



Rademaker

Specialists in food processing equipment

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Rademaker

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Universal Pastry line

Endless product variation

Elevate your pastry production

Unlock the possibility to efficiently produce high-quality pastries with the Rademaker Universal Pastry line. Our production line empowers your bakery with great flexibility and efficient production. Designed with the needs of midsize to industrial bakeries in mind, the Universal Pastry Line empowers you to streamline your production while maintaining the highest product quality. The line offers versatile tooling solutions that consistently and effortlessly shape your dough into an array of shapes and sizes. The tooling is designed for fast and easy change-over, contributing to your production efficiency.

The configuration of the line is tailored to your bakery's specific demands. With working widths ranging from 600 mm up to 1,600 mm, we empower you to efficiently and consistently cater to diverse market demands.

We also offer a variety of high-quality decorating options, from filling depositors to egg yolk or water spraying systems, strewers and applicators to top your products, all are seamlessly integrated into the production process. After the shaping process, we can seamlessly transfer the products to a proofer, a freezer or baking trays using a retracting belt or in-line tray loading.

Unleash your bakery's true potential with the Universal Pastry Line.

Added Values: Ultimate Efficiency

- ✓ Ultimate product variety
- ✓ Advanced process control
- ✓ Lightweight, unique fit tooling
- ✓ Fast and easy change-over with excellent reproducibility
- ✓ Optimal hygienic design & sanitary operation
- ✓ Easy cleaning and maintenance due to high accessibility

Design philosophy

When we developed the Universal pastry line, our primary aim was to maximize operational simplicity, ensuring versatile deployment and effortless tool changes. Our design philosophy rests on five pivotal market demands, with dedicated focus on safety and hygiene considerations.

1. Fast and error-free adjustment of the machine to make different products
2. Reduce spillages and wasted ingredients
3. Improve cleanability
4. Simplify operation and better ergonomics
5. Reduce maintenance



More info:

Read the online article to learn more about the design philosophy



Ultimate product variety

The secret of good pastry and other laminated products originates in the lamination process and the gentle and stress-free handling of the dough sheet. Rademaker has built a global reputation for its dough processing technology, ensuring gentle and stress-free dough handling, from the beginning of the production process to the final product.

Achieving the perfect solution

Your product is always the starting point in developing the production solution that meets your needs. Our strong focus on flexibility, durability, hygiene and performance guarantees an efficiently produced, high-quality final product.

Because the line is designed to handle a wide range of doughs, you can produce an extensive range of final products. We won't stop until we have achieved the perfect solution for you, even if it means designing a tailor-made production line.

Technological partnership and support

Our knowledge is concentrated in the Rademaker Technology Centre where together with our customers, we develop the product they envision. Whether it is a tasty swirl or sausage roll, a crispy palmier or cookie, we are sure that we can put our dough knowledge to work for you.

Folded products

A selection of products made by folding the dough (partly) on top of each other:



Cut products

A selection of products made by cutting and/or stamping method using a guillotine knife: (CUT, CUT & SHAPED)



Double layered products

A selection of products made by placing two (decorated) layers of dough on top of each other:



Rolled products

A selection of products made by rolling the dough (partly) by conical roller(s):



Twisted products

A selection of products made by the twisting method:



Braided products

A selection of products made by the braiding method:



Flexibility and versatility

The Universal Pastry line consists of several modules, designed to flexibly meet your requirements. Whether you are in need of single product production or multi-product production, semi-industrial or high-capacity industrial volumes, our Universal Pastry line will fill your needs. In close partnership with you, we will fine-tune the line to align seamlessly with your specifications, encompassing every demand and requirement. Our specialists will be happy to apply their knowledge and experience in helping you determine the solution that best suits you and your products.

The underneath machine configuration shows the set-up for pastries shaped by the rolling method.



Flexible, modular design

The Universal Pastry Line boasts a dynamic and adaptable modular design, empowering you to embrace the future with confidence. The line offers you the possibility to easily extend your product range by adding dough shaping tooling and by adding upgrades. Integrating a stand-alone Universal Pastry Line into a complete pastry production solution with Laminator and Croissant line is also possible.

Tray loading systems



Our Tray loading systems are able to 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 production processes

Highlighted below is just a glimpse of the production possibilities that we can provide.

