

Adding value with System-Integrated Solutions

IN THE EVER INCREASING MARKET FOR TURN-KEY PROJECTS, RADEMAKER, A GLOBAL SUPPLIER OF FOOD PROCESSING EQUIPMENT AND INDUSTRIAL BAKING SYSTEMS, IS COMBINING ITS OWN STRENGTH WITH THE STRENGTH OF OTHER GLOBAL AND LOCAL EQUIPMENT SUPPLIERS TO CREATE THE ULTIMATE MATCH IN TERMS OF SYSTEM-INTEGRATED SOLUTIONS



++ figure 1
deegmachine DEF

Ever since 1977, Rademaker has been managing to transform the bakery traditions of the past into robust, state-of-the-art industrial bakery production lines that meet and exceed customer requirements all over the world. Founded in the Netherlands, Rademaker was one of the first companies to specialize in the development and supply of innovative solutions for the bakery industry. Today, Rademaker is one of the front runners in the bakery industry, with global presence and a service that goes well beyond the delivery and installation of bakery production lines alone.

In 2006, Rademaker decided to focus on two core competences: development of dough processing equipment and system integration. For that reason the Oven and Handling Division has been sold. Rademaker focuses on their own expertise in dough processing equipment and the

integration of this with that of the most dedicated partners per region and technology area.

Expert in sheeting technology and dough processing

The core competence of Rademaker is the development, engineering and production of dough processing equipment. The processing solutions are installed worldwide. The company is continuously challenged to meet the widest require-

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ments in term of product recipes and dough treatment as each customer has its own, unique products. The development of a production line starts in the Rademaker Technology Centre. The technologists and engineers translate the customer's demands into a production line that will yield maximal results in terms of product quality and return on investment, with a focus on consistent quality and ingredient and waste reduction. The product portfolio of Rademaker contains the widest range of dough processing machines. The company's extensive bread know-how is incorporated into the flexible Crusto bread line that allows its users to offer a great product variety to their markets. The machine allows fast product changeovers and expansion with customized additions. This way the customer can easily adapt their product range and it is prepared for future requirements. The flatbread production line is also capable of producing a wide variety of breads, ranging from high quality flatbreads to topped pizzas. The Rademaker pie line brings production solutions for pie and quiche products. Croissant production lines were among the very first Rademaker bakery production lines and today, the Dutch company is one of the leaders in flexible croissant lines, guaranteeing large quantities of the required quality.

Everyone in the bakery business knows that the secret of good croissant dough and pastries originates in the laminator process. Based on market-driven research and development, four different laminating methods were developed. Rademaker laminators guarantee high output and the best quality and can be developed both as a block processor or can be fully automated. Together with the Rademaker universal make-up line, a broad range of pastry products can be made.

Stepping in with System Integration

Rademaker bakery production equipment can be either stand-alone solutions or part of fully integrated production facilities, which is called system integration. When a full production facility is required, the Rademaker System Integration Department steps in. Throughout the years, the specialists from this department have gained an insight into the systems that are available from



++ figure 2
Rademaker system integration breadline
++ figure 3
Rademaker system integration breadline

third party suppliers. For each project the optimum combination of these systems is exploited. As Rademaker is independent in choosing its third party suppliers, the company can objectively assess both the individual and overall performance and strengths. The Rademaker specialists have traveled the globe to find partners that will go the extra mile in terms of product innovation and service. The selection of partners is the result of Rademaker's quest for the best.

At the start of a system integration project, the first step is to closely look at the customer requirements and together discuss the possibilities and impossibilities of the ideas and plans. This first phase ends when the product data and the functional specifications of the sub processes are defined. In the next step, Rademaker develops an added-value solution that incorporates all the modules and systems needed. For each specific ▶

project, partners are chosen carefully to provide the right system for each particular system-integrated solution. During the co-development process every partner brings in its own expertise. The client brings in the customer demands and provides the knowledge of the product. Rademaker as main contractor provides the overall management of the project under the direction of a Senior Project Manager. This enables the customer to keep on focusing on their core activity, without getting lost in complicated technical discussions and calculations and without having to allocate valuable manpower.

Adding value through System Integration

Rademaker's approach to system integration is bringing together the best for every single section of a production facility. The customer is provided with a turn-key solution that integrates the Rademaker production line with a broad range of auxiliary products and systems, including silos, mixing, handling equipment, product carriers from dough preparation to other process stages, proofers, ovens and freezers. Reliable suppliers with a proven track record in the

bakery industry, who have a regional presence where needed and can offer the required service when needed are chosen. Each project is unique and therefore a specific combination of equipment will be proposed to meet an optimal result. The aim of the collaboration is solid and long-standing partnerships to exploit the joint expertise to the fullest. With these system-integrated solutions, Rademaker covers the complete dough processing activity, from ingredient handling to packing.

Cost-efficiency and ROI

The proposed production line layout takes into account the customer's wishes with regard to capacity, the required flexibility (for instance with regard to fast change-overs) and the available space. The emphasis is placed on developing cost-efficient solutions with a good ROI (return-on-investment), where standard Rademaker modules are the starting point. With this basis, a system is created with customized modules and subsystems from the partners, and the result is a well thought-out system integrated solution. +++

++ figure 4
Rademaker system
integration hall

++ figure 5
Rademaker bread



++ figure 4

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Rademaker production lines

- + **Bread line** – a flexible modular sheeting line concept for a large variety of bread products such as toast, baguettes, ciabatta, traditional hearth bread, focaccia, buns, triangles, flatbreads and much, much more.
- + **Rademaker Laminators** – high capacity industrial laminators that provide maximum freedom in fulfilling any customer specific laminating requirements.
- + **Croissant machines** – from mid-range capacities to high capacity flexible industrial solutions for the production of straight, bended and/or pinched croissants, unfilled or filled with any type of filling, mini croissants, Gipfels and Artesano croissants.
- + **Universal make-up lines** – a range of flexible solutions for the make-up of various pastry products in any shape or size, pure or filled.
- + **Pizza bottom and topping lines** – a unique one-stop shop for all pizza related equipment for the production of a wide range of pizzas; from Italian to American style, sheeted or pressed, rounded, straight or pizza baguettes.
- + **Flatbread lines** – for producing a wide variety of flatbreads such as pita, lavash, barbari, sangak, taftoun, naan, tortilla, thin sandwich, focaccia, tunnbröd and wraps.
- + **Pie lines** – one of the unique Rademaker expertises that dates back to the early founding of the company; for the production of both sweet or savoury pies and quiches in different shapes, sizes and trays.
- + **Specials** – Fully automatic industrial solutions for dumplings, potato chips, local flatbreads, garlic baguettes, twisted products, sandwiches etc. – to name just a few examples.
- + **Auxiliary equipment** – Rademaker also produces a range of different stand alone units that can be used on Rademaker production lines such as mono pump depositors, gear wheel pumps, flour dusters, fat pumps, cheese strewers, top and bottom seeders, bun rounders and many more.



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