



Versatility

Various shapes and sizes can be produced fully- or partially automated:

- Small buns and rolls or large breads and loaves.
- Bread with accurate weight and uniformity or artisan-style breads.

Flexibility

Quick and easy changeover to other production runs:

- Selection of recipes on the operating panel.
- Quick and easy change of the dough sheet width thanks to defined and exchangeable rollers.

Ease of operating

Optimum line performance and comfort;

- Easy to control with intuitive HMI.
- Automatic recipe driven gap adjustment, for repeatable consistent product quality and easy adjustments.
- Intuitive controls, with adaptive speed control for up- and downstream control of the production line.



*Artisan
bread
production*

RADEMAKER.COM/RADINI

CONTACT US

RADEMAKER HEADQUARTERS

The Netherlands
T +31 345 543 543
office@rademaker.nl

RADEMAKER FRANCE

T +33 247 870 531
rademaker@rademaker.fr

RADEMAKER GERMANY

T +49 261 988 371 20
info@rademaker-deutschland.de

RADEMAKER ITALY

T +39 345 527 9508
johmstede@rademakeritalia.it

RADEMAKER UK

T +44 (0)1204 460242
sales@rademaker.co.uk

RADINI
by Rademaker

RADINI

Where artisanal meets automation



Dough processing up to 1,200 kg dough per hour

RADINI BREAD PRODUCTION

FOR A VARIETY OF CRUSTY OR SOFT LOAVES AND BUNS

RADINI

by Rademaker

Sheeting section

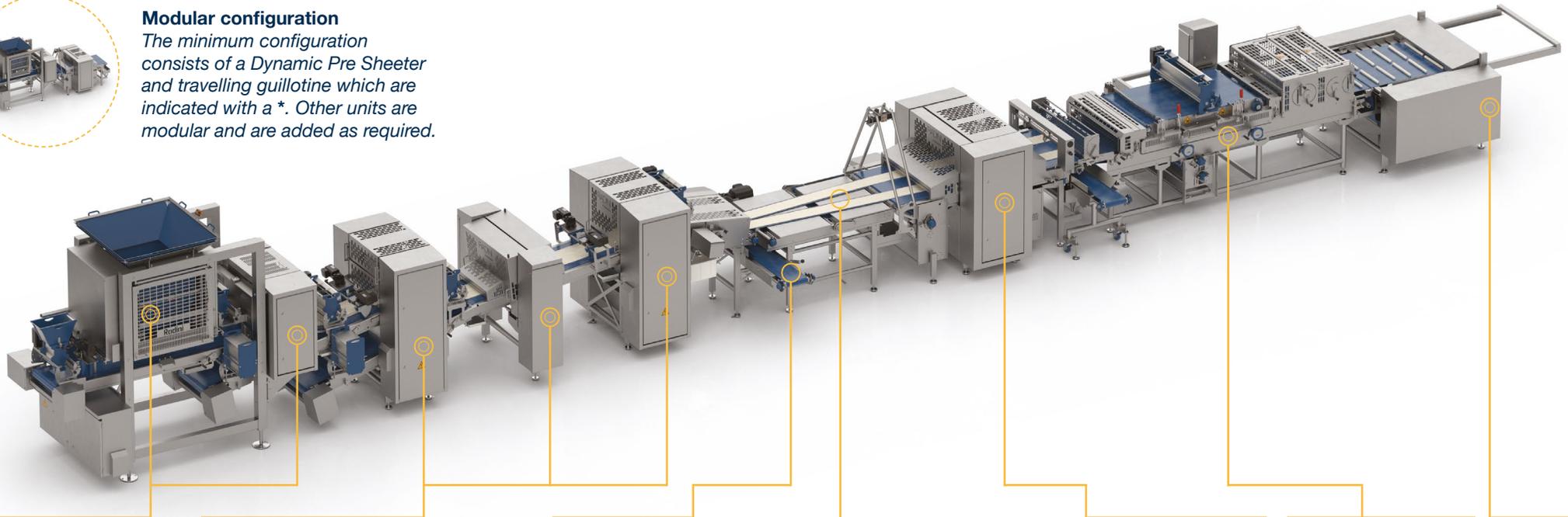
Make up section

Tray loading



Modular configuration

The minimum configuration consists of a Dynamic Pre Sheeter and travelling guillotine which are indicated with a *. Other units are modular and are added as required.



* The dough batch is processed into a continuous dough sheet while retaining gas.

The dough sheet is gently formed to the required thickness and width with a quick reducer, cross roller and gauging station.

Rework dough, if any, is removed.

Two or multiple dough lanes are spread, creating the right tray loading pitch.

* The dough lanes are cut into the desired length/shape.

Products are moulded, to shape for example a baguette.

Final products are automatically loaded on trays.

Dough types

- Thanks to the innovative pre sheeting system, the Radini production line is suitable for handling both firm and soft fermented doughs. Processing doughs containing, for example fruit and nuts are possible as well.
- A consistent, low stress, high quality dough structure is achieved by gentle dough handling.



'Zero' rework dough

- Optimum use of the dough sheet width by enclosing it. Therefore 'zero' rework dough can be achieved.
- Fast and easy defined sheet width adjustment thanks to exchangeable rollers.