Depositing and topping



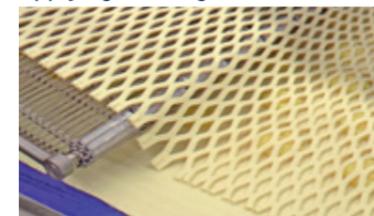
Folding methods



Dough decoration (on top and bottom of the dough sheet)



Applying lid dough



Braiding



Twisting



Explanation of the Pastry production process:



1 Sheeting, decorating and dough lane cutting



2 Depositing to apply filling.



3 Product shaping, this example shows the rolling method. See the right page for the different shaping possibilities.



4 Product cutting

Tooling Store Cabinet

Our Tooling Store Cabinet is designed to enhance convenience during product change-overs. The cabinet offers a secure storage solution for your tooling, minimizing the risks of damage or loss.



Efficiency & Functionality

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

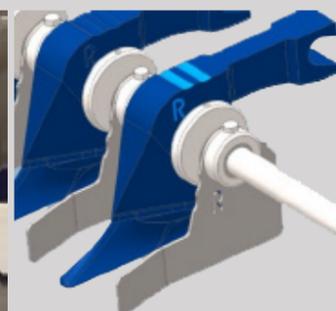
Advanced process control

Reproducing good productions well and quickly is a must. A large and clear interface has taken operation to the next level. The necessary information can be stored in the recipes and easily accessible by the operator, e.g., modules used, tools and their settings. Thanks to the cascade system, there is also a link to the laminator so that the operator does not have to adjust these settings separately.



Lightweight, unique fit tooling

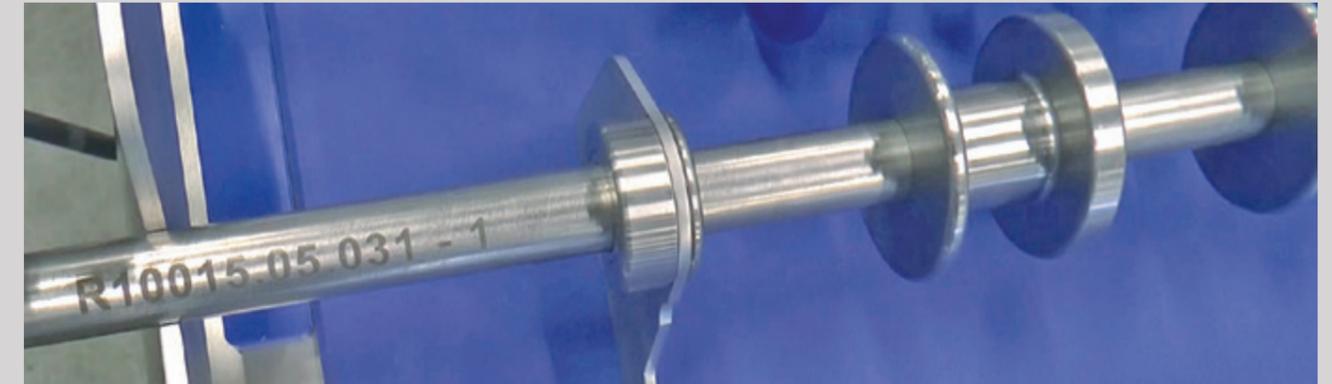
Throughout the machine all tools are optimized with regards to ergonomic operation. Weight of the tools is reduced to an absolute minimum which enables a single person change-over action. Modular set-up is combined with the patented "unique-fit" tooling approach to ensure correct arrangement of the tooling.



Convenient rollers on the tooling modules enable change-over without the risk for damaging the conveyor belt. Lightweight safety covers with extra handles enable ergonomic operation.

Fast and easy change-over with excellent reproducibility

Achieving consistent and reproducible production runs is paramount for maintaining product quality and process reliability. The ability to consistently replicate successful production runs relies on a multitude of factors. The Rademaker Pastry line significantly enhances these prerequisites, ensuring efficient and prompt execution. Our product tooling can be effortlessly installed in the accurate position along the production line, requiring no additional tools. Essential details regarding necessary product tooling and precise settings are conveniently accessible through the HMI (Human-Machine Interface), making them readily available to all operators. Since diverse parameters can vary according to recipes, they are conveniently stored within the recipe system.



