

RIJKAART

FOOD PROCESSING EQUIPMENT

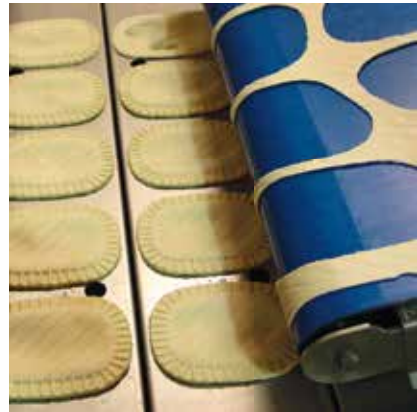
PIE- & QUICHE LINES

*Made with
passion*

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

Custom made

Utilizing the latest Servo Technology, Rijkaart pie lines produce the highest quality pies. All Rijkaart lines are tailored to meet customer specifications. Our chain design allows easy and quick changeovers. With our unique dough billet depositor, we can realize an amazing accuracy. We also produce sheeted pie lines for fruit pies.



each change set comes with it's own trolley



our billet depositor has an accuracy of +/- 1 gram



scrapless bottom dough system



servo depositing is 30% more accurate than pneumatic systems

FEATURES & BENEFITS

- Quick and continuous return on investment
- Ultimate reliability and productivity
- Quick and intuitive product change-over
- Fast and efficient hygiene cycles
- Versatile system for production of ALL shapes and sizes
- Simple to operate with menu driven control system
- Able to connect to your network

CAPACITIES

- 5,200 pieces/hour (250 mm diameter product)
- 20,000 pieces/hour (80 mm diameter product)





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