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.





The stainless steel pressure chamber with its smooth tefloncoated 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.

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.

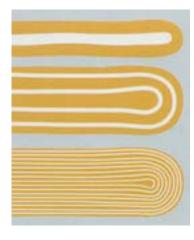
The fat layers remain intact and are evenly distributed in the entire pastry block. Even with high number of laminations, the dough/fat layers are nicely visible. In baking, the products will get an even lift. Your customers will appreciate the high quality results.













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
	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.



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