

# RIJKAART

FOOD PROCESSING EQUIPMENT

LAMINATING LINES

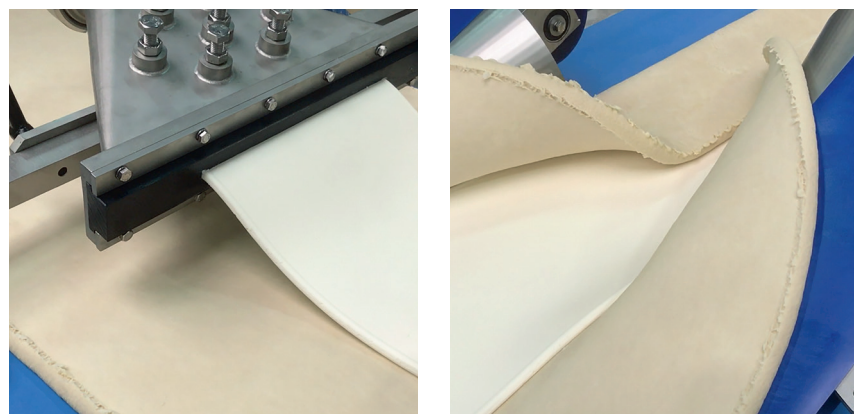
*Made with  
passion*

LEADING THE WAY IN **BAKERY MACHINES** FOR FOUR GENERATIONS



## Custom made

Rijkaart produces a full range of Laminators in all configurations including our unique Compact Laminator. The Rijkaart Compact Laminator is truly unique because of the maximum output (up to 4000 kg per hour) in the minimum of space. The Rijkaart Laminator has been designed according to the latest hygiene standards, for the continuous industrial production of laminated products. All Rijkaart lines are tailored to meet customer specifications. The Rijkaart Laminators can produce a large variety of high-quality products with efficiency and consistency.



The Rijkaart fat/butter pump especially developed to sheet all types of fat, margarine and butter from a block into a continuous band. The width and thickness of the fat sheet can be accurately adjusted in a matter of seconds simply by changing the front plate of the fat nozzle.



The choice is yours: Cutting and stacking or folding.... or combination of both.



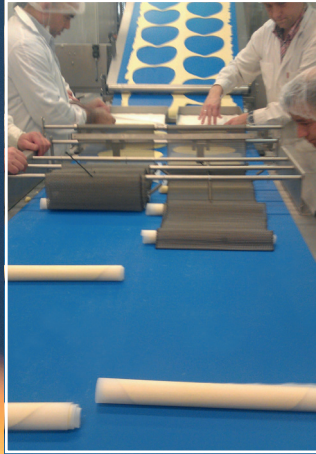
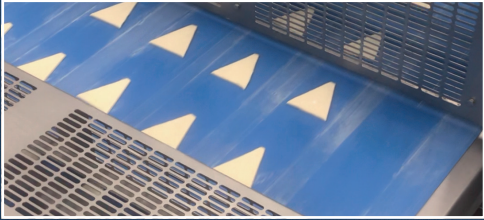
The Rijkaart continuous folding system has been designed so that the supply conveyor is situated just above the outfeed conveyor. The reduced drop height minimizes the stretching of the dough as it is transferred from one conveyor to the other, thereby maintaining the integrity of the fat band encapsulated within the dough sheet. Alternatively, with the cut-and-stack method, the dough sheet is cut to length and then penny-stacked onto a conveyor mounted below the retracting unit.



### FEATURES & BENEFITS

- Quick and continuous return on investment
- Ultimate reliability and productivity
- Versatile system for production of different laminated products
- Fast and efficient hygiene cycles
- Simple to operate with menu driven control system
- Able to connect to your network
- Available in widths up to 1500 mm





The food industry is as exciting for me today as it was almost 45 years ago when my father would take me to the Rijkaart factory in Asperen, to see the very first automatic laminators and pie lines being produced.

Although the world has changed almost beyond recognition since then, one thing that hasn't changed is that Rijkaart is still designing and manufacturing high quality industrial bakery equipment right here in Holland and we are still pioneers in the world of automation.

We understand that to be successful in today's economic climate, we need to look to the future. Since the beginning of 2017 the fourth generation Rijkaart has come on board, my daughter Laura. As a result, the Rijkaart name will continue to exist and the familiar service, quality and customization will remain guaranteed.

*Welcome to our family*