



# Rademaker

*Specialists in food processing equipment*

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

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## *Pizza line*

When quality and quantity counts

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# Rademaker

*Specialists in food processing equipment*

# Profitable pizza production

From pizza base 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, pre-proofed or in line proofing, as well as alternative products and for varieties like pizza baguette and pizza sticks.

Two different pizza production solutions can be supplied; the Pizza Base 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 Base 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 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.



## Products

### Pizza products



Frozen disk



Pizza base



American style



Italian style



Thin crust



Pressed crust pizza



Pressed pan pizza



Stuffed crust



Calzone



Fresh dough



Rectangular



Baguette



Various sizes



Different pizza bases



Pinsa



Square



Flammkuchen

# Pizza Base line

Our Pizza base 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 bases 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 Base 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 Base 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.



Shown on this page is a multifunctional Pizza base line that can produce pizza bases and calzone products.



## Rademaker Sheeting components

The production process shown on this page is a fraction of the possibilities our Pizza Base line offers.



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



**2. Reduction stations:** reduces the dough sheets thickness to the final thickness.



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



**4. Product cutting:** cutting products out of the dough sheets. Multiple shapes, sizes and rim press are possible.



**5. Dough recycling:** the rework dough is transported back to the pre-sheeter. This brings our Pizza Base line to a highly effective and cost saving level.



**6. Sauce depositing:** Tomato sauce (or other sauce) is deposited on the pizza base. 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, etc. in any configuration that is required. All type of toppings and Individual Quick Freezing (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 latest technical, hygienic and technological standards.

## Strewing efficiency

Extremely high accuracy and reproducibility can be achieved with the Rademaker strewing 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 strewing 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.



### Strewing methods

#### Waterfall strewing



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 strewing accuracy through an innovative algorithm. A recirculation system is integrated to recirculate the topping material.

#### Target strewing



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.

### Rademaker Topping components

Our Topping line consists out of the following production processes:

Sauce depositing



Cheese strewing



Recirculation system



Individual Quick Freezing (IQF) strewing



Recirculation system



Herb strewing



# Efficiency & 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.



*Efficient, error free operation and tool change-over is realized by applying Unique Fit Tooling. Because of the lightweight and more compact tooling, handling and detaching the tools is as easy as possible and can be done by one person.*

## 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.*

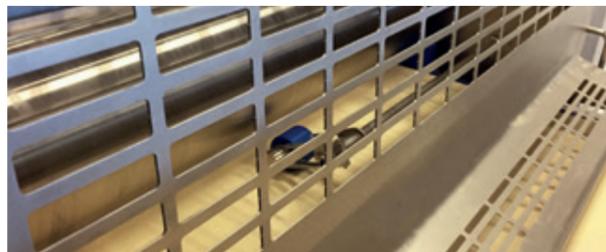
## Efficiency

For an even better strewing weight accuracy, Rademaker developed the Double strewing system. This system consists out of two strewing applicators. The first applicator feeds the second one. This way a more consistent and evenly spread topping is made possible. It is even possible to add a weighing conveyor to this system to create the highest possible strewing accuracy.



## Functionality

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.*

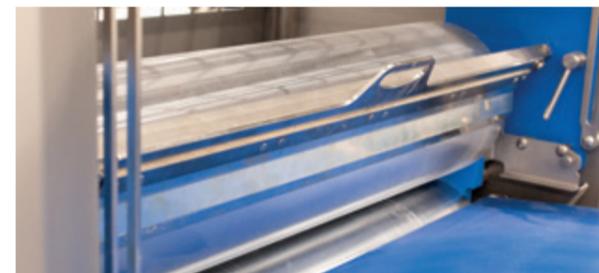


*Elimination of falling heights: by minimizing the transportation height throughout the production line, it results in a stable and relax dough sheet.*

# Hygienic Design

The Pizza line is designed according to the highest Rademaker hygienic design standards. These guidelines are directly derived from various high-end requirements for hygiene & cleanability such as the GMA standard and EHEDG recommendations. With excellent machine surface finishing, tilted surfaces, rounded frames, FDA approved materials, minimized hinges & bolts and numerous other items, the line is living up to the highest industrial requirements for hygiene. Elimination of recesses, cavities and dead corners is achieved. An open design enables easy cleaning without reducing the operator's safety. Belt lifters and retractable belt tensioners achieve accessibility for cleaning and inspection.

