

Universal Make-up line

Endless variation in products



Rademaker

*Specialists in food
processing equipment*

Power to the pastries

Pastries are increasingly popular at the breakfast table or as an in-between snack. In any shape or size, pure or filled with the finest chocolate or preserves, all pastries and laminated products can be shaped by the Universal Make-up line developed by Rademaker. This production line will allow you to form and shape dough (mostly laminated dough) into high-quality pastries, just the way you want it, in large quantities (for midsize to industrial bakeries) and with a superb product quality. The Rademaker

Universal Make-up line can handle a large variety of dough types with a broad range of shapes and sizes.

The Universal Make-up line's working width ranges from 600 - 1,600 mm. The line can be equipped with a wide variety of options to shape your dough. To add to its versatility, it can also be equipped with numerous tools and depositors, including sheeting to final pastry thickness, flour removal brushes, circular cutters,

Founded in 1977, Rademaker was one of the first companies to specialize in the development of innovative solutions for the bakery industry. Our Universal Make-up line reflects our extensive 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.

An example of a production process on the Rademaker Universal Make-up line:



Sheeting
for a consistent, quality dough sheet



Length cutting



Depositing
a wide range of fillings can be deposited



rolling-folding-shaping equipment, guillotine cutting knives, stamping tools or even high-speed horizontal guillotines. Decorating by means of depositors, egg yolk or water spraying systems, universal dispensers or a fruit and cheese applicator is possible as well. Each operation is carried out automatically.

The Universal Make-up line is capable of non-stop production and capacities depend on the customer requirements. After shaping, the products can be transferred automatically to a proofer, a freezer or baking trays using a retracting belt or in-line tray loading.

Flexible, modular design

The Rademaker solutions feature a flexible and modular design, always combining the best quality with an optimal capacity, quick product change-overs, low maintenance and superb hygienic characteristics. Standard built-in innovative technology and the use of high-quality materials make the Universal Make-up line an investment that offers the best value for money and the best return on investment (ROI). The unique combination of proven and new technology, plus attention for detail guarantees Rademaker to be your perfect partner in baking solutions.



Folding



Pressing & decorating



Guillotine for product cutting

Variation and versatility

The Rademaker Universal Make-up line consists of a number of modules, designed to flexibly meet your requirements. Mono-production or multi-production, mid-range or industrial volumes, it is up to you. In a partnership relation with you, Rademaker will configure the Universal Make-up line that best meets your needs, keeping in mind your demands and requirements.

Cutters

The choice of the cutter to be mounted under the guillotine is infinitely variable. In fact, we can produce whatever shape you require; the sky is the limit. Cutting rollers are also available, offering unparalleled flexibility.

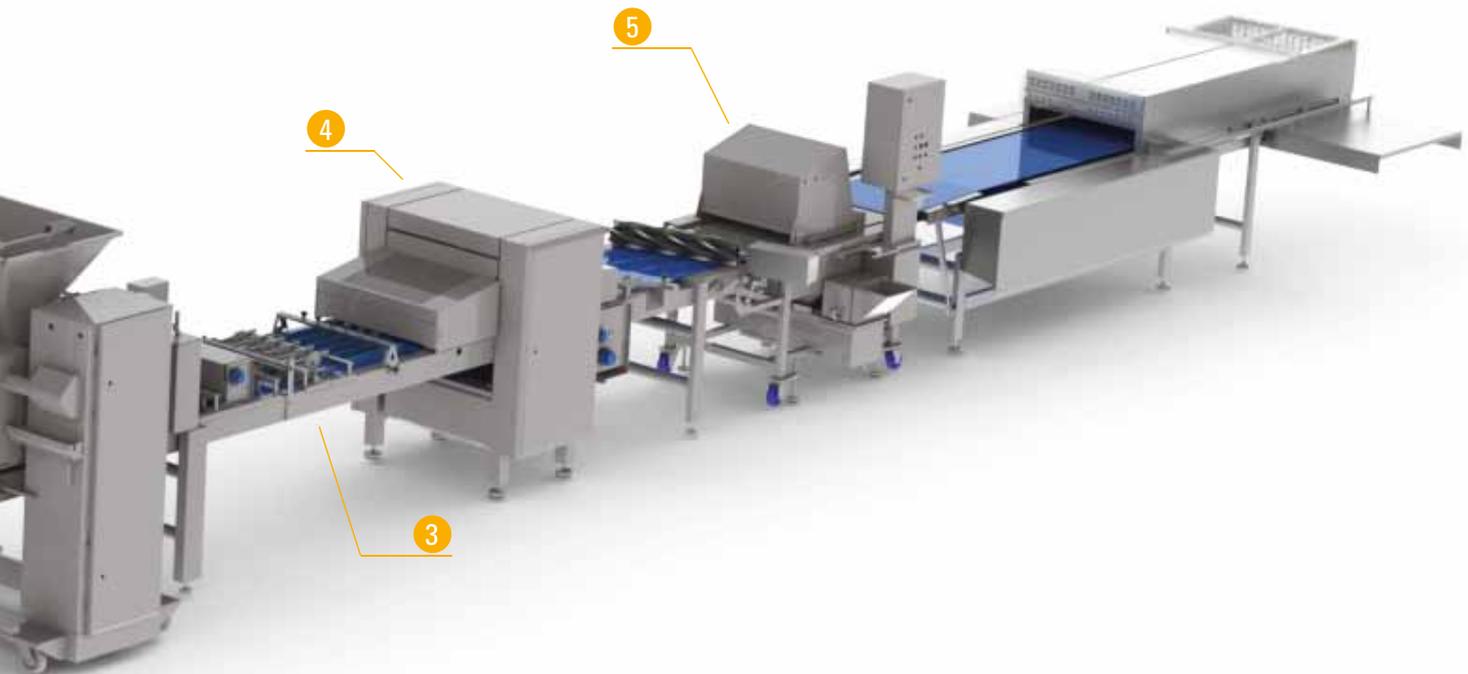


The line configuration shown on this page is only an example of the many possibilities the Rademaker Universal Make-up line offers. In addition to industrial production lines, we also provide a solution for semi-industrial production: the Rademaker DoFlex. Our specialists will be happy to apply their knowledge and experience in helping you determine the solution that best suits you and your products.



