

Pizza and Flatbread line

Where tradition and innovation meet



Rademaker

*Specialists in food
processing equipment*

Pizzas and flatbread the way you want them

Pizzas have already conquered the world and flatbreads are becoming more and more popular. From flatbreads to lusciously topped pizzas, from spicy finger foods to complete meals, Rademaker develops and makes the production lines to efficiently produce whatever pizza or flatbread product you need: Italian-style pizza or an

American pan pizza, pita or naan, they can all be made using Rademaker's high-precision, high-capacity, flexible and hygienic sheeting lines. In addition to the Pizza and Flatbread lines, Rademaker also provides complete system integration solutions that may include mixing, proofing, cooling and baking equipment.

Founded in 1977, Rademaker was one of the first companies to specialize in the development of innovative solutions for the bakery industry. Our Pizza and Flatbread lines reflect a wealth of know-how of dough, production technology and high quality final products. As a front runner in our field, we offer solutions that have your specific requirements as a starting point, and 24/7 after-sales and service support.





Specialist in food processing equipment

When you choose Rademaker as your partner in Pizza or Flatbread production lines, you choose the very best. We listen to customers, keep close track of market developments and treasure the feedback of our service engineers. This enables our Research & Development department to develop innovations you can face the future with. Our robust and durable production lines are built from first-class materials by qualified professionals.

Special components are sourced from selected third party suppliers with a proven track record. Rademaker equipment meets international food processing standards and is designed for wet cleaning. Hygiene and safety are top priorities. The quality that results from all of this and of which we are so proud, is reflected in every single component of every production line we make and in every service we provide. A continuous improvement program ensures that this high quality is maintained at all times.

Flatbread Sheeting line with or without proofing

The development of Flatbread Sheeting lines is one of the core competences of Rademaker. The lines generate a consistent and stress-free dough sheet by means of the Rademaker sheeting technology. Our Flatbread Sheeting lines are designed to meet your specifications and capable of handling a broad range of dough types, different shapes and sizes so that your unique products can be made. Thanks to their versatile and flexible set-up, any style of flatbread can be produced, ranging from 20 mm thickness to, for example, 0.6 mm for Lavash. A wide variety of products can be made on the Rademaker Flatbread Sheeting line such as pita, lavash, barbari, sangak, taftoun, naan, tortilla, roti, chapati, focaccia, bagel, thin sandwich, tunnbröd, wraps and pizza base; sheeted or pressed in any shape or size.



The production line shown on this page is just one of the possible line configurations. Rademaker specialists will be pleased to apply their know-how and expertise in determining what solution best suits you and your products.



1 Pre-sheeting



2 Reducing



3 Docking & cutting

Proofing

Rademaker is able to produce and place a proofer into the Flatbread Sheeting line. It can be placed inline to proof continuous dough sheets prior to the product stamping and/or cutting, it can also proof individual dough products. Together with you we can determine what solution best suits you and your products.



