

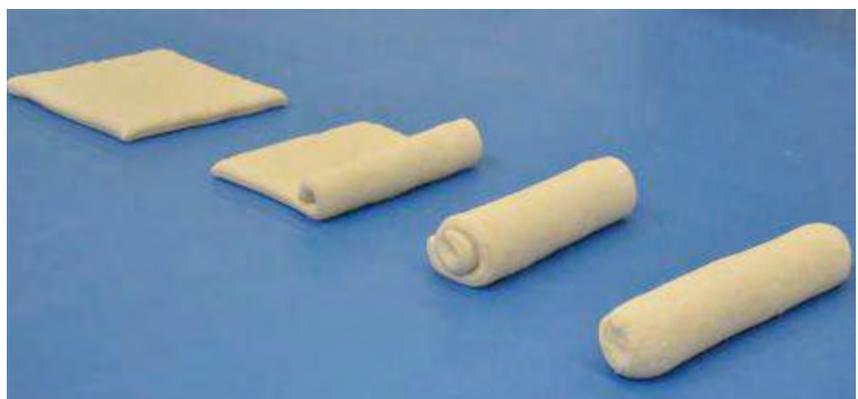
RADEMAKER BREAD LINE BAGUETTE PRODUCTION

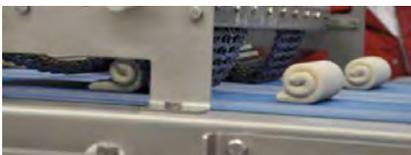
Rademaker are specialists in sheeting technology which provides important benefits above the traditional bread system. Sheeting makes it possible to handle a great variety of dough types, from 'green' to pre-fermented dough, all at high capacities. By using stress-free dough sheeters and laminating technology, users can achieve basically any dough and bread structure desired. The Rademaker Crusto breadline concept allows users to combine traditional bread types with artisan bread types, all produced on one sheeting system.

Baguettes, both basic French baguettes and artisan looking baguettes produced out of prefermented dough and containing a high water %, can be produced by in two ways on the Rademaker Crusto bread line:

1 Cut baguettes: After sheeting, the dough is shaped in rows by rotating knives or guillotine. Here the baguettes are cut at the desired length. Besides cut baguettes, this method is also suitable for ciabatta, triangles, square buns, hexagonal, cut baguettes, cut petit pain, barra rustica, flatbreads, pita and even pizza.

2 Rolled baguettes: After the sheeting stage sheeting, the dough shaped in rows by rotating knives and is cut at the desired length using the guillotine. Next, Rademaker's moulding technology is applied to roll and shape the dough. Other products beside rolled baguettes can be produced in this way, f.e. rolled petit pain, barra rustica, free standing bread, tin bread, toast bread (open & closed top, 4 pieces), brioche and rolls.





The Rademader Crusto bread line is capable to handle capacities up to 6.000 kg/hr. The standard Rademader Crusto bread line can cut 85 strokes/minute, ending up with 10.000 half baguettes or 5.100 long baguettes per hour. Special bread lines can produce up to 30.000 baguettes/hour, at 125 strokes/minute. Rademader can guarantee an impressive weight accuracy on the baguette production; +/- 2,5 - 3% (+/-5 gram) on the total product weight. An even

higher weight accuracy is achieved by Rademader's patented weighing conveyor which can run up to +/- 1,5%.

The structure of the baguette, which is of course very important for bakers, is achieved through the Rademader Moulding technology. The moulding table transfers dough slaps or pre-rolled slaps into consistent, smooth rolled dough products at the required diameter and length. The slaps are first coiled by a pre-moulding unit. This

unit also ensure that the rolled slaps enter the moulding board in a straight alignment. The upper moulding belt guides the products to the guiding strips. This shaping method imitates the hands of the baker when he smoothes the seam and stretches the dough. The guiding strips contacts the product ends and calibrates the final length of the product. The Rademader Moulding Board is able to process products between 1 ounce (30gr) and 5 pounds (2.3kg). 🏭



Garlic baguettes

Rademader is also capable to inject par-baked baguettes with garlic butter by using a special injecting system.