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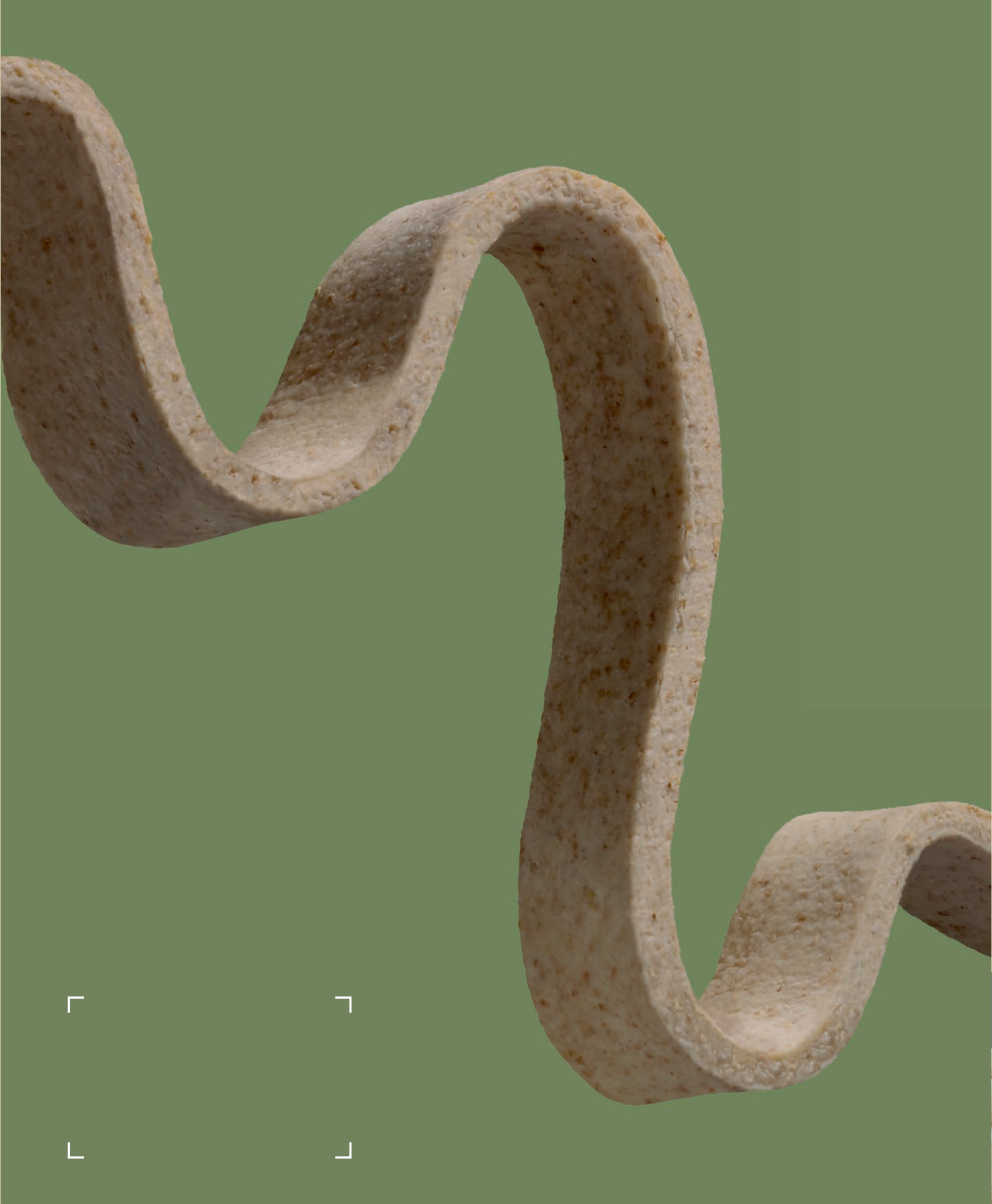
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Easy, if you know how!

Producing
bread and
rolls
efficiently.

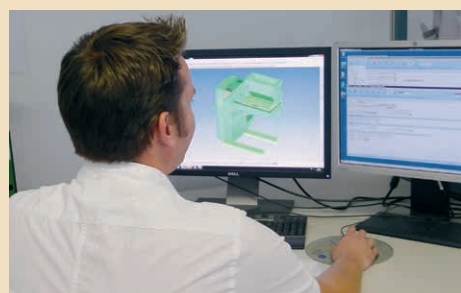


What are the main features of RONDO? Experience and passion.



For over 60 years now, RONDO has been developing and producing high-quality machines and installations for the production of baked goods of all types.

The RONDO success story started in a small workshop in Burgdorf, Switzerland, in the 1950s. Gustav A. Seewer invented the first dough sheeter, and with this revolutionary idea laid the foundation for today's worldwide operating RONDO Group.



Modern production systems and assembly halls, the high proportion of in-house manufacturing as well as the experience and care of our employees guarantee you machines and systems of the highest quality. At our headquarters in Burgdorf, Switzerland, it is mainly machines for artisanal and semi-industrial production that are produced. Industrial installations are produced in Schio, Italy. Ten branch offices and a comprehensive service and sales network enable us to provide customer care worldwide.



