

# DoFlex

Wide product variety for mid-sized bakeries



**Rademaker**

*Specialists in food  
processing equipment*

## Flexibility

For those bakeries who would like to produce a great variety of products on a semi-industrial scale, we have developed the Rademaker DoFlex. With a few manual production steps, a wide variety of products can be produced. The DoFlex offers 3 configurations. On the basic configuration the following products can be produced:

- Open top tin bread
- 4-pieces sandwich bread
- Free-standing loaves
- Fruit filled bread
- Ciabatta's
- Small buns

The number of products can be easily enlarged as the DoFlex offers different options that can be added to the basic line.

The Rademaker DoFlex can handle all varieties of dough, from all existing types of dough mixers. Firm dough types, liquid dough types as well long-fermented doughs are processable by the line. Finally, the DoFlex is suitable for filled products, whether filling is pre-mixed in the dough or whether it is deposited on the dough sheet.

The Rademaker DoFlex is truly a flexible and multifunctional dough sheeter with the quality and reliability you expect from Rademaker.

Founded in 1977, Rademaker was one of the first companies to specialize in the development of innovative solutions for the bakery industry. Our DoFlex reflects a wealth of know-how of dough, production technology and high quality final products. As a front runner in our field, we offer solutions that have your specific requirements as a starting point, and 24/7 after-sales and service support.

The concept of the DoFlex consists of a few manual production steps combined with automatic production steps:

Step 1



Put the mixed dough batches in the Low Stress Sheeter (manual).

Step 2



The Low Stress Sheeter generates stress-free dough and a consistent dough sheet.



Reducing steps for a calibrated sheet.



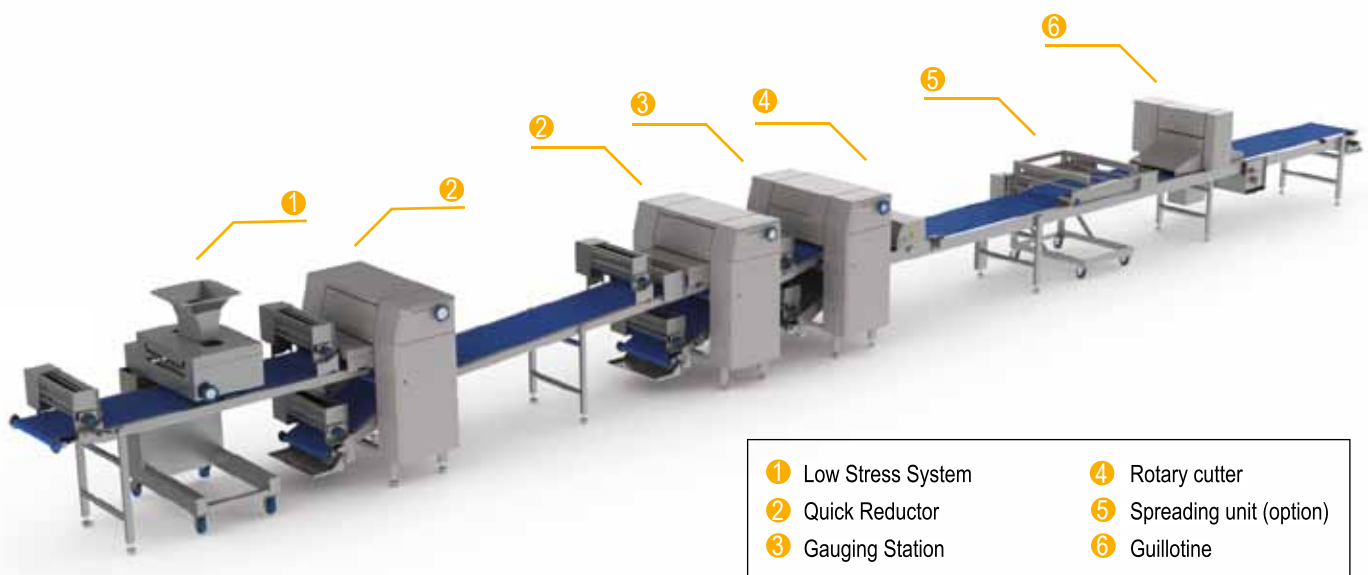
Rotary cutting

# Manual / Automatically

As the DoFlex is designed for production at semi-industrial scale, some production steps can be done either automatically or manually. For example in case of tray loading, product decoration, filling the LSS hopper; customer has the choice doing this manually or automatically by selecting one of the options the DoFlex concept can offer.

