



High-performance, compact croissant machine:

Cromaster



How do you inspire your customers? With perfect croissants.

For more than 65 years now, RONDO has been developing and building dough-processing machines in Switzerland. Dough-how & more – that's our many years' experience and our wealth of expertise in forming and sheeting dough – is the firm basis for our innovative machines and facilities.

The RONDO Cromaster croissant machine ably combines top performance with a tiny footprint. Use it for highly process-reliable production at rates up to 24,000 croissants per hour.

As with all RONDO machines, with Cromaster you benefit from a modern control system, an end-to-end hygiene concept and sturdy design for 24/7 operation.

Come and see for yourself – our Dough-how Center and our Dough-how specialists will be happy to run whichever tests are necessary.

Cromaster is the right choice, because with it you...

- produce at high rates from a tiny footprint.
- work process-reliably and efficiently.
- produce a huge range of curled pastries, including filled and bent products.
- invest in a solution that is both flexible and expandable.



Compact
High-performance
Process reliability
Swiss-made



What are the features of optimum production? High precision and top-notch process reliability.

Stamp triangles from the dough band, fill if required, turn and curl – the Cromaster performs these four work steps fully automatically at high speed and with supreme precision. You produce filled and unfilled croissants of outstanding quality easily, quickly and economically.



High productivity

Your Cromaster produces up to 3,000 unfilled croissants per hour per row, up to 2,000 filled or bent croissants or 2,000 baguettes. Therefore eight row production would give capacities up to 24,000 unfilled croissants per hour.

Compact design

There is space in any bakery for a Cromaster, because the shortest version for unfilled croissants is only 4.5 m long. The version with filling depositor measures a mere 5.8 m overall.

Sturdy design

The Cromaster is extremely sturdy and is designed and built to work 24/7. RONDO uses high-quality components such as modern, dependable Siemens control systems and energy-efficient gear motors.

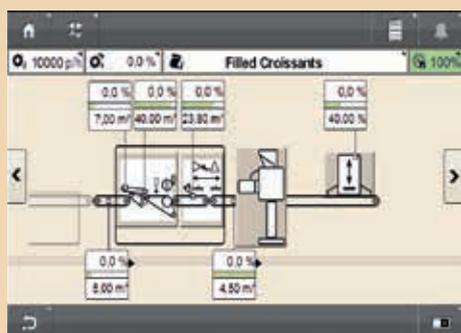
High flexibility

You can match the Cromaster to your preferred degree of automation. As a standalone solution it is fed off a dough sheeter and a calibrator. With a feed line, laminating line or a panning machine you can expand it all the way through to a fully automatic production line. Like all RONDO machines, the Cromaster complies with the applicable international safety standards.

Great product variety

Produce the croissants and other curled pastries you want and need:

- Mini, midi, maxi croissants
- From laminated and non-laminated doughs
- From 10 to 200 g
- Filled and unfilled
- Loosely to tightly curled
- Filled croissants with the ends open or closed
- Sharply to slightly bent croissants or crescents
- Also soft salted sticks, grain sticks, baguettes, egg tarts and more



Simple operation

The modern RCC control concept with Profinet bus system facilitates operation and day-to-day work. Because all the important data about the machine and the process are always available on your screen.

- 7" colour touchscreen with high resolution (9" touchscreen optional)
- Clear presentation with readily understandable symbols
- Settings can be saved in programs
- Integration of the upstream and downstream machines
- Data protection by user management
- Data backup via USB
- Cross-machine program management with master function (optional)
- RONDOnet – the step forward into Industry 4.0 (optional)
- Interface for remote maintenance and service support (optional)



Outstanding precision and process reliability

The travelling guillotine and the motor-driven curling unit ensure high precision. The result: uniform, perfectly curled croissants. The range of parameters enables you to produce both tightly and loosely curled croissants and filled croissants with closed or open ends.



Fast changeover times

Setting up a Cromaster for a different product size is quick and easy, because the process for changing the stamping and turning tools is fast and straightforward. The Cromaster's curling cassette is universal. You produce all numbers of rows and even filled and unfilled croissants with one and the same cassette. Your benefits: lower investments and faster machine set-up times.



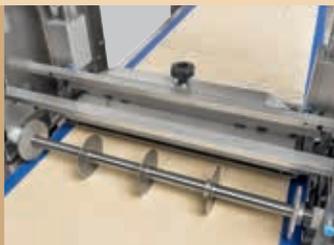
Fast cleaning

Thanks to the well-designed details, cleaning a Cromaster is quick and easy.

- Self-cleaning curling cassette with built-in scrapers
- Curling cassette can be wet-cleaned or cleaned in the dishwasher
- Surfaces are smooth and the material is stainless steel, so without corners and edges there are no accumulations of dough scraps
- Quick-release belt for good accessibility
- Concealed motors

How to produce perfectly uniform croissants? With a reliable production process.