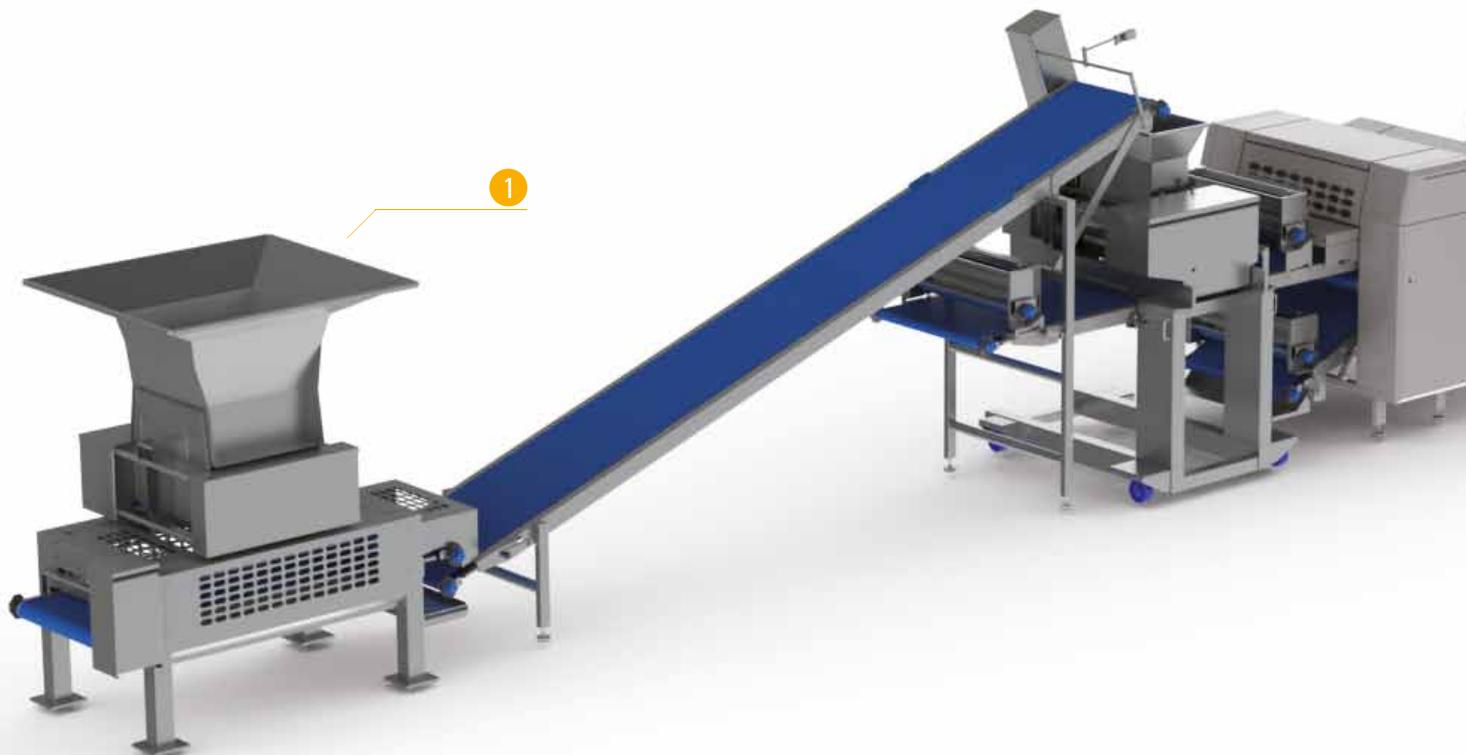
The Rademaker Flatbread Sheeting line is designed for midsize to industrial bakeries. Its working width varies from 600 - 1.600 mm.

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Pizza Base line with or without proofing

Rademaker's Pizza Base line is dedicated to the production of exactly those types of pizzas you want to produce. In developing a solution, Rademaker will therefore keep your specifications and requirements in mind. If you produce sheeted pizzas, we will incorporate either one of our extruders or a low stress pre-sheeting system; if you prefer pressed pizzas, the line will include a blocking dough forming system. Either way, pizzas in any shape or form can be generated.

Rademaker's Pizza Base line has a working width that varies from 600 to 1.600 mm, with capacities that depend on the product and the thickness of the dough. The line is designed such that all parts are easily accessible for cleaning purposes and only a minimum of maintenance is required.



