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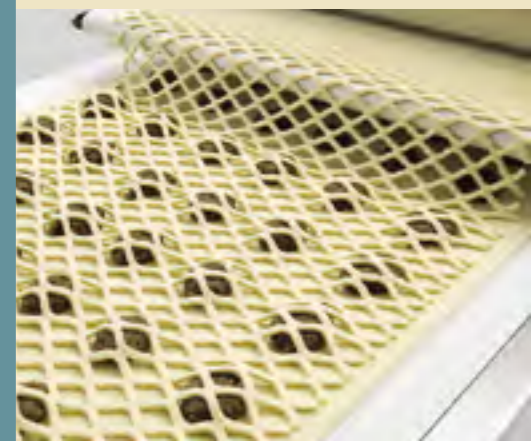
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Easy if you know how:

Produce fine
pastries
automatically
and efficiently.





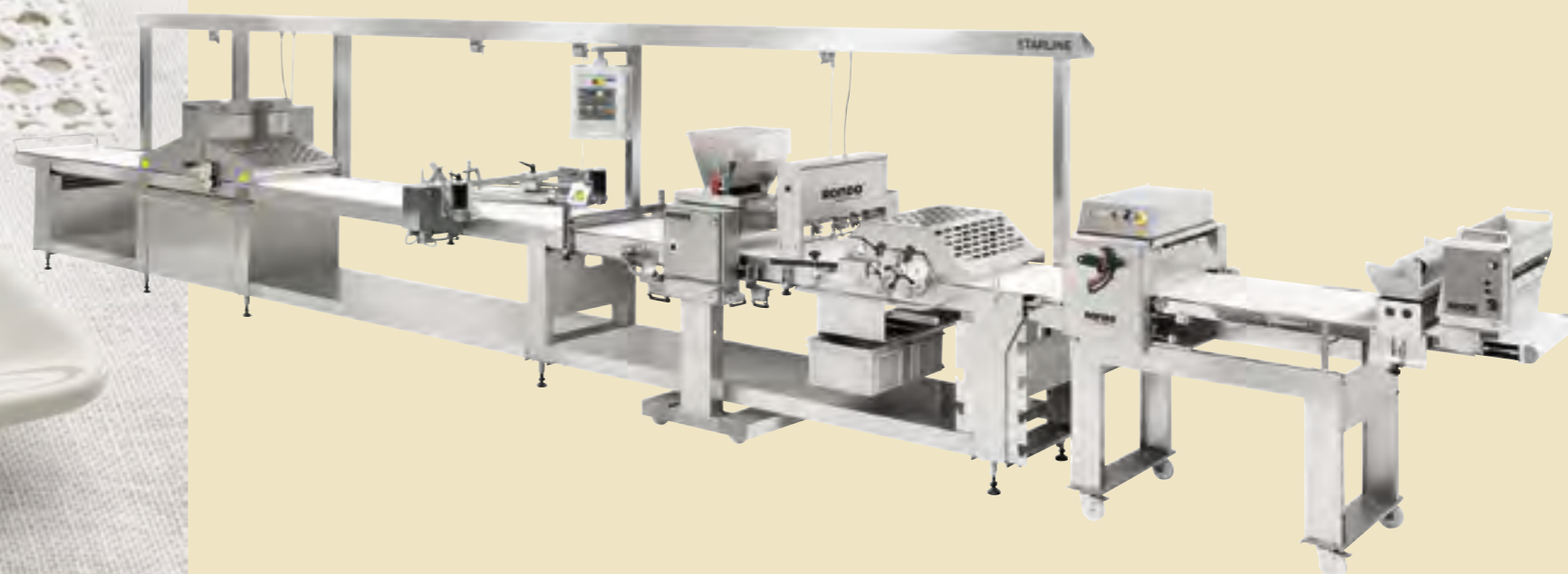
How do you remain flexible tomorrow? By choosing the right partner today.

RONDO has practically no limits when it comes to the automatic production of pastries. Whether folded, rolled, filled or sprinkled – on RONDO pastry lines, all types of dough can be processed to create exquisite baked goods.

