



Universal, economical and easy to clean:

Rondofiller



What makes your pastries special? The different fillings.

Your customers want variety and everyone enjoys something different. In order to inspire them on a daily basis, you offer them a wide and varied selection of pastries.

The filling makes the difference: whether sweet or savoury, creamy or chunky – you use various fillings for your baked goods every day. They make a decisive contribution to the unique taste of your pastries.

Filling by hand is extremely costly. Many fillings are difficult to process automatically and various filling devices are usually needed. With its three different dosing systems, the Rondofiller provides all options, regularly applying almost all fillings – whether soft or hard, fibrous or creamy, with or without particulates. This solution from RONDO is not only unique, it is also economical and extremely flexible.

Dough-how & more flexibility. Because it's the taste that counts.

The Rondofiller convinces – in many ways:

- Universal
- Interchangeable dosing systems (piston, feed-screw, mohn pump)
- Flexible and adaptable
- User friendly
- Stable and safe design
- Quick and easy cleaning
- Numerous options



universal
economical
compact
easy to clean

What makes the Rondofiller unique? Its versatility.

The Rondofiller is extremely flexible and can be used in many different situations. It feeds a wide variety of fillings gently and regularly:

- Fillings, mixtures and pastes made of fruit, vegetables, pulses, nuts, meat and cheese
- Special fillings such as chocolate cream, bean paste, sauerkraut-mushroom mixture, poppy-seed filling and many more
- Soft to hard as well as fibrous fillings
- Fillings with fruit, vegetables or other particulates remain undamaged throughout the process.
- Deposits in spots, discontinuously and continuously
- Accurate weight dosing



Rondofiller in compound version

Options: final cut-off device with wire-cut system

Different types of discharge

The Rondofiller discharges the filling in spots, discontinuously or continuously in 1 to 6 rows. It processes up to 130 kg of filling per hour per output.



In spots



Discontinuous



Continuous



Cleaning the hopper with water

Simple cleaning – quick change of filling

The Rondofiller is quick and easy to clean. Changing the filling takes very little of your time.

- Smooth surfaces made of stainless steel
- Feed screws, pistons and mohno pumps can be coupled or decoupled individually
- Simple and tool-free removal of all parts to be cleaned
- The housing (excluding operating panel) complies with IP65 protection rating, the motors have IP55 protection rating.



Independent version

Independent or integrated

The Rondofiller is available in two versions. As an autonomous machine, it can also be used in conjunction with make-up lines of other manufacturers. In the compound version it is operated directly via the touch screen operator interface of the ROND0 make-up line or croissant machine, where you can also save the settings.

Convenient remote maintenance

The version with the Profinet bus system enables you to integrate the Rondofiller into the existing remote maintenance of your Starline or Cromaster.



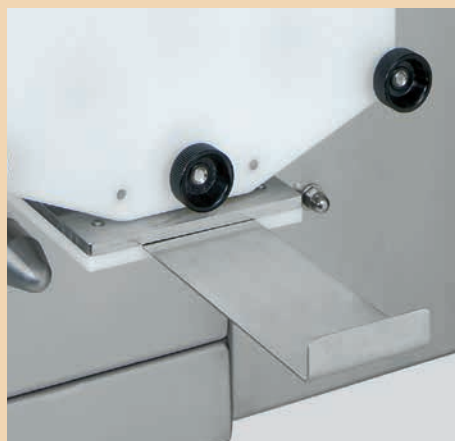
Compound version

User friendly

The operating elements have easily comprehensible symbols that make operation of the Rondofiller simple.



Moveable hopper rack



Slider closure of the hopper

Ergonomic

Your health is important to us. With the optional moveable hopper rack, you avoid heavy lifting when changing the filling. Instead of lifting the hopper, you push it effortlessly onto the rack and simply slide it to one side. To avoid spillages during transport, the hopper can be closed off with a slider.

What makes you flexible? The universal Rondofiller.

Low investment costs – great flexibility

With the universal Rondofiller, you lower your investment costs: you do not need a second filling device. The Rondofiller offers a wide range of possibilities:

- Hopper with or without infeed rollers
- Three different dosing systems
- Various types of individually mounted nozzles
- Final cut-off device with wire cut system



Infeed rollers with lamellas

Hopper and infeed rollers

To obtain an even flow at the nozzles the filling must be consistent as it leaves the hopper and enters the dosing system. For hard fillings and fillings that do not flow, infeed rollers with lamellas or grooves are used. The modification can be made quickly by hand without the need for tools.

A dosing system for every filling

Depending on the type of filling, feed screws, pistons or mohno pumps are the right choice. All three dosing systems can be installed in the Rondofiller. This unique solution is low-cost and patented by RONDO.



Feed screws



Pistons



Mohno pump system

Various nozzles

Suitable nozzles are available for each filling and discharge type:



Elbow pipes for standard fillings



Final cut-off device for viscous fillings and cut-off wire system for fibrous fillings



Manifold for offset discharge and additional rows

Technical data

Rondofiller	ZFGUP6006 / ZFGUM6006 / ZFGUM6006T
Length	
• without final cut-off device	722 mm
• with final cut-off device	1130 mm
Height	1620 mm
Width	1380 mm
Capacity of filling hopper	
• without infeed rollers	70 l
• with infeed rollers	56 l
Exits	1 – 6 (can be deployed individually)
Nozzle distance	80 – 180 mm
Nozzle diameter	Optionally 12, 15, 18, 22 or 26 mm
Continuous output	max. 130 kg per hour and output
Weight per spot	5 – 60 g
Number of spots per minute with spot weight	
• approx. 10 – 15 g	approx. 95
• approx. 30 g	approx. 80
• approx. 60 g	approx. 60
Rated power	
• Infeed rollers	0.85 kVA / 0.5 kW
• Feed screw and mohno pump dosing system	2.5 kVA / 1.5 kW
Supply voltage	3 x 200 – 480 V, 50/60 Hz
Control voltage	24 V DC
Operating pressure	6 bar
Maximum air consumption of piston system	600 l/min at 6 bar
Maximum air consumption of final cut-off device	100 l/min at 6 bar
Options	Feed screw dosing system Pneumatic piston dosing system Mohno pump system Infeed rollers with grooves or slots Divided hopper Final cut-off device Cut-off wire system Manifold Profinet bus system Moveable hopper rack Various outputs

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.

RONDO

Dough-how & more.

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