2 Depositors

Rademaker supplies a broad range of depositors and tools to allow processing an even wider range of fillings; liquid and semi-liquid or viscous materials, cinnamon paste, minced meat, batter, fruit jelly, jam, dressings, creams, chocolate, mousse, and so forth. We have the ideal depositor for your products. Our high-performance depositors are equipped with a simple to operate PLC control system and will faultlessly deposit the desired filling. Rademaker applies the latest technology in all of its well-designed productive and highly accurate depositors. As all of the other machines developed by Rademaker, the depositors are easy to clean and designed to meet the most stringent hygienic requirements, setting the highest standard for the modern food industry.



- 1 **Bottom decoration:** The bottom decorator makes it possible to give the bottom of your product a structure. All kind of structures are possible.
- 2 **Depositing**
- 3 **Folding & shaping:** Here the products are formed and shaped by means of conical rollers, folding shoes and/or decorative rollers to shape your products just the way you want them.
- 4 **Guillotine cutting:** The choice of the cutter to be mounted under the guillotine for product cutting is infinitely variable.
- 5 **Spinning disk sprayer:** For applying several liquids like egg yolk, vegetable oils and glazing agents on the shaped products to create a nice colour after the baking process.

Producing the variety of your choice

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 is globally known and recognized for its dough processing technology that results in the gentle and stress-free handling of dough, from the beginning of the production process to the final product. Our knowledge is concentrated in the Rademaker Technology Centre (RTC) 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.

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. The Rademaker Universal Make-up line thus produces your final product exactly the way you want it.

Achieving the perfect solution

The Rademaker Universal Make-up line is designed to handle a wide range of doughs, with which an extensive range of final products can be produced. We won't stop until we have achieved the perfect solution for you, even if it means designing a tailor-made production line.

Small overview of the Rademaker Universal Make-up line's product portfolio





Various production processes

The production processes shown on this page are just a fraction of the possibilities the Rademaker Universal Make-up line offers.

Pain-au-choc production process



Chocolate depositing



Chocolate hardening



First folding

Diamond Glaze Cookie production process



Decoration



Glaze depositing

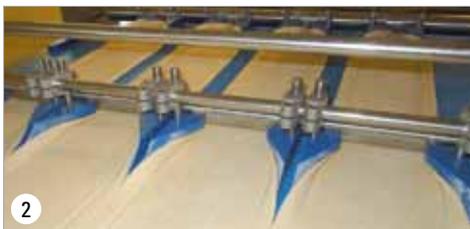


Leveling plates

Palmier production process



Length cutting



First folding



Second folding

Sausage roll production process



Sidework trimming



Reducing & dough turning



Bottom decorating



Lane cutting & water spraying



Meat depositing

Double layer production process



Showerhead depositing



Applying top layer



Rework system

Kebab bread production process



Meat depositing



Rolling



Guillotine cutting



Second folding



Third folding



Guillotine cutting & handling



Decorating



Spreading conveyor



Guillotine cutting & handling



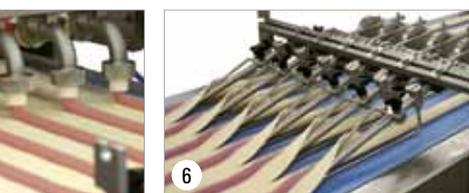
Third folding



Pressing



Horizontal guillotine cutting



Folding



Pressing



Guillotine cutting



Egg yolk spraying

Customer satisfaction is key

Rademaker's technology and product-driven research has resulted in a Universal Make-up production line that is unmatched. To sum up some of the benefits, the Universal Make-up line offers:

- **Wide variety at significant capacities**
Production solutions for semi-industrial to industrial production. Capable of handling all types of dough, shaping and forming your product just the way you want it.
- **Flexibility & line efficiency**
Modular design for a wide variety of products, enabling quick and easy change-overs.
Low downtime, high efficiency and product yields, therefore a good return on investment.
- **Dough-friendly & well-controlled processing**
Controlled, stress-free dough treatment from the very beginning to the final product. Sensors constantly control and scan the production process, leading to consistent product quality. Easy operation due to random speed changes that are automatically re-calculated and changed (cascade) and a recipe management system.
- **Safety & hygiene**
Rademaker production lines are designed using all relevant norms and regulations for safety.
The Rademaker Universal Make-up line is 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.
- **Customized solutions**
Extensive technological support. Test facilities are available at the Rademaker Technology Center. Custom-built solutions will be developed if so required.



Optimal service

24 hours a day, 365 days a year. Our service doesn't stop after the delivery and installation of your Universal Make-up line. The 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. Thanks to a modem connection (optional), we can investigate and immediately solve problems when they arise.



Turn-key solutions

While the Rademaker Universal Make-up line is a perfect stand-alone unit, we do, however, 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 Make-up line with equipment of third party suppliers into an overall solution that works for you.

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