## Line control

Controlling the DoFlex, with all of its options, is quite simple. The touch screen has a Windows-look and is very user friendly through the use of icons. Speeds and thickness are adjusted easily and units are switched on and off by means of the touch screen. The baker, the maintenance engineer and the manager, each have access to the data at their own level through password security. Different sections can be controlled independently, enabling more efficient recipe changes.



The line configuration shown on this page (DoFlex QR) is only an example of the many possibilities the Rademaker DoFlex offers. Our specialists will be happy to apply their knowledge and experience in helping you determine the solution that best suits you and your products.

### Step 3



Rolling or folding



Guillotine cutting



Get the dough off the line and prepare it for proofing and baking (manual).

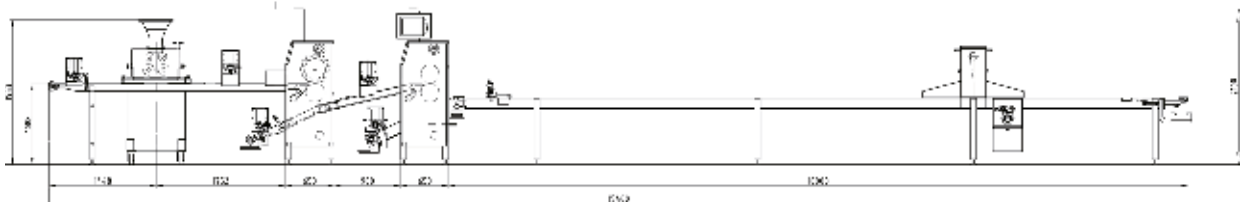


## A solution for any situation

Specially designed to be as flexible as a dough processing line can be, the DoFlex fulfils the need to those bakeries demanding a wider production range. Therefore you are able to choose out of 3 different configurations. With these configurations the DoFlex is very flexible. With a few options you are able to expand the range of products. Whatever configuration suits you, the Rademaker DoFlex makes sure the dough is handled with the utmost care resulting in the best dough quality.

### Configurations

#### DoFlex B

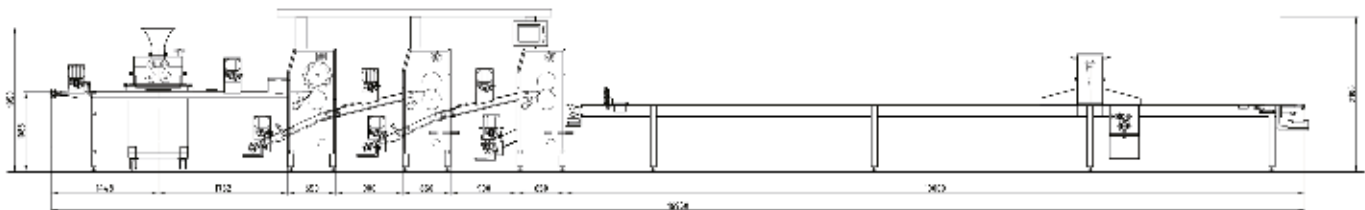


Basic line components:

Flour sifter (5x), Low Stress Sheeter, Quick Reductor, Gauging Station, rotary knives, guillotine, cutting knife.

#### DoFlex GS

For thinner products like pizza and flatbreads.

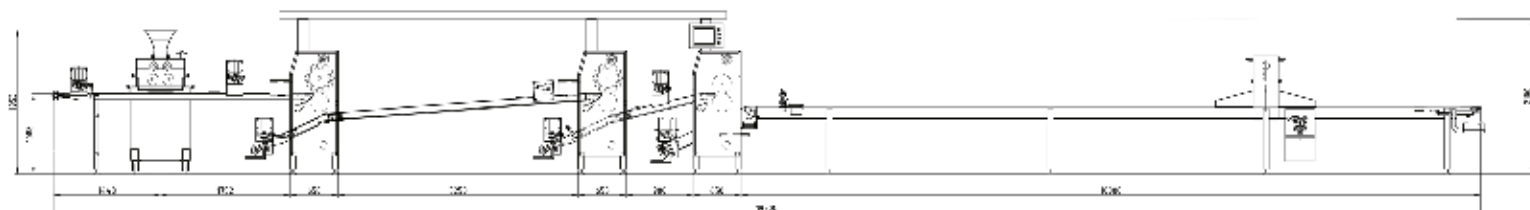


GS line components:

Flour sifter (7x), Low Stress Sheeter, Quick Reductor, Gauging Station (2x), rotary knives, guillotine, cutting knife.

