

Pie & Quiche line

When quality and quantity count



Rademaker solutions for your needs

From midrange capacities to industrial scale

Rademaker produces Pie & Quiche lines for a very wide range of products for consumers all over the world. Rademaker provides both production lines for industrial capacities as well as midrange level production systems. The Pie & Quiche lines are built up from modules with proven technical concepts. Efficiency, safety and hygiene, weight accuracy, ergonomics and maintenance were the focus aspects during the overall development. This resulted in a user friendly line operation, enabling quick and easy change-overs and high flexibility. The Rademaker Pie & Quiche lines are developed according to the latest and highest standards for safety and hygiene and can be completely washed down.

The Rademaker Pie & Quiche lines are known for excellent production quality which is already starting with the precise positioning of the billets. Furthermore the servo driven press is equipped with a unique compensation mechanism ensuring perfect shaping of the dough with a zero amount of scrap. This is achieved by automatically adapting the bottom thickness to adapt for any remaining fluctuating weight of the dough billets. Finally the control system can easily be set at the desired level of strokes while the system itself will take care of the overall adjustment of settings.

The capacity of the pie line varies per size, dough type and filling^[1].

Diameter 80 mm	up to 20.000 pieces / hour ^[2]
Diameter 250 mm	up to 5.200 pieces / hour ^[3]
Length of the line	starting at 12,5 meters
Product diameter	50 to 282 mm ^[4]
Working width	600 – 1200 mm ^[5]
Working height	950 mm

^[1] Capacities at working width 1200 mm for products that do not require additional dwell time

^[2] Capacity for 80 mm products for standard single execution operation at 28 strokes per minute. Capacity of 40.000 pieces per hour can be reached at tandem execution.

^[3] Capacity for 250 mm products at 22 strokes per minute

^[4] Alternative shapes & sizes also possible in custom set-up

^[5] System at working width exceeding 1200 mm can be produced as custom project

Features

Products can be made in different foils, paper containers, metal baking trays, hoops, tins as well as indented baking trays. The whole line is designed to create flexibility, quick product change-over, easy operation and cleaning. For example:

- The blocking and crimping heads are exchangeable at operator side by one person (4 & 7)
 - The space underneath the conveyor in general is 250 mm, which enables good access for cleaning (2)
 - Relevant units are wheel able (2, 5, 6)
- 1 The **conveyor** is either applicable for platens or indented baking trays. The conveyor is also suitable for the dosing of cupcakes, cheesecakes etc.
 - 2 The **foil applicator** is provided with a vacuum system to ensure that the foil is correctly placed
 - 3 Dough processing: the Rademaker **stripfeeder** and the mechanical guillotine ensure very accurate dough weight.
 - 4 The dough billets are blocked to the desired shape without any scrap by a **servo driven press**. The blocking head is water heated for a precise and reliable operation.
 - 5 Rademaker supplies a broad range of **depositors** to allow an even wider range of fillings: liquid and semi-liquid or viscous materials, with or without chunks of meat or fruit.
 - 6 If a lid is desired for the product, an **extruder** can be one of the options.
 - 6^a Another option to cover the pie is the use of a rotary moulder that can produce individual decorative lids.
 - 6^b A second alternative is the integration of a lattice unit to the Pie line.
 - 7 The **servo driven crimping unit** seals the lid to the base. The crimp decoration can be designed to your specifications. The easy exchange of crimping heads enables you to create a large range of different decorated products. The crimping head is also water heated.
 - 8 The **outfeed system** transfers the pies from the conveyor towards dedicated panels but can also be delivered with a set-up for offload to oven band, freezer infeed or trays.



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