Depositors

Fast, accurate, reliable and durable

Rademaker depositing solutions are able to process a large variety of filling materials. All depositors are designed according to the high end Rademaker standards guaranteeing outstanding reliability, durability, hygiene, easy cleaning and maintenance are achieved. On top of all this, Rademaker depositors achieve best-in-class accuracy and excellent product weights resulting in a extremely cost efficient production.

Mohno Pump Depositors

The Rademaker Mohno Pump Depositor offers a wide range of depositing possibilities for your filling applications. It can deposit in spot, dis-continuous strips, or continuous strips of filling. This system has a high depositing accuracy due to the individual volume control per nozzle. The auger and mohno pump combination enables depositing materials that include large parts such as vegetable and fruit. Each row is individually driven and controlled.







Our Mohno Pump is the most flexible depositor in the market and offers the widest range of depositing options:

- Different nozzle types
- Paddles in the hopper for suspended particles
- No-product / no-fill system

Rademaker

Specialists in food processing equipment

Injection Depositors

The Rademaker Injection Depositing System is custom designed around your unique product range and process. It can inject fruit, cream and other homogeneous fillings into a fresh baked product such as donuts, croissants and éclairs.







Spot- / Piston Depositors

The Rademaker Piston Depositor is designed for spot depositing in single lane or multiple lane execution. Fruit, cake batters, vegetable and meat fillings are gently deposited onto a dough sheet or into pans, plastic containers or cups. This depositor is equipped with a PLC & touch screen and can be fitted with a wide variety of options per application:

- different nozzle types
- pneumatic agitator
- nozzle lift
- shut-off nozzles (so-called "anti-drip system")
- feeding rollers in the hopper for stiffer fillings
- individual row adjustment

An extremely versatile depositor suitable for a wide range of depositing applications.



Gearwheel Depositors

The Rademaker Gearwheel Depositor is a high speed, accurate and flexible solution for depositing a wide range of non-particle fillings. A set of frequency controlled gearwheels ensure an even, consistent flow of material through a wide range of depositing nozzles specifically designed for your product application.



In addition this depositor is easy to disassemble for cleaning and maintenance with very few components. This depositor can be fitted with a number of options for each application: •

- traveling nozzle bridges
- wire cut-off system, etc.

The Rademaker Gear wheel Depositor will ensure long production runs with the highest quality, accuracy and speed.



High Speed Depositor

Discontinuous and continuous dosing of liquid and semi liquid fillings (jelly, jam, pastes) without seeds / skins. This specially designed depositing system enables a wide variety of depositing possibilities at high speeds. It is designed to take as less space as possible in the production facility and on the Rademaker line.

The High Speed Depositor can run up to 300 strokes per minute in discontinuous mode. Basic version up to 120 strokes per minute in discontinuous mode.



- a variety of nozzle types
- temperature controlled hopper









Fat Pump

The Rademaker Fat Pump processes blocks of butter, margarine and zero trans-fat materials into a continuous fat sheet for laminated puff, danish and croissant doughs. The combination of augers and mohno-pump ensure a consistent and accurate percentage of fat to dough relation for your laminated dough production.



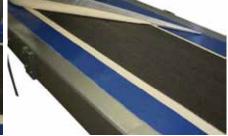


Rademaker

Custom Solutions

We also offer special depositing solutions to enable perfect processing of your specific requirements. For example a Rotary Gear Wheel depositor: custom adapted version of the standard version, with the ability to produce unique deposit shapes according to specific customer needs. Other example is the application of an adapted Mohno-pump for the production of swirls as shown underneath.

With our custom solutions virtually everything is possible!



HEAD OFFICE

Rademaker B.V. Plantijnweg 23, P.O. Box 416 4100 AK Culemborg, The Netherlands T +31345543543 F +31345543590 www.rademaker.com

Specialists in food processing equipment