#### DoFlex QR

For all kind of pastry products that require a gentle extra reduction step.



QR line components:

Flour sifter (6x), Low Stress Sheeter, Quick Reductor (2x), Gauging Station, rotary knives, guillotine, cutting knife.

# Product overview

## DoFlex B



## DoFlex GS



## DoFlex QR



# Overview

Products	Configurations			Required tools							Additional tools				
	DoFlex B	DoFlex GS	DoFlex QF	Torpedo rollers	Spreading conveyor	Gearwheel depositor	Watersprayer	Folding pipes	Product cutter	Folding shoes	Filling spreadflap	Decoration strewer	Tray loader	Chunker	Rotary knives
Square bun	●	●	●	○											
Ciabatta	●	●	●	○											
Petit pain	●	●	●	●	●	●									
Hot dog bun	●	●	●	●	●	●									
Seeded bun	●	●	●	○		○									
Triangle bun	●	●	●	●				●							
Filled buns	●	●	●	●	●	●	●								
Raisin bun	●	●	●	○											
Cut baguette / barra rustica	●	●	●	●				●							
Rolled baguette	●	●	●	●	●		●								
Tin bread	●	●	●	●			●								
Free standing bread	●	●	●	●			●								
4-pieces sandwich (4X175)	●	●	●	●			●								
Raisin bread	●	●	●	●			●								
Flat bread		●	●					●							
Pizza base		●	●					●							
Pita bread		●	●					●							
Croissants triangles			●					●							
Danish swirls			●	●		●	●								
Danish rectangular			●			●	●	●							
Palmiers			●				●	○		●					
Square puff cookie			●												

○ Optional

## Capacity indication

Products	Strokes	Lanes	Gram / piece	Kg's / Hour
Square buns	25	7	55	578
Ciabatta	20	7	80	672
Filled buns	55	3	47	465
Rolled baguettes	40	2	175	840
Free standing bread	15	1	700	630
4-Pieces sandwich bread	65	1	175	683
Flatbread	20	4	100	480
Croissants	60	3	65	702

# Why the Rademaker DoFlex?

As frontrunner in the market for industrial bakery equipment, we understand the needs of our customers. We make dedicated production lines in all kinds, but also flexible and multifunctional lines for a wide assortment of baked products. If you choose for the DoFlex you will be assured of:

- **Flexibility for today & potential growth of your product assortment**

The DoFlex with its wide choice of options enables a wide product range. If you want to extend your product range in a later stage, additional options are available.

- **Easy operation & line efficiency**

Local adaptation of the line speed is automatically recalculated and changed for the whole line (cascade). The design of the line enables quick and easy change-over. Low downtime, high efficiency and product yields, therefore a good return on Investment (ROI).

- **Dough-friendly processing & well controlled processing**

Controlled stress-free dough treatment from the very beginning to the end of the process. This leads to a consistent output for any product. Easy operation due to random speed changes that are automatically re-calculated and changed (cascade) and a recipe management system.

- **Safety & hygiene**

Rademaker production lines are designed using all relevant norms and regulations for safety. The Rademaker DoFlex is suitable for wet cleaning and build according to CE -regulations. It meets IFS , BRC, and GFSI standards. Our goal is to keep up with the latest hygiene and safety standards as customer expects.

- **DoFlex recipes are available**

Rademaker has recipes available that can help you to produce quality products on the Rademaker DoFlex. These recipes can be utilised as guidance to enter the bakery market with quality products. When needing a specific DoFlex product recipe, or assistance from our technologists or bakers, please feel free to contact us. We will be fully at your service.

## Rademaker service 24/7

24 hours a day, 365 days a year. Our service doesn't stop after the delivery and installation of your Laminator. The line is designed to be up and running non-stop. To ensure this, and to further increase the line's life cycle, we offer a cost effective (preventive) maintenance program.



## Quality guaranteed

Over the past decades Rademaker has proved itself as a market leader in the world of industrial food processing equipment. Quality thinking without compromises already determines our customer-specific product development in the past. This striving for unequalled quality has remained the starting point of the company in its efforts for the development of market oriented machinery. The result is a way of thinking and working that combines optimum flexibility for our customers with the highest quality in industrial bakery technology.

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