



Rademaker

Specialists in food processing equipment

We have a Worldwide presence. Feel free to contact us!

SALES OFFICE
Rademaker USA, Inc., USA
T +1 330 650 2345

SALES OFFICE
Rademaker Limited, UK
T +44 (0)1204 460242

HEAD OFFICE
Rademaker B.V., The Netherlands
T +31 345 543 543

SALES OFFICE
Rademaker Deutschland GmbH
T +49 261 98 8371 20

SALES OFFICE
Rademaker France SAS
T +33 247 870 531

SALES OFFICE
Rademaker Italy Srl
T +39 345 527 9508

SALES OFFICE
Rademaker China,
T +86 213 363 4152



Is your country is not represented by one of our Sales offices? Scan the QR code to find your contact person

SOCIALS

You can follow us on

LinkedIn



Youtube



Facebook



Rademaker

Specialists in food processing equipment



Pizza line

When quality and quantity counts

Profitable pizza production

From par-baked pizza crust to luscious topped pizzas, and from spicy finger foods to complete meals, we develop our pizza production lines to efficiently produce whatever pizza you need. Key aspects of our Pizza production lines are high precision, high capacity, flexibility and hygienic design. The line is suitable for producing pizzas in various shapes and sizes, with pre-proofed dough or in line proofing, as well as alternative products and for varieties like pizza baguette and pizza snacks.

Two different pizza production solutions can be supplied; the Pizza Crust Line and the Topping line. Both are designed for midsize to industrial bakeries with production capacity ranging from 500 kg to 6.500 kg dough per hour (special execution: over 9.000 kg per hour), consistently produced hour by hour, day by day, year by year.

With this set-up, Rademaker is unique in the market being a full solution provider as we are able to provide both a Pizza Crust and Pizza Topping line. On top of that, we can also provide complete system integration solutions including mixing, proofing, cooling, baking and packaging equipment.

Added values:

- ✓ Perfect flexibility with a wide range of doughs and product that can be processed
- ✓ Consistent dough quality because of the sheeting technology
- ✓ Efficient production thanks to fast maintenance, cleaning and change-overs
- ✓ No waste of topping materials due to the full recycling
- ✓ Hygienic design lives up to the highest industry standards
- ✓ Rademaker is a full solution provider

All this results in a high-quality product and proven lowest cost of ownership.

Sheeting technology

Rademaker is a specialist in sheeting technology. We have chosen the sheeting technology above the traditional system because sheeting provides important benefits. Sheeting makes it possible to handle a broad variety of dough types, from 'green' to pre-fermented dough, all at high capacities. By using stress-free dough sheeters and laminating technology you can achieve basically any dough and pizza crust structure desired. Pizza sheeting is the most simple and cost-effective method for pizza production. There is no dough waste as the excess dough is returned to the mixer or pre-sheeter (via the inline rework system) after product cutting. Sheeting also enables a wide range of products and shapes to be produced on the same production system.



Achieving the desired Crust structure

Equipped with advanced pre-sheeters, our line efficiently processes a broad spectrum of doughs: from traditional pizza doughs to high-hydration doughs, and everything in between.



Pizza Crust line

Our Pizza Crust line sheets the dough to the required thickness while no oil or pans are required in the process. The line is dedicated for the production of exactly those types of pizza crusts that you want to produce. In developing a solution, Rademaker will keep your specifications and requirements in mind. For both sheeted as well as pressed pizzas we have specific optimized solutions available. Either way, pizzas in any shape or form can be generated and 100% of trim dough can be reused.

The Pizza Crust 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 in such a way that all parts are easily accessible for cleaning purposes. This way only a minimum of maintenance is required.

Proofing

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



The production process shown on this page is an example of the possibilities our Pizza Crust line offers.

Pre-sheeting



1. Generate a homogeneous and stress-free dough sheets of any type with excellent weight control at the highest quality. The dough structure is untouched.

