



Rademaker

Specialists in food processing equipment

Rademaker Academy

Quality in Knowledge



Why Rademaker Academy?

Bakery technology know-how is one of the key items that is required when a production line is installed and the production process is starting up. Problems occur when detailed knowledge of the sheeting processes, production line operation and dough processing is missing. This results in problems that will affect the overall production costs and product quality.

A general trend in the market is that the traditional bakery industry shifts more towards advanced sheeting technology. This obviously makes it necessary for all stake-holders to require more knowledge of this advanced way of dough processing. With this mission below in mind we started the Rademaker Academy to facilitate this need for knowledge:

To preserve and share bakery knowledge through education and training and enable our customers to maximize the profitability of their Rademaker production line.

What do we offer?

- ✓ Basic Operator or Maintenance Training to learn the basic skills needed to operate and maintain the line efficiently.
- ✓ Advanced Operator or Maintenance Training will focus on unit, line and process improvements.
- ✓ Online Training for a 100% theoretical training, when traveling is not an option.



Training locations

The Basic & Advanced training can be given in Culemborg in our Rademaker Academy and in the Rademaker Technology Centre (RTC) or on site in the production location of the customer.

Main advantage of training in the Academy is the fact that customer teams can be trained without production distractions, the customer experiences no downtime because of the training and the waste will be minimal.



Basic Training

The Basic Training will provide you with all the basic knowledge which is needed to operate or maintain the Rademaker production line.

- ✓ **General unit description of the Rademaker production line.**
- ✓ **Explanation of the Rademaker cascade system, the reduction steps, speed parameters and the synchronisation.**
- ✓ **Using the HMI (touch panel) to control the line.**
- ✓ **Virtual Reality: Interactive training in a realistic virtual environment.**
- ✓ **Basic cleaning explanation of various key units**
- ✓ **Practical training (operator):** or **Practical training (maintenance):**
 - Running dough on the line.
 - Infeed and outfeed control.
 - Dough characteristics.
 - Grease points, manual explanation and spare parts.
 - Belt steering and tensioning.
 - Calibrating units.

Main aspects



Educational goal

The basic training will provide you with basic knowledge that is needed to operate or maintain the Rademaker production line.



Audience

Operators, supervisors and line managers or maintenance personnel and maintenance managers. Maximally 8 students per trainer.



Timing

The best period for this training is after the start-up of the production line or it can serve as a refreshment training for new operators in a later stage.



Duration

The basic training is always 50% theoretical and 50% practical. The duration of the training depends on the type of line. Normally between the 1 and 4 days.



Trainer

The trainer is always an experienced Rademaker Academy Trainer.



Languages

English, German or Dutch. Other languages will require an interpreter.



Location

Rademaker Academy in Culemborg (Netherlands) or on your production location.



Certificate of completion

Advanced Training

Creating highly qualified teams that are able to perform advanced troubleshooting and maintenance on the line with the focus on optimizing the production process.

- ✓ **Process knowledge that contains detailed information about the units and process.**
- ✓ **Ingredient information with the focus on recipe and dough characteristics.**
- ✓ **Background knowledge about mixing, proofing and baking.**
- ✓ **Advanced technical information to enable high product quality.**

Main aspects



Educational goal

Creating highly qualified teams that are able to perform advanced troubleshooting and maintenance on the line with the focus on optimizing the production process.



Audience

Line managers, Technologists, Supervisors and Maintenance managers. Maximally 5 students per trainer.



Timing

The advanced training is suitable for employees with sufficient bakery and line knowledge and / or for employees who have completed the Basic



Duration

De duration of the training depends on the type of line and the subjects that need to be handled. Minimal 2 and maximal 5 days.



Trainer

The trainer is always an experienced Rademaker Academy Trainer.



Languages

English, German or Dutch. Other languages will require an interpreter.



Location

Rademaker Academy in Culemborg (Netherlands) or on your production location.



Certificate of completion

More information

ACADEMY IMPRESSION



Scan this QR code to get an impression of the Academy facility and to meet the Academy team.

VIRTUAL REALITY TRAINING



Scan this QR code to get an impression of the VR-training and see if it can be of added value for your staff.

ACADEMY IMPRESSION



Read more about the interview with the Rademaker Academy Coordinator that is published in Baking Europe.



Our training team will be happy to help you with any enquiry:
Telephone: +31 345 543 543 or Email: academy@rademaker.nl



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HEAD OFFICE

Rademaker B.V.
Plantijnweg 23, P.O. Box 416
4100 AK Culemborg, The Netherlands
T +31 345 543 543
F +31 345 543 590
www.rademaker.com

PRODUCTION FACILITIES

Rademaker B.V.
Culemborg, The Netherlands

Rademaker Slowakije s.r.o.
Sebest'ánová 259
Povazská Bystrica, Slovakia
T +421 424 321 200
+421 424 260 395

SALES OFFICES

EUROPE

Rademaker Deutschland GmbH
Ernst- Abbe-Straße 16
D- 56070 Koblenz, Germany
T +49 261 98 8371 20

Rademaker France SAS
Bâtiment Blériot B
27 Rue de la Milletiere
37100 Tours, France
T +33 247 870 531

Rademaker Italy Srl
Via Pesciatina, 246
55100 Lucca, Italy
T +39 345 527 9508

Rademaker Limited
Unit G, Lostock Office Park
Lynstock Way, Lostock
BL6 4SG Bolton, Great Britain
T +44 (0)1204 460242

NORTH AMERICA

Rademaker USA, Inc.
5218 Hudson Drive
Hudson, Ohio 44236, USA
T +1 330 650 2345

ASIA

Rademaker China
706 Liqin Building, No. 1885 Duhui Rd
Minhang District Shanghai
201108, P.R. China
T +86 189 302 66888

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