



Versatility

Various shapes and sizes can be produced on the same production line:

- Ring donuts, snowflake clusters, long john's, cinnamon rolls and many more custom designed shapes.

Flexibility

Quick and easy changeover to other products;

- Selection of recipes on the operating panel.
- Tools can be easily mounted and dismantled through a quick exchange setup. The tools are fitted with small wheels® for lightweight fast changeovers, without damaging your equipment.

Ease of operating

Optimum line performance and comfort;

- 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.
- An smart interface with the proofer.

*Gentle dough processing
for fluffy dough
with a soft bite*



RADEMAKER.COM/RADINI

LET'S TALK DONUTS!

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RADINI
by Rademaker

RADINI

Where artisanal meets automation



*Ultimate
indulgence*

*Up to 1,200 kg dough or 13,900 ring donuts per hour**

RADINI DONUT PRODUCTION

FOR THE PRODUCTION OF THE MOST
DELICIOUS VARIETIES OF SOFT AND SWEET
DONUTS, LONG JOHNS, CINNAMON ROLLS AND MANY MORE

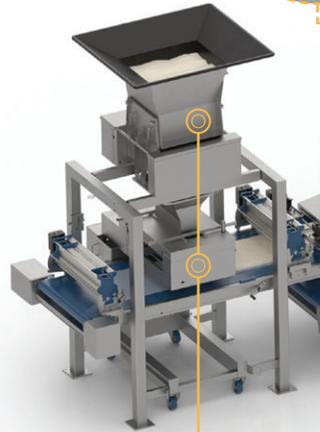
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Sheeting section



Soft dough outfeed conveyor for stress free transfers and accurate product shape control.



The dough batch is processed in two steps through low stress pre-sheeting systems into a continuous high quality dough sheet.

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

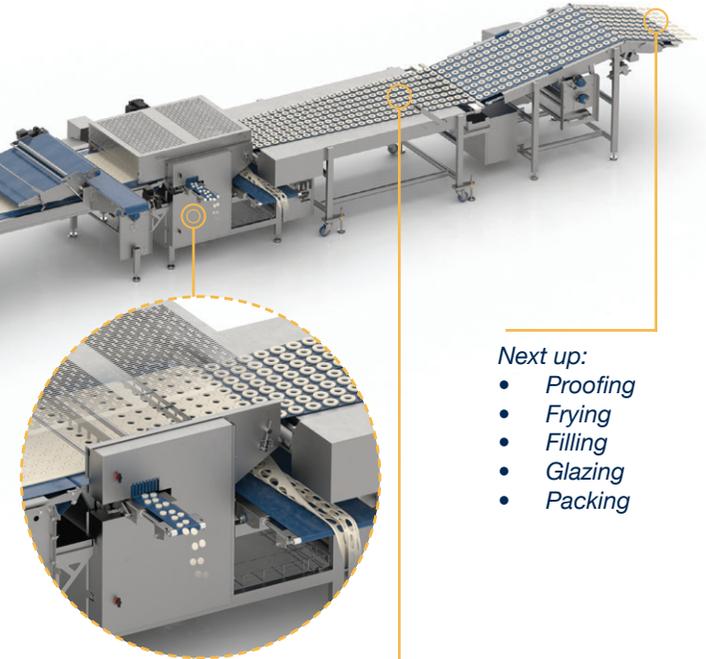
Make up section

The length of this section depends on the products to be produced and the required tooling.

Tooling can be flexibly configured for various products.

The dough sheet is cut into the desired shape and size. In this example ring donuts.

Rework, spreading and further processing



The rework dough is removed.

The dough forms are spread out, creating more space in between.

- Next up:
- Proofing
 - Frying
 - Filling
 - Glazing
 - Packing

Dough and shape

- Soft dough processing ensures a low stress high quality dough structure for the most delicious soft bite.
- Process technology ensures consistent proofing and frying of products, resulting in perfectly shaped and appealing products.



Minimum rework dough

Minimum rework thanks to our unique dough rework removal system.

- Highly reliable and durable conveyors with optimum support of the final products.
- Perfect alignment by positive driven belt for removal of donut centres.