

Accurate weight control, compact and efficient:

Cut & Check

How do you produce bread more efficiently? With timing-controlled dough portioning.

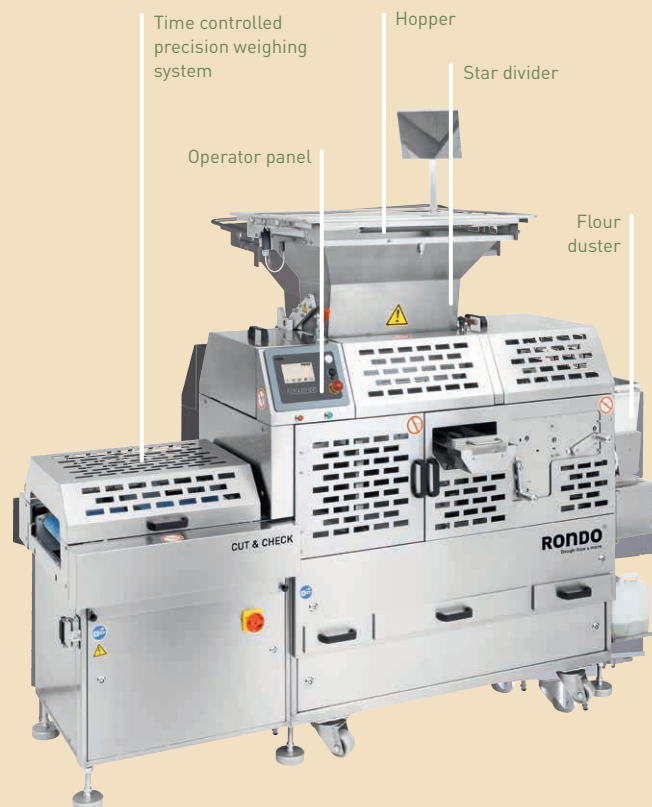
The new RONDO Cut & Check is the perfect solution for bakers who are looking to produce accurately weighed bread and rolls in a simple and efficient way. Capable of processing all types of bread dough, from soft ciabatta or rye to firm dough with the same accuracy, this machine can form the basis of your bread and roll production. For smaller bread rolls it is possible to switch easily from single to twin lane production without a tooling change.

Cut & Check is a convincing solution in every respect:

- Processes both soft and firm dough
- Extremely accurate weights
- Gentle dough processing
- Easy to operate
- Can be cleaned quickly
- Compact design

Four simple steps to perfectly weight-accurate bread or rolls

1. Fill the hopper of the Cut & Check machine with dough
2. The Cut & Check forms a dough band, cutting it in two if necessary for rolls and small bread
3. The new Cut & Check cuts the dough band into accurately weighed pieces. The timing-controlled precision weighing system ensures high weight accuracy of the finished products.
4. Form the dough pieces into perfect bread and rolls

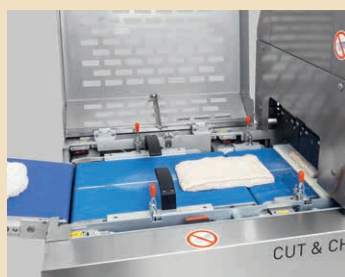


Gentle, with no side trimmings

Cut & Check portions the dough exactly into rectangular pieces according to the requested weight. It creates no side trimmings during the process and does not impact on the dough structure.

Versatile

Cut & Check processes all types of dough from very soft to firm to create many types of bread and rolls. The machine can be switched from single to twin lane production easily without a tooling change. Cutting is simultaneous, so both dough pieces are parallel on the outfeed conveyor belt and are easily worked.



Easy to clean

All areas of the machine are freely accessible, features such as the wide opening of the doors, the hinged dough hopper and the easily removed weighing belts making cleaning a simple task.



Technical data

Cut & Check	SHCC2.A
Types of dough	Wheat and/or rye bread doughs, hydration up to 80/100 %
Weight tolerance*	single-lane production: +/- 1 - 3 % twin-lane production: +/- 1 - 5 %
*Guide values with reference dough	
Capacity	135 - 675 kg/h
Production	single-lane production: 450 - 1800 pieces/h twin-lane production: 900 - 3600 pieces/h
Product weight	single-lane production: 150 - 1350 g twin-lane production: 80 - 675 g
Dough band width	single-lane production: 130 mm twin-lane production: 65 mm
Dough band thickness	20 - 33 mm
Product length	40 - 350 mm
Dimensions (L x W x H)	2382 x 877 x 1808 mm
Weight	765 kg
Control voltage	24 V
Air consumption	11 NL/min
Rated power	4 kW
Supply voltage	3 x 230 - 480 V, 50/60 Hz
Options	Work tables, optionally hinged to swing up (lengths: 1500, 2000 and 2500 mm), various accessories

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. All weight tolerances, capacities and dough-piece dimensions as stated in the table are guide values; actual values can vary, depending on dough, weight and process. Expected production rates are obligated to be tested with customer recipe.

RONDO

Dough-how & more.

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