RONDO offers an enormous range of accessories. You can use these to produce a comprehensive selection of pastries – very easily, with consistently high quality. The innovative engineering design enables you to switch rapidly from one pastry to the next. Stay flexible by varying your range of products using various cutters or other fillings, that will keep your customers happy and increase sales.

Our quality has a long tradition, for decades now, we have been producing high-quality machines for the production of pastry, pizza, special bread and regional specialities.

It's very simple, our passion for dough processing coupled with your creativity – an unbeatable team. Dough-how & more.



Experience RONDO: we will be glad to show you the diversity of pastry production in our test and demonstration bakeries.



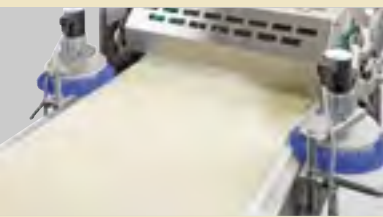
cutting
filling
rolling
decorating

Single folding

Length and form cutting



RONDO pastry lines are equipped with a twin cutting station. The dough sheet can be cut in two or more strips and then further processed.



Single, double or tandem cutting rollers can be used to make pastries in countless shapes.

Filling



Continuously, discontinuously or in spots – fillings ranging from soft and creamy to solid are placed on the dough sheet in one to six rows.

Even difficult fillings such as meat and vegetables can be processed gently without crushing.

You will find the right filling device for every filling at RONDO. All models are quick and easy to clean.



Double folding



You fold the dough sheet once with a single-row or multiple-row folding station. It can then be cut to the desired length ...



You fold the dough sheet twice on single-track or multiple-track folding stations. The closing fold can be on top or underneath.

Braiding



With a special folding station, you can easily and quickly ...

Single rolling



Perfectly rolled dough sheets thanks to the rolling guide.

Sandwiching



You cut the dough sheet lengthways in a number of strips. The filling is placed on every second strip. You use the toboggan to place one strip on top of the other. The strips are then cross cut or stamped into shapes.

Stamping shapes



The dough sheet can be stamped into a wide variety of shapes.

Cutting and stamping

The guillotine cuts the dough sheet to the right length ...



... or stamps out various shapes.



“Elephant ears”



... or stamped into shape.



In the production of “elephant ears”, the dough sheet ...

Multiple rolling



For smaller rolled pastries, a number of rolling guides are used in parallel.



You can also use the toboggan to place a second dough sheet on top of the first and then stamp out shapes.

Sheet cake



In sheet cake production, the baking sheets are placed on the conveyor belt of the pastry line ...

Removing dough scraps

Dough trimmings are removed automatically and reliably from the conveyor belt. This means you can automatically pan the pastries on sheets or transfer them to downstream machines.



Double rolling



Double cinnamon (or raisin) rolls are another variant of rolled pastries. The dough sheet is rolled in from both sides.

Panning

Panning pastries on baking sheets is a personnel-intensive activity. The RONDO Compact panning machine is operated by a single person. This enables you to lower your production costs.



... and then automatically covered with dough.

How do you thrill your customers? With attractive pastries.

Decorated pastries not only look attractive, they also bring variety into your range of goods. Impart that certain something to your products – with the right accessories from RONDO.

Decoration for stamped pastries



Embellish your stamped pastries with straight, wavy, flat or ribbed borders.

Decoration for single-folded pastries



An attractive pattern is created if you notch the dough sheet before folding. Subsequently, a great many different pastry shapes can be stamped.



Use a decorative cutter to cut patterns in the borders of your folded pastries. This instantly creates cocks-combs, for example.

Decoration for double-folded pastries



A large number of decorative rollers are available for double-folded pastries. You cut the patterns in the dough sheet before filling.

Decoration for sandwiched pastries



Double-decker pastries can be embellished with various patterns. These are cut in the dough sheet before filling and sandwiching.



A decorative roller is used to cut a lattice in the upper dough sheet and the toboggan automatically places it on the filled lower dough sheet. Subsequently, the desired shapes can be stamped out.

Decoration for rolled pastries



During cutting, the cinnamon (or raisin) rolls are embossed with a special stamping die.



Rolled pastries become even more attractive with a scissors decoration.