



Rademaker

Specialists in food processing equipment



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Rademaker Academy

Quality in Knowledge



Rademaker

Specialists in food processing equipment

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 know-how about the sheeting processes, production line operation and dough processing is lacking. 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 and 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. For this reason we have started the Rademaker Academy: 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?

- ✓ The Basic Operator Training on the Rademaker machinery ensures that your Rademaker production line runs as efficient as possible.
- ✓ Advanced Training includes operation, fine-tuning, maintenance, cleaning and process optimization.
- ✓ Consultancy focusing on line- and process-efficiency improvement.

Content

We offer training for Operators, Technicians and Process Technologists to improve their knowledge level and the performance of our production lines. For this we have standard training available. There is also the possibility to customize training to your Rademaker equipment. Training can be offered in our Technology Centre in Culemborg (NL) and also on-site at your production facility.

Basic Training

Main audience: Line operators

Focusing on machine operation

Limited interaction with dough/
process technology

Cleaning and maintenance

Advanced Training

Main audience: Line-managers
& Process Technologists

Focusing on machine and
process interactions

Influence of dough properties on
machine behavior

Training/interaction with
neighboring processes (mixing,
fermentation, baking, etc.)

Consultancy

During consultancy we will
perform a line efficiency
improvement program.
General activities are focusing
on achieving improvements of
the line efficiency/quality or to
analyze the total process



Basic Training

The Basic training will provide you with all the basic knowledge which is needed to operate the Rademaker production line. The Basic training is focusing for 80% on line information, the remaining 20% is focusing on dough technology on the line. The subjects in this training are:

- ✓ **General unit description of the Rademaker production line**
- ✓ **Explanation of the cascade system, synchronization and the relating reduction steps within the production process**
- ✓ **Using the touch panel**
 - Line / unit control
 - Digital manual
- ✓ **Practical training**
 - Dough characteristics
 - Start-up checklist
 - Infeed and outfeed control
- ✓ **Basic cleaning explanation of various key units**

In addition you can choose for various additional options:

- ✓ **Basic maintenance**
- ✓ **Basic bakery technology**



Main aspects



Educational goal:

Introduction of the team with the line to enable a smooth start and highly efficient production



Audience:

Operators, Supervisors, Maintenance

Participants: max. 8 persons



Timing:

The Basic training can be best given quickly after the start-up of the production line or it can serve as a refreshment training for new operators in a later stage



Duration:

12 Hours classroom/theory, 12 hours line/practical training (with or without dough)



Trainer:

The trainer that will give the Basic training is always an experienced Rademaker Academy Trainer or other experienced specialists that fulfill the role of Process Technologist or R&D specialists



Languages:

English, other on request



Location:

Rademaker Technology Centre Culemborg Netherlands or on site



Certificate

Advanced Training

Based on the Rademaker Basic training we will teach you the most important machine settings to optimize your production processes. You will learn technology basics to be able to work on product refinement, product development and to ensure stable product quality.

The Advanced training is focusing for 50% on line information and for 50% on dough technology on the line.
The subjects in this training are:

- ✓ **Process knowledge:** detailed information about the units and process
- ✓ **Ingredient information** with the focus on recipe and dough characteristics
- ✓ **System integration:** background knowledge about mixing, proofing and baking

In addition you can choose for various additional options:

- ✓ **Advanced maintenance**
- ✓ **Advanced bakery technology:** focus on product quality and development



Main aspects



Educational goal:

Create highly qualified teams able to perform basic troubleshooting on the line with the focus on new products and recipe development



Audience:

Line managers, Technologists, Supervisors
Participants: max. 5 persons



Timing:

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



Duration:

Minimal 2 and maximal 5 days; depends on quantity of training material, shifts and production situation



Trainer:

The trainer who will give the Advanced training is always an experienced Rademaker Academy Trainer or other experienced specialists that fulfill the role of Process Technologist or R&D specialists



Languages:

English, other on request



Location:

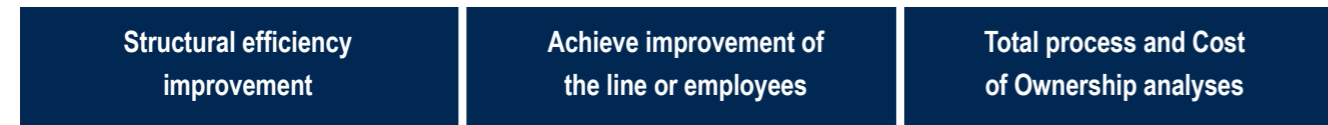
Rademaker Technology Centre Culemborg Netherlands or on site



Certificate

Consultancy

During consultancy we will perform a line efficiency improvement program. The program is based on:



✓ Content of improvement program:

- One or more Rademaker specialists will analyze the production situation on site
- Together with the customer they will analyze and determine the problem, its costs and the waste on the line
- Investigate the root cause of the problem(s)
- Find a (temporary) solution
- Advise on structural technical or technological solution(s)
- Advanced training to improve the skills of the employees
- Total process and Cost of Ownership analyses

✓ Implementation of the programs by Rademaker Specialist(s):

- Senior Dough Technologist
- They will analyze and determine the problem, its costs and the waste on the line
- Senior First Line Engineer
- Software specialist
- Research & Development Engineer

Duration & costs: variable; depending on case



Portfolio

Start-up instructions, Quick guide and Checklist			
Training type	Basic	Advanced	Consultancy
Line type		Laminator	
		Croissant line	
		Universal line	
		Bread line	
		Pizza line	
		Pie line	
		Handling	
Standard content	Unit description		Quality improvement session
	Cascade + reduction steps + digital in/outfeed control		Product development
	Touch Panel		Line optimisation
	Basic cleaning instructions		Customer specific training
Operator content	Practical training with dough Digital manual	Practical training with dough Digital manual Depositors Fat pump DSS LSS	EX Laminating Cooling/resting tunnels Tray loader Egg yolk sprayer Specials
Maintenance content	Practical maintenance training Manual and spare parts	Practical maintenance training Manual and spare parts Depositors Fat pump DSS LSS	EX Laminating Cooling/resting tunnels Tray loader Egg yolk sprayer Specials
Technology content		Advanced bakery ingredients Laminating technology Croissants + Puff pastry	
Certification	Basic examinations	Advanced examinations	

Training location

Basic & Advanced training can be performed on site at customer location but it is also possible to arrange training in the Rademaker Technology Centre (RTC). Main benefit of this alternative location is the fact that customer teams can be trained with minimal downtime of production and training can already be done prior to line installation.

Preferred location for consultancy activities focusing on efficiency improvement & cost reduction is the customer production line itself. However it is also possible to utilize the RTC for various test supporting the specific consultancy actions. Moreover it is also possible to rent the RTC for customized training, product development or sample production. This way you can avoid disturbing your own production facility. The RTC is fully equipped with state-of-the-art production lines and various tools and depositors. Our Test bakers and Technologist are ready to welcome and help you realizing your future plans.

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



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

