

RAUMER[®]
● dough and technology research



Industrial dough
Laminating lines

Raumerlines, situated in the industrial area of Vicenza (Italy), works with the experience of its team and continuous technological resources, to produce automatic lines for the pastry industry.

Raumerlines follows carefully and professionally the entire creation process, from the analysis of the customer needs to the installation of the line.

Our lines are designed for the continuous production of puff pastry or similar types of dough.

Thanks to their flexible design, **Raumerlines** solutions always combine a high product quality with an optimal hourly output, quick product change-overs and excellent hygienic specifications.

In close cooperation with you, technical data such as number of layers and working widths, could be customized to meet your specific requirements.

We build laminating lines in a wide variety of configurations: I, L, U or Z but we can always make a customized layout/offer in according with the work place and dimensions needed.

All machines of our lines are managed by "Touch Screen" control panel to change all parameters and set easily and quickly all customized technical data.



"U" LINE



Our peculiarity is to design and create medium to large scale industrial systems for pastry industry, with the goal to provide our customers with high quality products and service. Raumerlines wish to start new collaborations and bring its laminating technology all over the world.

RAUMER[®]

via delle Prese, 19
36014 Santorso (VI) - Italy
tel. +39 0445 540325 - fax +39 0445 549375
mob. +39 339 8613383

www.raumerlines.com
export@raumerlines.com