

# RONDO

Dough-how & more.

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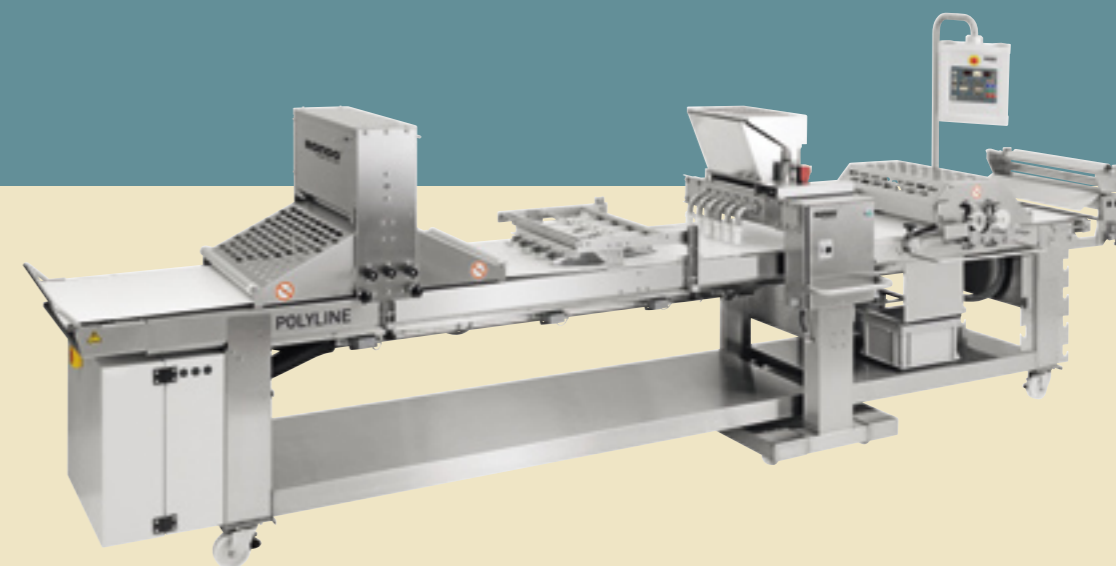
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# RONDO

Dough-how & more.



Pastry line:

Polyline – the compact line.





## What makes you successful? The wide variety of your pastries.

Folded, rolled, filled, decorated, cut, stamped: Use the Polyline to produce countless different fine pastries in high quality – easily and efficiently.

### Great product variety

It's your choice. With the Polyline from RONDO, even difficult pastries always turn out perfectly.

- Efficient processing of difficult types of dough such as short and thin dough
- Different pastries with consistent high quality
- Cinnamon (or raisin) roll production also possible on the shortest model

### Polyline delivers in many ways.

- Flexible and adaptable
- Great product variety
- Simple operation
- Rapid product changes
- Stable and safe design
- Quick and easy cleaning
- Numerous options and accessories



