


Components to Rondo Jumbo Danish Line

1: Cutting Table Rondo Model SPF 610.B s/n C4053301 Year of Manufacture 2004.

| Technical Data | SPF 610.B |  |
|-----------------------|---------------------|--|
| Length | 5222 mm | |
| Maximum Overall Width | 715 mm | |
| Largura mat | 640 mm | |
| Height Table | 915 mm | |
| Treadmill speed | 0.8 to 8.0 m / min. | |
| Maximum Power | 3 KVA | |
| Power Service | 3 x 200 to 420 V | |
| Voltage Command | 24 VDC | |

2: Rondo Guillotine Technical Data ZGM 635 s/n C4044209 Year of Manufacture 2004.

Total Length 670 mm
Total Width 800 mm
Passage of safety guard 35 mm
Control voltage 24 VDC
Drive AC-gear motor

a) Cutting

Width of cross-cutting knife 610 mm

Usable width 600 mm

Cutting length min. 10 mm

No of strokes 70/min

b) Stamping

Stamping length max. 170 mm

Stamping width max. 580 mm

No. of strokes max. 50/min

Dough thickness max. 15 mm

3: Filling depositor Technical Data ZFGRA s.n C4044208 Year of Manufacture 2004

Hopper content 12 l

Types of Filling Low and relatively high viscosity fillings, with and without solid particles.

Max temperature 40 °C of filling

Modes of depositing continuous spot spot without belt stop

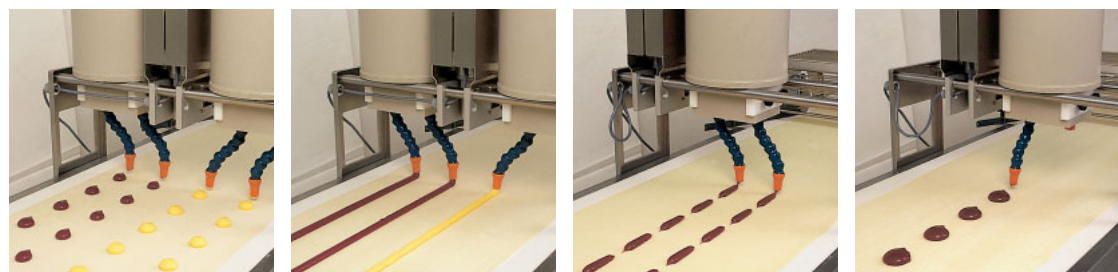
Number of outlets 1 to 4

Quantity of filling continuous mode: 10–100 g per outlet spot: 3–60 g

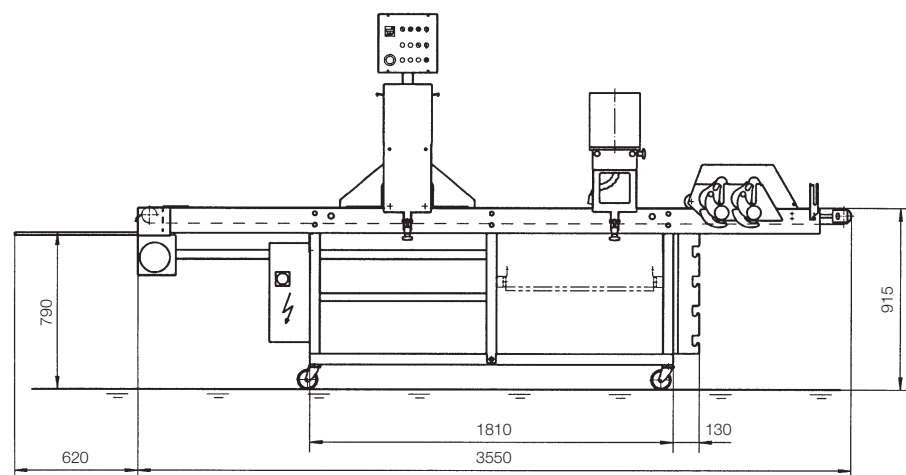
Drive DC gear motor

Filling depositor

For Rondolino, a completely new filling depositor has been developed, using impeller technology. It can handle fillings of various consistencies, from low to relatively high viscosity, with or without particles. It can also handle two fillings simultaneously, a different filling in each of the two hoppers. Depositing is continuous and discontinuous from one to four rows. The flexible exit tubes allow different depositing patterns, from the normal straight line pattern to off-set depositing for filled triangles. The position on the line of the filling depositor can be chosen at wish.



| Filling depositor | | ZFGR |
|--------------------------------|---|------|
| Technical Data | | |
| Hopper content | 12 l | |
| Types of Filling | Low and relatively high viscosity fillings, with and without solid particles. | |
| Max temperature of filling | 40 °C | |
| Modes of depositing | continuous spot spot without belt stop | |
| Number of outlets | 1 to 4 | |
| Quantity of filling per outlet | continuous mode: 10–100 g spot: 3–60 g | |
| Drive | DC gear motor | |



| Guillotine | | ZGM 635 |
|------------------------------|---------------|---------|
| Technical Data | | |
| Total Length | 670 mm | |
| Total Width | 800 mm | |
| Passage of safety guard | 35 mm | |
| Control voltage | 24 VDC | |
| Drive | AC-gear motor | |
| a) Cutting | | |
| Width of cross-cutting knife | 610 mm | |
| Usable width | 600 mm | |
| Cutting length min. | 10 mm | |
| No. of strokes | 70/min | |
| b) Stamping | | |
| Stamping length max. | 170 mm | |
| Stamping width max. | 580 mm | |
| No. of strokes max. | 50/min | |
| Dough thickness max. | 15 mm | |

| Rondolino | | SFT 370 |
|------------------------|---------------------------|---------|
| Technical Data | | |
| Table width | 715 mm | |
| Conveyor belt width | 640 mm | |
| Table length overall | 3550 mm | |
| Height | 915 mm | |
| Speed of conveyor belt | 0,8–7,0 m/min. | |
| Rated power | 1,5 kVA incl. accessories | |
| Supply voltage | 3 x 200–420 V, 50/60 Hz | |
| Control voltage | 24V DC | |

Subject to technical changes without notice.
The type specific and the safety instructions of the operating manuals as well as the prohibition, mandatory action and warning signs are to be observed.

Quality is the basis.



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Rondolino.

The ideal pastry line for the craft baker.



Automatic cutting and filling, combined with manual finishing – There is no limit to your creativity.

The automatic dough band positioner brings the dough into a pre-defined alignment with the cutting rollers.

Rondolino.
A modest investment with an exceptional price-performance ratio:
 – for minimum floor space
 – for maximum performance

With Rondolino a dream comes true for all small to medium size bakeries. On a minimum of floor space, a large variety of pastry products can be produced either automatically or semi-automatically in high quality and consistency. With Rondolino the craft baker finally gets a tool to considerably reduce his production costs.

Accessories, such as filling depositor and guillotine all have electro-mechanical drives. The guillotine cuts and stamps almost noiselessly and free of vibration. Synchronizing depositing with cutting or stamping is easy: to position the filling correctly, the guillotine may be slightly moved along the line. In fact, the position of the guillotine can be chosen at wish.

It can even be placed in front of the filling depositor. This way, a number of special products, such as cookies and Danish pastries can be rationally produced in a semi-automatic way.



Filled, folded and cut or stamped products, with or without decorations, in almost limitless variety.



For double decker products, the mechanical dough band positioner can be fitted in the middle of the line.