Sheeting and thickness reduction



2. Reduction steps are applied to achieve a consistent dough sheet at the required thickness.

Proofing (optional)



3. Proofing enables the dough to develop its structure and helps to develop taste.

Product shaping



4. Products are cut out of the dough sheets. Multiple shapes, sizes and rim press are possible.

Rework dough system



5. Rework dough is transported back to the pre-sheeter. This brings our Pizza Crust line to a highly effective and cost saving level.

Sauce Depositing



6. Tomato sauce (or other sauce) is deposited on the pizza crust. Various methods are available, for instance showerhead depositing and stripe depositing.

Pizza Topping line

The Rademaker Pizza Topping solutions are automated systems that create topped pizza with tomato sauce (or other sauce), vegetables, grated cheese, ham and/or pepperoni cubes or slices, etc. in any configuration that is required. All type of toppings and Individual Quick Frozen (IQF) materials can be processed. The system is based on a modular design that ensures flexibility and fast product change-overs.

The Topping system feature a variety of depositors and applicators. The modular design of the line ensures flexibility and fast product changeovers. With respect to cleaning, maintenance and operation, the Rademaker Pizza Topping system is designed to meet the highest technical, hygienic and technological standards.

Topping efficiency

Extremely high accuracy and reproducibility can be achieved with the Rademaker topping solutions. The systems are optimized for a wide range of cheese and IQF materials thus enabling the best possible distribution and accuracy. Algorithms monitoring ingredient recirculation to optimize feeding the applicator. By refeeding what is consumed and controlling what is on the line, new ingredients can be added via a buffer system. A constant flow of material is thereby created so that the applicator is never overfed. In this way, a minimum amount of topping material in the recirculation system is ensured. The algorithm further follows the ingredient flow through the system and adjusts the amounts that are re-introduced to the applicator.



Flexibility to top your products

We can provide you with two different topping systems. Together with you we will determine which system suits your production process best.

Waterfall topping system



Product size flexibility is offered with this system, as several pizza shapes and sizes can be topped on the same system without change-over parts. This system offers the highest output and reliable topping accuracy through an innovative algorithm. A recirculation system is integrated to recirculate the topping material.

Target topping system



Fixed shape travelling hoppers for 'indexed' pizza topping systems leaving pizza rim free of topping. This system doesn't need a recirculation system. Change-over parts are needed when different sizes or shapes need to be topped.

Shown on this page is a multifunctional Pizza Topping line that can produce a wide variety of topped pizza's:



Our Topping line consists out of the following production processes:

Sauce depositing



1. Our new Pizza Sauce Depositor is a cutting-edge solution engineered for precise, flexible and efficient depositing of pizza sauce.

Cheese topping



2. Cheese is efficiently and evenly topped over the pizza crusts.

Recirculation system



3. The excess cheese is returned into the system. This way, no cheese is lost during the production process.

Main ingredient topping



4. All types of topping and Individual Quick Frozen (IQF) materials can be efficiently and evenly distributed over the pizza crusts.

Recirculation system



5. The excess topping material is returned into the system. This way, no topping is lost during the production process.

Herb topping



6. Add the final touch to your pizzas by covering a fine layer of herbs.

Added values

Highest OEE figures for the full machine lifetime

Rademaker's dough sheeting technology continues to evolve, keeping pace with industry trends and customer demands. By expanding our focus beyond just dough sheeting to the entire production process, we help our customers achieve the highest-quality end products. From raw ingredients to the final bake, we act as a knowledge partner, offering expertise at every step of the way.

High product flexibility

A wide variety of different pizza products and shapes can be produced on the same production line. With a set of different cutting change-over tools, it is possible to produce round or square pizzas, pizzas with upstanding rim or pizza baguettes. It can all be produced on the same production line.



Various product shapes can be cut by the same cutting module and cutting change-over tools.



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.



Rounded edges and fully open covers on both sides of each unit are applied throughout the system. The best possible accessibility of the process is achieved by optimizing the space between the working stations. Tools that are attached to the machine, are mounted with standoffs. With a minimal distance of 1 inch for cleaning purposes. Lightweight safety covers with extra handles enable ergonomic operation.



An open design with high visibility of the process results in fast product set-up.



