

Rademaker

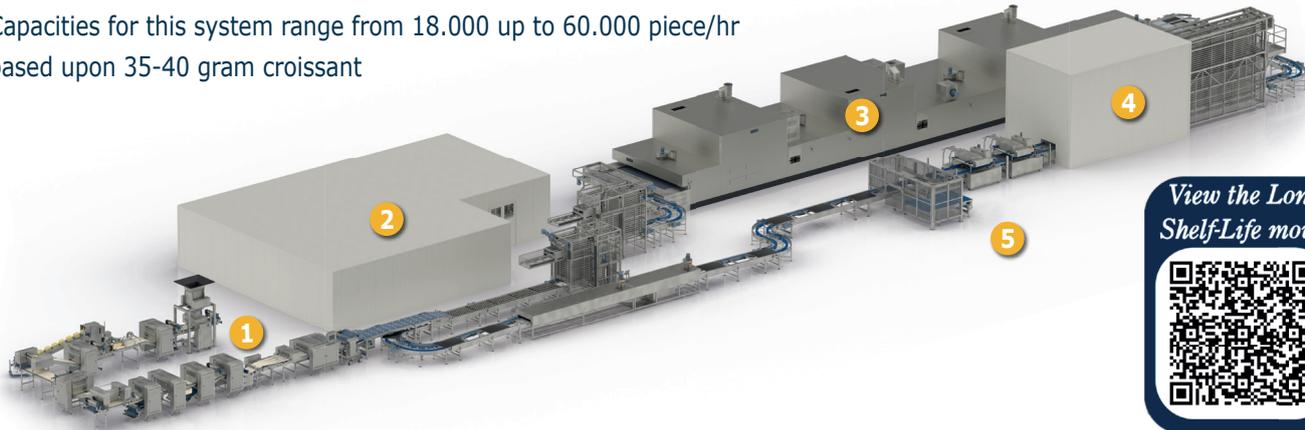
Specialists in food processing equipment

Our Long Shelf-Life production solutions

The long shelf-life technology expertise can be carefully applied in Rademaker's production solutions. As the global leader in Laminating production lines we can assure that our production lines will enable you to achieve the taste, texture, shape, and capacity that you and your customers expect.

TURNKEY AUTOMATED PRODUCTION SYSTEM

Capacities for this system range from 18.000 up to 60.000 piece/hr based upon 35-40 gram croissant



View the Long Shelf-Life movie



1 Dough Processing



2 Proofing



3 Baking



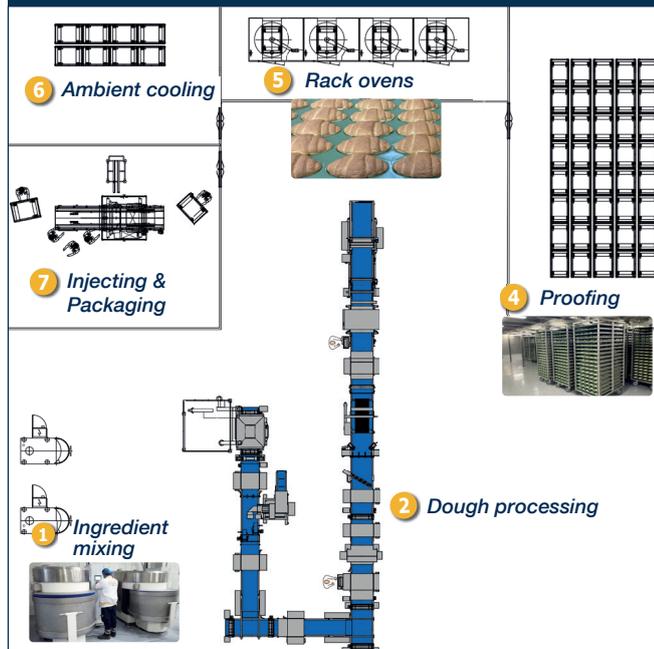
4 Cooling



5 Packaging

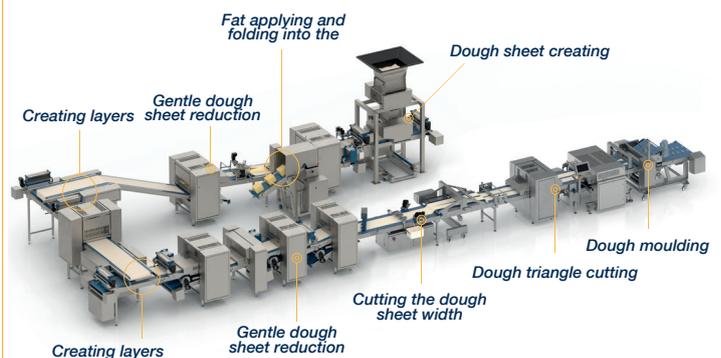


SEMI-AUTOMATED PRODUCTION SYSTEM



Capacities for this system range from 6.000 up to 12.000 piece/hr, based upon 35-40 gram croissant

DOUGH PROCESSING LINE EXPLAINED



Why choose for Rademaker?

- ✓ Highly efficient and profitable production system
- ✓ On-site guidance from our Bakers during the startup phase to ensure the optimal and desired product quality.
- ✓ Recipe support
- ✓ Hygienic design

Based on over 45 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!

Long Shelf-Life technology

Rademaker's technology supports long shelf-life bakery production (7 days to 6 months) by optimizing the recipe, process, and equipment.



KEY TECHNOLOGY FACTORS INCLUDE:

Recipe; motherdough technology in combination with ingredients like margarine, sugar, eggs, glucose syrup and enzymes blends will ensure the required softness and shelf-life.

Process; long fermentation times are needed for optimal flavor- and softness development but also to create a lower pH the dough to achieve natural preservatives.

Equipment; Rademaker's laminators, make-up lines and croissant machines ensures gentle dough handling in combination with high capacity per hour (from 400kg to 2500kg dough per hour) and according to the highest possible hygienic execution

Proofing & Baking; the choice of the right oven and correct baking curve to retain the right levels of moisture in the baked product are very important.

Injection; the know-how of the filling production together with the right injection equipment is essential for the right quality long shelf-life products.

Packaging; high speed & hygienic packaging, with or without gas-flushing is crucial for achieving the right shelf-life.

This technology enables efficient, hygienic and automated production of long shelf-life products.

More info:



PRODUCT EXAMPLES



Product specs:

Dough weight range:

9 - 150 gram

Capacities:

up to 120 strokes per minute

Example unfilled 10 gr dough:

50x70 mm/ 10 gram dough / 12 rows on working width 1000/1200 = max cap. 86.400 pcs/hr

Example unfilled 20 gram dough:

70x90 mm/ 20 gram dough / 10 rows on working width 1000/1200 = max cap. 72.000 pcs/hr

DOUGH EQUIPMENT

Rademaker offers Laminators and dough Make-up production lines for producing long shelf-life pastries and croissants, with capacities ranging from 250 kg to over 2,000 kg per hour, producing 6,000 to 60,000 pieces per hour, depending on product size and weight.

The Rademaker Laminator creates a precise laminated dough sheet, which is then processed by the Croissant or Pastry Make-up production line. The high automation level ensures efficient and hygienic production. More information can be found on the backside.