LAMINATING

High Capacity Dough Processing Lines – MAKEUP LINES, PIE- & QUICHE LINES, LAMINATING LINES, BREAD- & ROLL LINES, PIZZA- & SHEETING LINES.
LAMINATING AT ITS BEST

WP LAMINATING

The WP BAKERYGROUP, world wide the biggest group of companies for artisan and industrial Bakery technology and RINC EUROPE, the most important manufacturer of Laminating Systems from the Netherlands, establish together WP LAMINATING, with the goal to combine their know how and to accomplish the biggest market presence in the field of laminating solutions.

WP is the Company Group for bakers, their credo is ‘think process!’ With their company portfolio the WP Group has extensively met the requirements of the bakeries in the world. This enables WP to offer total solutions – from the project work to the execution of complete bakeries (artisan and industry) as well as pre-owned equipment. As far as dough processing is concerned, they also have quite a history.

RINC EUROPE is founded by the Rijkaart family, who introduced automated laminating already in 1962 and therefore are synonymous with this type of production according to the specialists. Today RINC EUROPE, managed by the third generation Rijkaart, offer a wide variety of dough processing equipment.

In the new company WP LAMINATING, the experience and know how of processing, trouble shooting in the bakery, technological knowledge, a high level of innovation, capacity and market presentation are joint. They enable the customer to develop many products, unique laminating concepts, production solutions for bread, pastry and confectionery against optimal conditions.

WP LAMINATING guarantees her customers a perfect order processing and sustained support from one source.
The application of Laminating systems is only useful if bakery products are produced fast and safe and with repeatedly higher quality. With modern Laminating systems of WP LAMINATING, almost every dough process and recipe can be handled, even very soft dough to approx. TA 180 can be processed. We deliver dough sheeting and laminating lines as start up models for smaller companies, as well as high capacity equipment for the industrial production. Our range of equipment is very extensive: from fully automatic bread lines to machines for Baguettes, Ciabatta, square bread etc., machines for a multitude of puff pastry and yeast dough products, to Croissants-, Pizza-, Pie-, Quiche-, Filo- and Muffin lines.
MAKEUP LINES
Universal dough processing lines

We produce a wide variety of make-up lines – from a simple make-up table to a fully equipped line. The make-up lines are designed to be as flexible as bakers business. Extra tools for new products can easily be added. The make-up lines give you maximum flexibility, something the modern bakery requires.
Utilizing the latest Servo Technology, the pie line produces the highest quality pies. 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.

Pie outfeed system with an automatic multiplying system.

Foil denesting and billet depositing.

Target and accurate dough billet depositing.

A view of the heated, Servo driven blocking heads.

Touchscreen for easy handling.
The MAGICLINE is a sheeting line, which has been designed according to the latest hygiene standards, for the continuous industrial production of Bread, Buns, Baguette and Ciabatta-dough. The machine is flexible, has a large product variety and short change over times. The line is provided with special forming systems for demanding and delicate dough (CFS Ciabatta-Forming-System), dough sheeting system for every possible purpose, and a double satellite, which reduces the dough thickness until TA 180 in a stress free, gas free and tender way.
High speed/heavy duty sheeting system:
These high speed sheeting systems are built to produce a large variety of products like Pizzas, Tortillas, Pita Bread, Lavash and filo dough. The line is easy cleanable and completely wash down and can be delivered in several working widths. Changeover times are reduced to a minimum with the quick release system on the driven die cut system. To produce any automatic production system, we offer a full assortment of pizza decoration equipment. From target sauce spreaders to target cheese or vegetable depositors. The decoration line can be used as an independent system. It allows you to decorate all over or absolutely edge-free.
After installing many laminators around the world, we thought it was time to give this model a complete make over. We came up with a fusion of functionality: standard PLC and Touch Screen controls, maximum output (up to 4000 kg per hour) in the minimum of space and all with delivery in 4 days.

Practicality: manufactured entirely for wash down with quick release belts and most important of all: Final Product Quality. We use only 12 roller multi rollers, standard multi cross rollers and NO swing arm laminating. The dough is folded around the fat and NO multi rollers. Standard multi cross rollers and NO all Final Product Quality. We use only 12 roller multi rollers. Manufactured entirely for wash down with quick release belts and most important of all: Final Product Quality. We use only 12 roller multi rollers, standard multi cross rollers and NO swing arm laminating. The dough is folded around the fat and NO multi rollers. Standard multi cross rollers and NO swing arm laminating.

The dough is supported by the Servo driven laminating rollers to ensure the fat layer remains intact inside the dough. The dough is folded around the fat by driven folding belts, eliminating any chance of stress. The dough is supported by the Servo driven laminating rollers to ensure the fat layer remains intact inside the dough. The dough is folded around the fat by driven folding belts, eliminating any chance of stress.

The use of Teflon coated, large multi rollers guarantees the ultimate end result. The use of Teflon coated, large multi rollers guarantees the ultimate end result.

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David Kitchen: “We improved our overall product quality due to the excellent collaboration with Rinc Europe.”

Newbridge Foods Ltd. – Newbridge, Ireland
Thanks to the guidance we received, we have been able to increase our level of quality substantially. This has been achieved by expanding our existing production capacity and investing in the right equipment for our future growth.

Franz-Josef Conen: “Further automation of our production not only increased capacity but also improved the quality of our products.”

Büscher – Kamp Lintfort, Germany
When we built our new plant, we researched several equipment suppliers. In Rinc Europe we found the ultimate combination of equipment quality and attention to detail. It is a pleasure working with their enthusiastic team.

Steve Jones: “Through some of this excellent new innovations, we substantially increased our output and dramatically improved our weight accuracy.”

Peters Food Service Ltd. – Cardiff, UK
By renewing and replacing some of our production lines, we now have a much more accurate product weight. As a consequence the investment has been repaid several times over.

Mark Wallace: “Rinc Europe successfully partnered with us to develop and commission a line suitable for the production of 100% Gluten Free Pastry Sheets.”

The Pastry Pantry – Double Bay, Australia
From the development phase through to install and commissioning, we found the team to be both professional and highly capable in their area of expertise. This made for us an error free start up which saved considerable time and had a favourable economic impact. With the help of Rinc Europe, we have been successful in introducing a market first and expect to partner in future capital programs as product and market demand expands.