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1 Pre-sheeting



2 Reducing



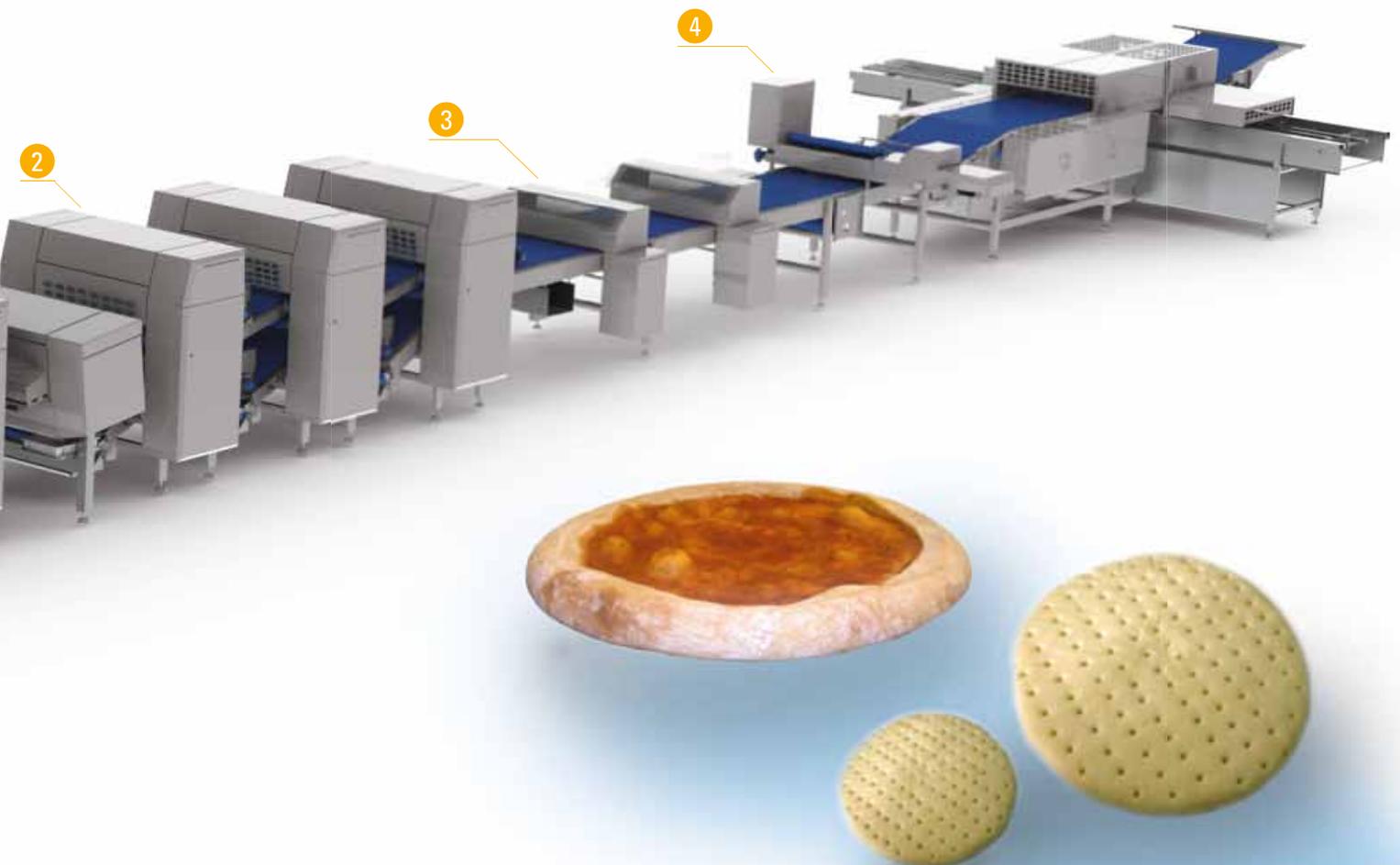
3 Docking & cutting



4 Rework system

Proofing

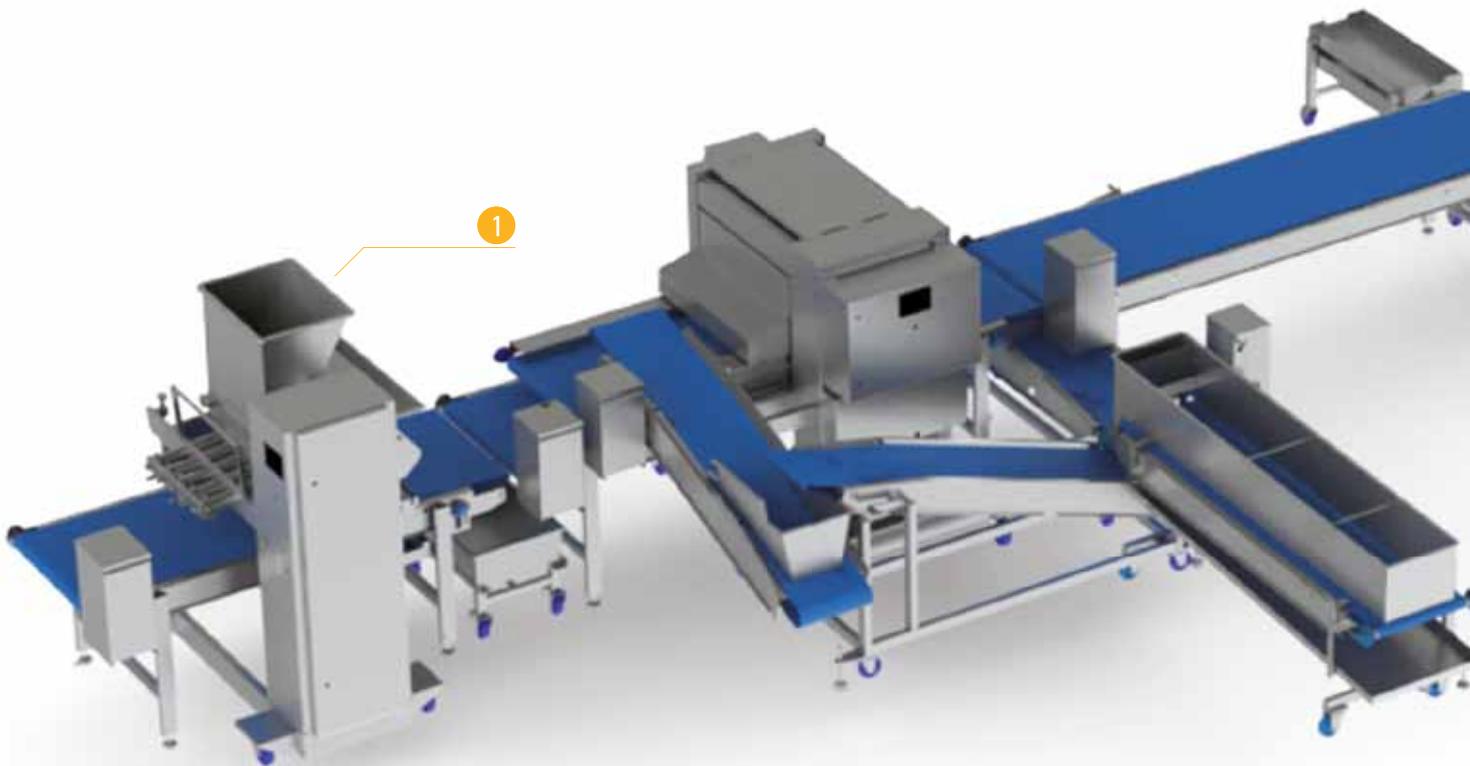
Rademaker is able to produce and place a proofer into the Pizza Base line. It can be placed inline to proof continuous dough sheets prior to the product stamping and/or cutting, it can also proof individual dough products. Together with you we can determine what solution best suits you and your products.



