

For uniform, rectangular  
fat and pastry blocks.

## Rondopress in stainless steel

**Automatic operation,  
therefore easy to handle and  
time-saving.**

For high quality laminated  
pastry, the form and texture of the  
primary fat and dough blocks is  
paramountly important. With the  
Rondopress, uniformly textured,  
rectangular fat and dough blocks  
are produced automatically, in an  
effortless and easy way.



**RONDO  
DOGE®**

The stainless steel pressure chamber with its smooth teflon-coated bottom plate is open and ready to receive the dough or fat. The pressing time can be regulated digitally.



The scaled dough or fat portion is put into the chamber and the lid closed. The pressing procedure starts automatically.



#### Technical data

The Rondopress complies with the safety regulations and is easily accessible for cleaning.

#### Dimensions

|                  |                                  |
|------------------|----------------------------------|
| Machine          |                                  |
| Height           | 1140 mm                          |
| Width            | 670 mm                           |
| Depth            | 710 mm                           |
| Pressure chamber | 512x409x135 mm                   |
| Supply Voltage   | 200–420 V, 50 Hz<br>220 V, 60 Hz |
| rated Power      | 3,0 kVA                          |
| Weight, net      | ca. 310 kg                       |

Subject to technical changes without notice.

The specific instructions and the operating manuals for each machine are to be observed.

After pressing, the lid opens automatically, and the now rectangularly shaped dough block or fat slab lays on the raised bottom plate, ready for further processing.



Dough and fat can now be pre-sheeted with precision on a Rondo-Doge sheeter, keeping their rectangular shape.

These are ideal conditions for the subsequent booking and folding.



The fat layers remain intact and are evenly distributed in the entire pastry block. Even with high number of laminations, the dough/fat layers are nicely visible. In baking, the products will get an even lift. Your customers will appreciate the high quality results.



## **RONDO DOGE®**

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