Make-up line:

Polyline – the flexible 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

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.
- Three 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 and panning machines

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

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

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

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

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

Simply use the touchpanel to select the right program.

Twin cutting station

This is where you cut your dough band into strips or shapes, the basis for all pastries.

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 depositor
- Pneumatic filling depositor *
- 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 band 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

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

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 manual.
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

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 computer
- 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. Make-up 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

What makes the Polyline perfect?
The wealth of minor details.
Calibrating unit
Joins reeled dough bands to form one continuous, low-tension dough band. Seams are barely visible and waste is greatly reduced.

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