Pizza Topping systems

Rademaker Pizza Topping solutions are automated systems that can create topped pizza with tomato sauce, vegetables, grated cheese, ham and/or pepperoni cubes, etc.. Rademaker developed two different Pizza Topping systems to top your pizzas exactly the way you want. Both Topping systems feature a variety of depositors and applicators. The modular design of the lines ensures flexibility and fast product change-overs.

With respect to cleaning, maintenance and operation, the Rademaker Pizza Topping systems are designed to meet the latest technical, hygiene and technological standards.



The production line shown on this page is just one of the possible line configurations Rademaker offers. Both systems are modular in design, allowing for components to be added when needed. Rademaker specialists will be pleased to apply their know-how and expertise in determining what solution best suits you and your products.



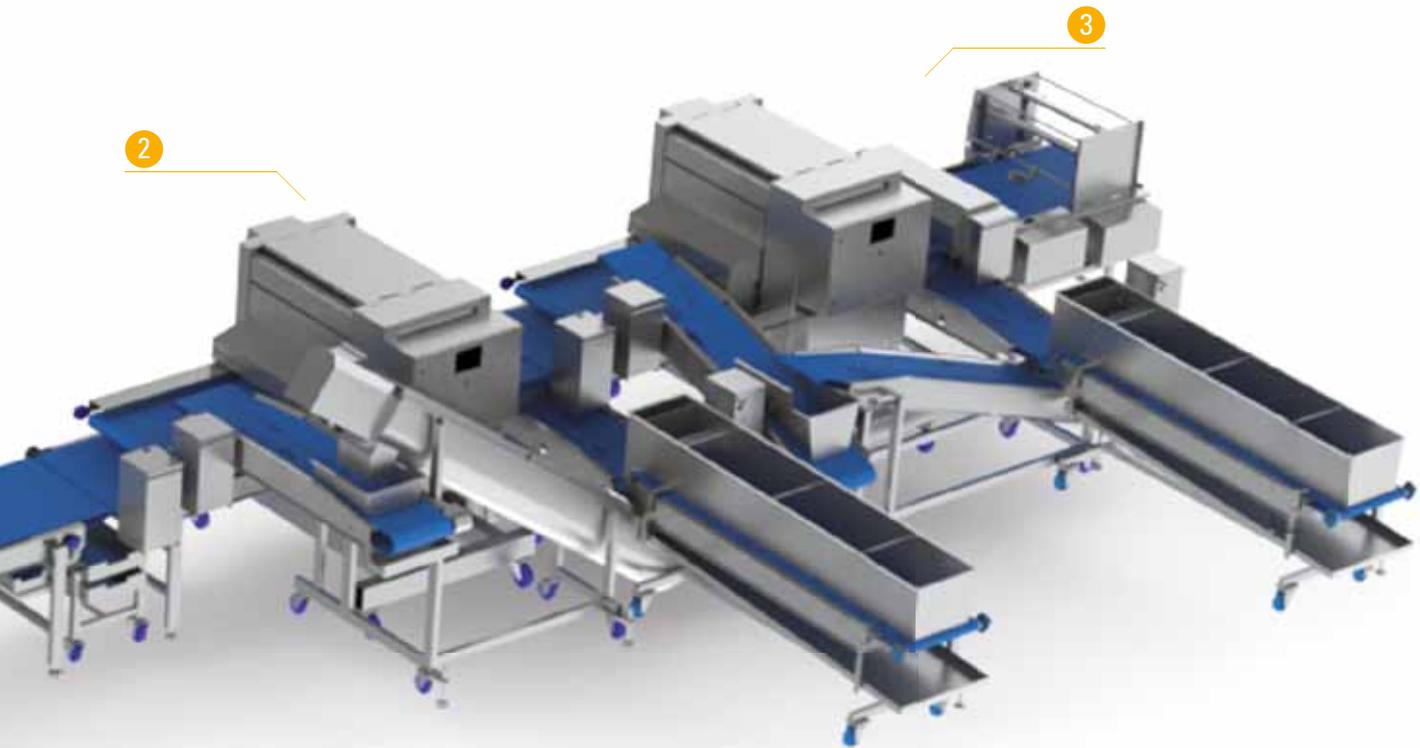
Waterfall Pizza Topping system

The Rademaker Waterfall Pizza Topping system is suitable for pizza topping of various shapes and diameters as well as for pizza-related products like pizza baguettes, pizza sticks etc.. High accuracy, high output and flexibility are the characteristics of the Waterfall Pizza Topping system. To achieve maximum efficiency, the system can be equipped with a recirculation system that feeds both recirculated Individual Quick Freezing (IQF) materials and fresh materials onto the applicator. An optional weighing conveyor for a controlled infeed of materials ensures that accurate amounts of topping are deposited.



Target Pizza Topping system

With this system pizza bases can be introduced manually or automatically by means of a pizza base dispenser. The system is equipped with target applicators for strewing various ingredients using fixed shaped travelling hoppers set for 'indexed' pizza topping systems, leaving the rim of the pizza free of topping.



1 Target sauce depositing



2 Waterfall Topping



3 Pressing, waterspraying and handling

Customer satisfaction is key

Rademaker's technology-driven research has resulted in Pizza and Flatbread lines that are unmatched anywhere in the world. To sum up some of the benefits, the production lines offer:

- **High quality at significant capacities**
Perfectly controlled dough treatment from the very beginning to the end of the process. We know how to shape dough and respect its unique properties. Capacities depending on the product and dough thickness.
- **Well-controlled processing**
Consistent output and product quality for any type of pizza or flatbread. Easy operation due to random speed changes that are automatically re-calculated and changed (cascade). Recipe management system.
- **Flexibility & line-efficiency**
Modular design for a wide variety of products, enabling quick and easy change-overs. Low downtime, high efficiency and high product yields, resulting in a good return on investment (ROI).
- **Safety & hygiene**
Rademaker production lines are designed using all relevant norms and regulations for safety. The Rademaker Pizza and Flatbread lines are suitable for wet cleaning and build according to CE-regulations. It meets IFS, BRC, and GFSI standards. Our goal is to meet and exceed the latest hygiene and safety standards and provide also on these topics full customer satisfaction.
- **Customer requirements are met**
Rademaker offers technical support. Test facilities are available and custom-built solutions will be developed when necessary.



Rademaker service 24/7

Rademaker supports your production process 24 hours a day, 365 days a year. Our service doesn't stop after the delivery and installation of your Pizza or Flatbread line. The production line is designed to be up and running non-stop. To ensure this, and to further increase the line's life cycle, we offer a cost effective (preventive) maintenance program.



Turn-key solutions

While the Rademaker Pizza and Flatbread lines are perfect stand-alone machines, we also provide turn-key solutions. The emphasis on solid and long-standing partnerships with third party suppliers exploits our joint expertise to the fullest. This enables us to integrate your line with equipment of third party suppliers into an overall solution that works for you.

Rademaker

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