Depositing



Optional: Liquid filling



Final product



Quality, efficiency and safety

Product quality, efficiency and flexibility

The Rademaker pie and quiche lines are a perfect example of modern, industrial production lines. Robustly built for many years of trouble free production around the clock. The flexible concept of various components that make up the line configuration ensure that changing consumer trends can be adapted. The flexibility of the line is guaranteed, without sacrificing efficiency and high quality product output.



Various filling solutions available

Depending on the consistency and viscosity of the filling Rademaker has the ideal depositor for your product. Either a spot depositor, mohno pump or gearwheel depositor are used in combination with nozzles that can have both "shut off" and "blow off" functionality.



Quick change-over

The line is designed to create flexibility, quick product change-over and ease of operation. For example:

- Relevant units are mobile.
(see configurations page numbers 2, 5, 6 and 8)
- The blocking and crimping heads are quick to exchange.



Safety & easy maintenance

Essential parts can be easily removed this allows for easy access during cleaning and maintenance actions. Of course all moving parts are designed within the ergonomic Rademaker Sigma® guidelines with special focus on rounded edges and process visibility. Also the access to various key parts of the unit is controlled by sensors to guarantee the best possible operator safety.



Hygienic design

The system is designed according to the Rademaker Sigma® design guidelines. These guidelines are directly derived from various high end requirements for hygiene & cleanability such as the GMA standard and EHEDG recommendation. With excellent machine surface finishing, tilted upper surfaces, rounded frames, food approved blue plastic parts and eliminated hinges and bolts, the unit will meet the highest industrial expectations for hygiene.

Robustness

Focus on robustness during equipment design results in highly reliable industrial production and extreme durability. For example this Rademaker line is manufactured from stainless steel and other non-corrosive materials. Automatic greasing systems prevent possible damage to vital machine parts by automatically applying grease at the necessary time to those parts needing it this guarantees a longer life and greater reliability from your line.

Let us prove our robustness by showing this production which was installed in 1988 and is still running today!



WATCH THE VIDEO
Robust Pie line

Why Rademaker

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

Advanced and user-friendly control system

- Touch screen
- Optional iPad control
- Advanced data processing enables on-line monitoring and optimization.



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.