By minimizing the transportation height throughout the production line, it results in a stable and relaxed dough sheet.

Innovation that stands out

The acquisition of Form & Frys Maskinteknik, a Danish company with a strong reputation for its advanced bakery equipment, into the Rademaker Group enables us to provide the market with unique and innovative and highly specialized pizza products. Several joint projects have been successfully installed and create exciting opportunities to expand your product portfolio.



Optimal process control

Process control by means of intensive data handling and communication is becoming increasingly more important in industrial production processes. Our control platform enables OMAC based data exchange with neighbouring (third party) equipment as well as LMS, MES or ERP systems.



Furthermore, advanced data processing enables on-line monitoring and optimization of equipment efficiency. The smart use of the combination of process and recipe information allows easy and fast start-up and reduction of flour usage. The existing cascade system and automatic belt speed adaptation (DDIC / Dough loop) is adapted to fit the increased hygiene level. The advanced control system features fully automatic speed adjustment and enables the different sections to operate independently. While the last dough part of the production run is processed towards the last section of the line, the first section of the line is ready for cleaning or for the production of another product. The operator will be advised when the next recipe can be started on the machine. Finally, the number of sensors is reduced to guarantee optimal control with minimal risk of downtime due to malfunction.

Rademaker

Precision in every deposit

Developed specifically for industrial pizza producers seeking exceptional accuracy and reliable 24/7 operation, the new Pizza Sauce Depositor offers precise sauce application for a very wide range of viscosities, ensuring consistently high-quality results. With improved dosing control, minimal dripping, and no air connection required, it's designed for efficiency and ease of use.



Hygienic design

The system is designed according to the Rademaker Sigma® design guidelines. These guidelines are directly derived from various high-end requirements for hygiene & cleanability such as the GMA standard and EHEDG recommendation. With excellent machine surface finishing, tilted upper surfaces, rounded frames, food approved blue plastic parts and eliminated hinges and bolts, the unit will meet the highest industrial expectations for hygiene. For more information you can download our hygienic design brochure.



Why Rademaker?

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

Continuous improvement and innovation

Our continuous pursuit of equipment perfection propels us to consistently elevate equipment performance. Aligned with the latest hygiene and design standards, our pizza lines embody state-of-the-art excellence. In Culemborg, our dedicated Pizza Product Team is entrusted with the mission of maintaining the excellence of our pizza lines. At the RTC they have access to dedicated lines and modules for testing and innovation. This empowers us to enhance performance, elevate product quality, and stay aligned with the latest technological standards in the market, ensuring our customers receive nothing but the best. Our continuous improvement program, coupled with attentive client feedback, fuels a drive to enhance machine performance during operation, simplifying product change-overs, cleaning, sanitation, and maintenance.



Rademaker

User Friendliness

Great care is given to the new user interface of our production equipment. The central interface size is increased to 22". The touch panel position can be easily adjusted to the proper working height. An iPad control is available to enable remote operation at any position in the line. Making it a timesaving and user-friendly operational tool. Optionally tablets or phones can be used to take over control from the centralized HMI.B1 Wi-Fi network.



Discover the Rademaker Academy

Efficient production and profitability depend on qualified and trained operators. We understand the importance of this. For this reason, Rademaker started the Rademaker Academy – a comprehensive resource of ongoing training to support our customer's Rademaker process for a lifetime. The training is conducted by qualified training personnel – each with a customizable program tailor-made to your expectations, needs, and Rademaker system.



Inhouse production

The complete production process of our equipment takes place in two state-of-the-art production facilities, covering a total of 20.000m2. The quality of our production lines is derived because the production team consists of our highly qualified craftsman and no concessions are made regarding materials used in our production lines.



Turn-key solutions

Besides stand-alone topping systems or production lines, we can also deliver complete production solutions. Our Systems Integration Division is the result of our client's desire to have Rademaker take control and responsibility for a part or the complete bakery system. The benefit being our clients can leverage Rademaker's decades of international bakery experience while focusing on their day to day operations and core business. Additional advantages being one point of responsibility, innovation of system design using tier one equipment suppliers, and efficiency of communication.