The RONDO Dough-how specialists and developers can access decades of experience in designing croissant-making machines. So they know what is most important: precision and process reliability. From the travelling guillotine to the motor-driven curling unit, all the components and procedures are well thought out and proven in everyday operation. The range of parameters enables you to produce many different curled pastries, always with the highest precision and uniformity.



1. Cutting and stamping

A cutting shaft cuts the dough sheet into strips, which are then stamped into triangles. The travelling guillotine works without conveyor-belt stops and ensures that the triangles are all of exactly the right shape and stay in exactly the right position – two of the most important preconditions for top-quality croissants off the end of the line.



2. Separating and turning

The turner picks up the triangles, turns and separates them, and positions them in a precise line on the belt. It is driven by a servomotor, so the angle of rotation can be set exactly to the desired degree.



3. Filling (optional)

A filling depositor is inserted between the cutting unit and the turner/curling unit when you want to produce filled croissants. The filling can be applied along the entire base line, so filling quantity is high. Fillings such as chocolate sticks, ham, cheese or slices of salami can be applied by hand.



4. Calibrating and spraying

The triangles can be calibrated to the desired dough thickness and triangle height. Enabling you to influence the number of curls of your croissants. The optional Jumping Calibrator enables dynamic calibration of the dough pieces. Allowing you to calibrate filled croissants too, or make the seams of egg tarts or baguettes virtually invisible. They are then sprayed with water to prevent the ends from opening.



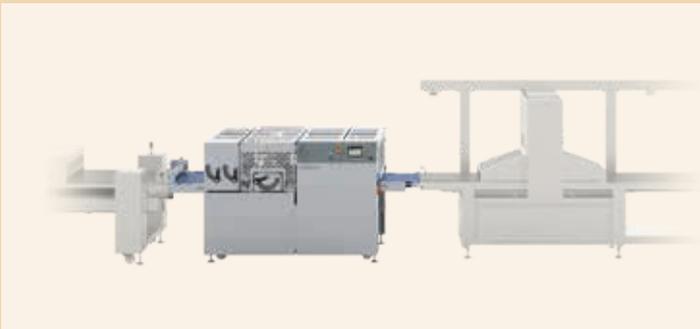
5. Wrapping and curling

Loosely or tightly curled, filled or unfilled, you can set the parameters for each pastry and store them in the program. The motor-driven curling unit ensures high dependability of the curling process.



Bending

If you want to produce bent croissants, just install a very compact bending unit for two- or three-row production after the curling unit. High process reliability is a keynote of this configuration, because the ends of the croissants are bent forward. The Tip Positioner is an option that lets you position the tips of the croissants exactly where you want them.



Cromaster in combination with a make-up line

In an integrated Cromaster configuration the triangles are cut and, if applicable, filled on a suitably equipped upstream RONDO Starline. Turning and curling are the only steps carried out by the Cromaster. This configuration is an extremely short multi-functional line for the production of croissants, pastry and much more.

Technical data

Cromaster	Standard configuration	Integrated configuration
Capacity	<ul style="list-style-type: none"> • up to 3000 unfilled croissants per row / hour, 2 – 8 rows • up to 2000 unfilled croissants per row / hour, 2 – 5 rows • up to 2000 bent croissants per row / hour, 2 – 3 rows • up to 2000 long-moulded baguettes per row / hour, 1 – 4 rows 	
Triangle sizes	<ul style="list-style-type: none"> • triangle base: 45 – 220 mm • triangle height: 64 – 265 mm 	<ul style="list-style-type: none"> • triangle base: 45 – 300 mm • triangle height: 64 – 265 mm
Length	<ul style="list-style-type: none"> • without filling depositor: 4500 mm • with filling depositor: 5800 mm 	3000 mm
Baguette sizes	<ul style="list-style-type: none"> • base: 45 – 220 mm • height: 64 – 265 mm 	<ul style="list-style-type: none"> • base: 45 – 300 mm • height: 64 – 265 mm
Width	1554 mm	1554 mm
Table height	915 mm	915 mm
Width of conveyor belt	<ul style="list-style-type: none"> • infeed belt: 640 mm • outfeed belt: 850 mm 	<ul style="list-style-type: none"> • infeed belt: 640 mm • outfeed belt: 850 mm
Rated power	6.5 kVA / 5.2 kW	6.5 kVA / 5.2 kW
Supply voltage	3 × 200 – 480 V, 50/60 Hz	3 × 200 – 480 V, 50/60 Hz
Air consumption (without/ with filling depositor)	100 / 500 NL/min	100 / 500 NL/min
Interfaces	Calibrator, Smartline, RONDO MLC, Starline, Topline, filling depositors, Rondosprayer, panning machine	
Weight	<ul style="list-style-type: none"> • without filling depositor: 850 kg • with filling depositor: 950 kg 	700 kg

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.

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