Apart from unmatched product quality and practically zero risk for contamination, the overall combination of the above improvements results in reduced cleaning time, increased production time and strongly reduced maintenance. Needless to say that this new Rademaker production line is fully designed and approved for wet cleaning, which was introduced in the industry by Rademaker over 25 years ago.



*Wear resistant roller scrapers are used to keep the rollers of the reduction stations as clean as possible.*



*Accumulation of dirt and dust is reduced due to the application of stand-offs.*



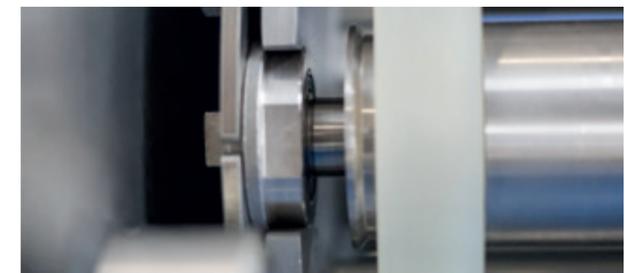
*Opening covers on both sides of the machine.*

## Sanitary operation

Sanitary operation is achieved by using lifetime- or non-lubricated bearings throughout the direct product zone. Direct-drive motors are positioned outside the product zone as much as possible. All motors contain food approved H1 lubricants, this results in zero risk for lubrication contamination. Outside the direct product zone sealed bearings are applied which can be lubricated during or after the production run.

To keep the rollers of the reduction stations as clean as possible they are fitted with wear resistant roller scrapers which were selected after extensive testing.

To achieve an easy to clean surface the machine is executed with round edges, tubes, ducts, angled surfaces and a smooth surface finishing (Ra <0.8) in the production zone.



# 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

In our quest for perfection, we are constantly working to improve our production lines. The Rademaker pizza line is developed with the latest hygiene and design standards in mind. In Culemborg, a dedicated product team is responsible for maintaining the high quality of our pizza production line. At the Rademaker Technology Centre, they have access to production lines to carry out tests and innovations. This enables us to improve performance, increase product quality and stay at the forefront of the latest technological standards in the market, ensuring that our customers get only the best. Our continuous improvement programme, combined with feedback from our customers, improves machine performance during operation and simplifies product changeover, cleaning, hygiene and maintenance.



## Advanced and user-friendly control system



Great care is given to the user interface of the 22-inch touch screen. Its position can be effortlessly tailored to the preferred working height. The control platform facilitates seamless OMAC-based data exchange with neighboring third-party equipment. Advanced data processing empowers real-time monitoring and the fine-tuning of equipment efficiency.

Swift start-up and minimized flour consumption are achieved through a fusion of process and recipe information. The existing cascade system, along with automatic belt speed adjustment (DDIC/Dough loop), is integrated in the overall machine design. The advanced control system features fully automated speed adjustments, allowing the different sections to operate independently. While the last dough part of the production run is processed towards the end of the line, the beginning of the line is ready for cleaning or for a next production run. For utmost convenience, an optional iPad control is available, enabling remote operation from any point along the production line.



## Inhouse production

Our equipment undergoes a comprehensive production process within two cutting-edge facilities. Our commitment to quality is evident through the expertise of our highly skilled craftsmen and our dedication to using premium materials in every aspect of our production lines.

## Discover the Rademaker Academy

Efficient production and profitability depends 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.



## System integration

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. Our approach to system integration is bringing together the best for every single section of a production facility. The customer is provided with a turnkey 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.