versatile  
flexible  
economical  
compact

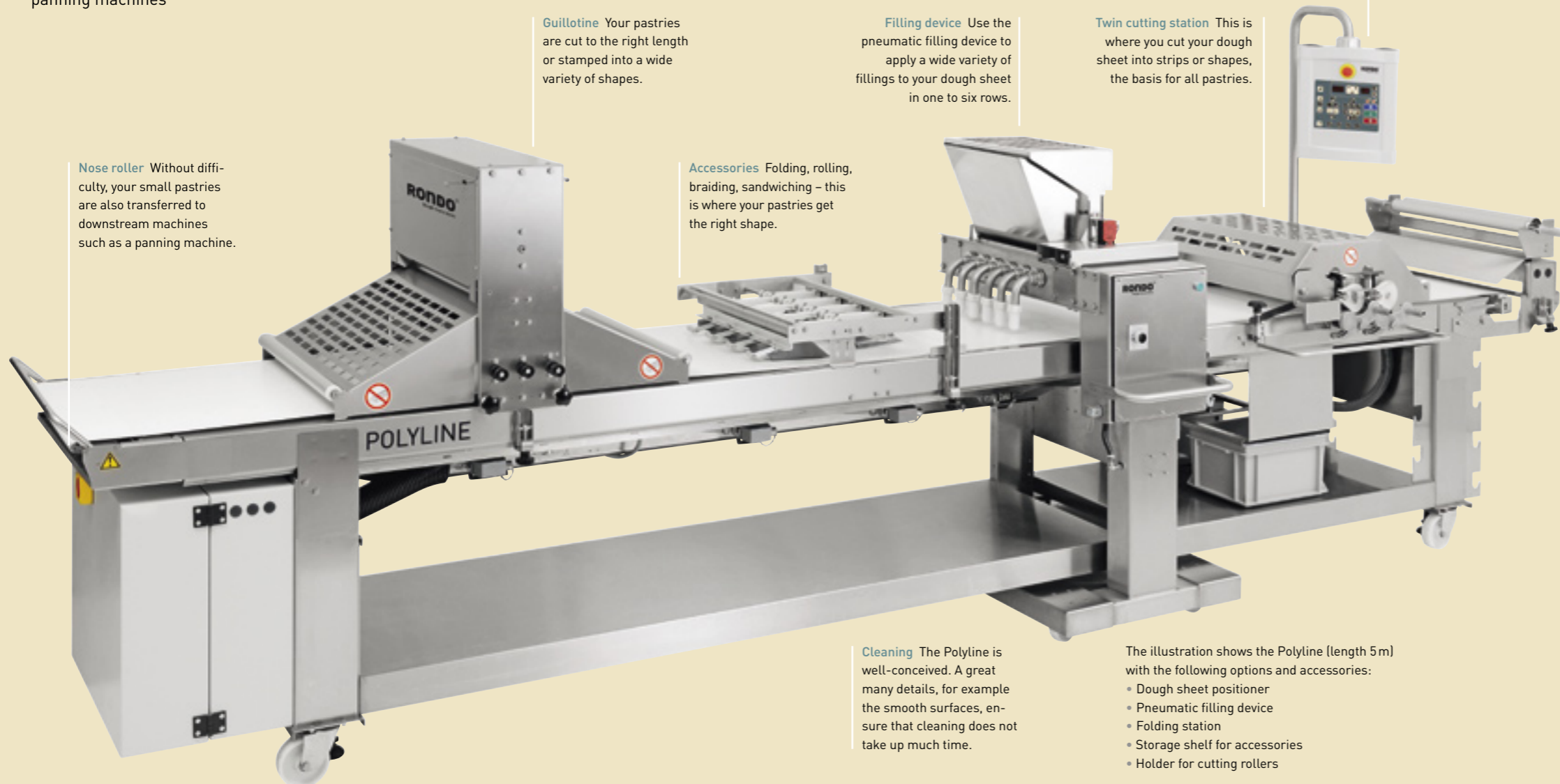


# Why is the Polyline right for you? Because it adapts to you.

## Flexible and adaptable

You can easily adapt the Polyline to your needs, existing company processes and the space you have available.

- Four different lengths
- Left or right hand execution
- Possible to feed automatically
- Various filling devices available
- Large number of accessories
- Guillotine position is easily moved
- Special nose roller enables smooth product transfer to downstream machines
- Combination with upstream and downstream machines such as calibrating units, laminating lines, round and long moulders, panning machines



**Nose roller** Without difficulty, your small pastries are also transferred to downstream machines such as a panning machine.

**Guillotine** Your pastries are cut to the right length or stamped into a wide variety of shapes.

**Accessories** Folding, rolling, braiding, sandwiching – this is where your pastries get the right shape.

**Filling device** Use the pneumatic filling device to apply a wide variety of fillings to your dough sheet in one to six rows.

**Twin cutting station** This is where you cut your dough sheet into strips or shapes, the basis for all pastries.

**Operation** Simply use the touchpanel to select the right program.

**Cleaning** The Polyline is well-conceived. A great many details, for example the smooth surfaces, ensure that cleaning does not take up much time.

The illustration shows the Polyline (length 5 m) with the following options and accessories:

- Dough sheet positioner
- Pneumatic filling device
- Folding station
- Storage shelf for accessories
- Holder for cutting rollers

## Equipment and options

Flexible, expandable and versatile: adapt the Polyline to your needs.

- Running direction to the left or right \*
- Twin cutting station
- Mechanical filling device
- Plunger filling device \*
- Rondofiller \*
- Mechanical guillotine

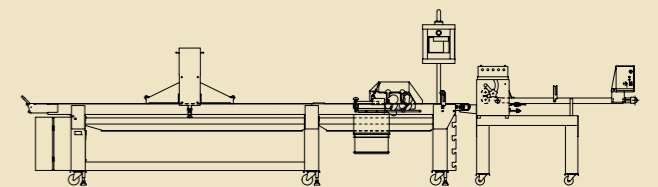
\* optional

## Accessories

With the practical extras from RONDO, you expand the functions of the Polyline and simplify production processes.

- Inclined infeed section with belt flour dusting
- Calibrating unit
- Dough sheet positioner
- Cutter holder
- Flour, sugar and coarse duster
- Flour brush
- Cutters
- Decoration cutting devices
- Separation belt
- Dough moisteners and sprayers
- Folding devices
- Single and multiple rolling guides
- Toboggan
- Stamping dies

	Technical data
Operation	• Microprocessor control system • Touchpanel • 99 program memory slots
Length (modular)	3800, 5000, 6200 and 7600 mm
Table width	715 mm
Table height	915 mm
Belt width	640 mm
Belt speed	0.5 – 8 m/min.
Supply voltage	3 × 200 – 480 V, 50/60 Hz
Control voltage	24 V DC
Cable duct	Below machine table
Guillotine	Mechanical, can be moved on line
Interfaces	Rondo MLC, Smartline, calibrating unit, Compact panning machine, baguette module



The right to make changes of a technical nature is reserved. The technical safety and type-specific instructions in the operating manual must be complied with. Prohibition, information and warning signs on the machines are to be complied with in accordance with the operating instructions.

## What makes the Polyline perfect? The wealth of minor details.



### Simple operation and rapid product changes

Speed is important in a bakery. The Polyline from RONDO is quick and easy to operate.

- Modern control system with large symbols
- Settings of the line and accessories for 99 different products can be memorised
- No loss of data thanks to backup copies on a USB stick
- Four motorised accessories can be controlled via the control panel
- Simple speed monitoring between Polyline and downstream machines
- Fast and effortless product changes



### Quick and easy cleaning

You want to produce, not clean and polish. Pastry lines from RONDO are constructed in such a way that the time required for cleaning is reduced to a minimum.

- Smooth surfaces made of stainless steel
- Concealed motors and plug connectors
- Protected cable duct
- Smooth touchpanel
- Quick release belt without the need for tools
- Flour collecting trays



### Stable and safe design

Compact and resilient, sturdy and durable: you can rely on the Polyline.

- Stable 45° double fold profile
- Height-adjustable feet and large wheels



### Mechanical filling device

For creamy to semi-viscous, self-flowing fillings, the Polyline can also be equipped with a mechanical filling device.



### Calibrating unit

Joins reeled dough sheets to form one continuous, low-tension dough sheet. Seams are barely visible and waste is greatly reduced.