Tool Assistant to simplify your product change-overs

Our unique Tool Assistant is designed to further simplify operation and product change-overs. This user-friendly interface presents a chronological tool list, facilitating efficient management of the optimal tool positioning and detailed settings. Save configurations and tooling details for effortless replication of successful production settings. You can export all data to the operator panel, tablet, or generate hardcopies for comprehensive reference. Enhancing user-friendliness, intuitive pop-up screens elucidate settings. For further details, contact your Rademaker representative for the Tool Assistant details.

Rademaker		TOOLING ASSISTANT	
LINE	R10015 UNIVERSAL PASTRY LINE		
RECIPE	33 PAIN AU CHOCOLAT MINE		
PRODUCT TYPE	PAIN AU CHOC		
LINE CONFIGURATION & TOOLING SETTINGS			
LINE NAME	TOOLCODE	ANG. UNIT	REPLICATION
			1 2 3 4 5 6 7 8 9 10 11
FLOOR REMOVAL BRUSH	R00015.05.004		A1 00
CIRCULAR PRESSURE DISCS BASE SET	R00015.05.027		B0
CIRCULAR PRESSURE DISCS CHANGE SET	R00015.05.040	8 LAMBS	C3
CIRCULAR CUTTING KNIVES BASE SET	R00015.05.032		A05
CIRCULAR CUTTING KNIVES CHANGE SET	R00015.05.030	8 LAMBS	A05
SCRE TRIM REMOVAL UNIT	R00015.05.032		C08
WATER SPRAYING DEVICE	R00015.05.034	8 LAMBS	C14
CHOCOLAT DEPOSITION MESH	R00015.05.051		D0
CHOCOLAT DEPOSITION CHANGE SET	R00015.05.052	8 LAMBS	D0 2 3A
FIRST FOLDING SET BASE	R00015.05.033		D5
FIRST FOLDING SET CHANGE SET	R00015.05.034	8 LAMBS FRONT	D5
SECOND FOLDING SET BASE	R00015.05.033		D9 10
SECOND FOLDING SET CHANGE SET	R00015.05.030	8 LAMBS LEFT	D9
THIRD FOLDING SET BASE	R00015.05.033		E15 10
THIRD FOLDING SET CHANGE SET	R00015.05.034	8 LAMBS FRONT	E15
LOADING STRIP MESH	R00015.05.020		G08
LOADING STRIPS CHANGE SET	R00015.05.020	8 LAMBS	G08

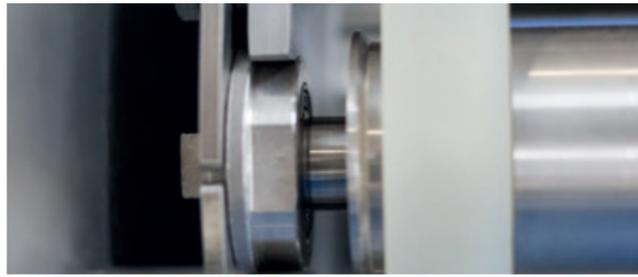


Optimal hygienic design & sanitary operation

The Universal Pastry line is designed according to the highest Rademaker hygienic design standards. These guidelines are directly derived from various high-end requirements for hygiene and cleanability such as the GMA standard and EHEDG recommendations. The line can be executed in two hygienic design set-ups: a default and high-end execution, depending on the requirements of your specific products, ingredients, and production process.

In both executions all tools are secured to the machine with standoffs, thoughtfully positioned at the optimal required distance to facilitate thorough cleaning. Furthermore, sanitary operation is achieved by using lifetime or non-lubricated bearings throughout the direct product zone. Direct-drive motors are positioned outside the product zone as much as possible. All motors contain food approved H1 lubricants, this results in zero risk for lubrication contamination.

For more information about the hygienic design executions, you can download our hygienic design brochure.



Easy cleaning and maintenance due to high accessibility

Our system redefines functionality with carefully designed features. Every unit is executed with rounded edges and fully open covers on both sides of each unit. Moreover these edges, tubes, ducts, angled surfaces and the smooth surface finishing in the product zone enables proper & easy cleaning of the machine.

For maximal accessibility, the space between the workstations is optimized. Overall safety is guaranteed by the application of safety locks. Outside the direct product zone sealed bearings are applied which can be lubricated during or after the production run. To keep the rollers of the reduction stations as clean as possible they are fitted with wear resistant roller scrapers which were selected after extensive testing.



An open design with high visibility of the process results in optimal process control.

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

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. Furthermore, it features:

- CASCADE system
- Optional iPad control



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.