What makes RONDO unique? Our promise to do more for you.

RONDO. Dough-how & more.

Dough-how is a word we have created from the words dough and know-how. It represents our unique combination of knowledge, expertise and decades of experience in dough and technology.

With our knowledge and experience – our dough-how – we cover the specific requirements for the manufacture of a wide variety of bread and rolls. Geared to the type of dough, degree of automation and production volume, we design tailored solutions. Our wide range of machines and systems covers the needs of everyone from artisanal bakers to industrial manufacturers across the world.

With ' & more ', we promise to do ' more ' for all customers world-wide. For example, more benefits through ' more ' services and customer care. More security through ' more ' reliability. More effectiveness through a ' more ' proactive approach. More efficiency through ' more ' reaction speed. Your imagination is the only limit to this ' more '.





Automatic feeding

For smaller production volumes, the dough is frequently still placed manually. The dough band formers Smart Feeder and MIDOS enable you to feed your RONDO line automatically – economical solutions for greater capacities. They can also be supplemented with an elevating conveyor belt and a portioning hopper.



Gentle dough band forming

The right RONDO solution for every requirement: Whether with Smart Feeder or with MIDOS – your dough is always formed gently into a regular band.



Cut rolls



Whether square, diamond-shaped, triangular or rectangular – your rolls are accurately cut, separated and automatically panned onto the sheets.

Seeded rolls



Refine your rolls with grains and seeds. RONDO depositors for coarse materials can sprinkle seeds on the top and underside of your rolls.

Long-moulded rolls



The RONDO long-moulding units automatically and reliably manufacture sandwich rolls and mini baguettes from dough pieces.

Round-moulded rolls



With the unique RONDObot you can mould artisanal style bread and rolls with an open crumb structure. These can be produced from highly hydrated doughs with a water content of over 80 % and a resting time of up to two hours.

Curled sticks



Salted, grained and soft pretzel sticks – the Smart Bread Line in combination with the Cromaster curls triangular, rectangular, square and trapezium or kite-shaped pieces of dough into bread sticks or croissants.

Sweet breads



You can automatically manufacture a wide range of sweet breads and rolls, for example with pieces of chocolate or raisins.

Ciabatta & focaccia



Our solutions also process very soft, highly-hydrated dough gently and efficiently, retaining the dough structure.

Moulded loaves of bread



The RONDO BrotStar 3000 and other RONDO lines enable the automatic manufacture of long-moulded and round-moulded loaves of bread from wheat and rye-mixed doughs.

Artisanal breads



Get noticed! Thrill your customers with special breads such as twisted or braided bread.

Moulded baguettes



Whether traditional baguettes or pointed baguettes – RONDO offers various solutions for the manufacture of this popular French bread.

Cut baguettes



There are various solutions available for the manufacture of cut baguettes with straight, oblique or rounded ends: from automated to industrial production with automatic dough scrap removal.

Pitta and other flat breads



The Smart Bread Line enables you to produce flat or pocket bread simply and efficiently.

Toast bread



RONDO offers powerful systems for the manufacture of toast and sandwich bread.

Filled bread



The filling makes the difference! The RONDO Encruster fills your bread and rolls with a wide variety of fillings.

Special bread shapes



Various decorative stamping shapes make this possible: Impress your customers with bread shaped like people, animals or even footballs. There are practically no limits to your creativity.

Naan bread



The Smart Bread Line can be used to manufacture the popular Indian naan bread economically and reliably.

Lavash and similar breads



RONDO offers various solutions for the production of lavash and other thin flat bread in a wide variety of shapes.

Crispbread



Experience variety and produce crispbread with or without seeding in many different shapes on RONDO machines.

Optimise the dough structure

Supplement your Smart Bread Line with the RONDO Dough Structure Optimiser and influence the structure of your dough band. The gentle processing homogenises the pores and increases the weight accuracy of your bakery products.



Automatic panning

No matter whether you wish to pan your loaves of bread and rolls, baguettes and toast bread onto sheets, into tins or directly onto the proofing or oven belt – RONDO offers efficient solutions for all products.



Which bread and rolls do you want to manufacture? You will find the suitable solution here.

RONDO solutions for the manufacture of bread and rolls.	BrotStar 3000	Cut & Check	Smart Bread Line	ARTISANA Bread Line
Cut rolls		●	●	●
Seeded rolls		○	●	●
Long-moulded rolls		○	●	●
Round-moulded rolls		○	●	●
Curled sticks			●	●
Sweet breads		●	●	●
Ciabatta & focaccia		●	●	●
Moulded loaves of bread	●	○	●	●
Artisanal breads		○	○	○
Moulded baguettes		○	●	●
Cut baguettes		●	●	●
Pitta and other flat breads			●	●
Toast bread			●	●
Filled bread			●	●
Special bread shapes			●	●
Naan bread			●	●
Lavash and similar breads			●	●
Crispbread			●	●
● Automatic manufacture possible ○ Manual work steps necessary				
The right to make changes of a technical nature is reserved. All dough related data stated in this brochure are guide values. For real values, customer recipe tests are necessary.				

Cut & Check for accurately weighed bread and rolls



- Capacity: 140 – 675 kg/h
- Weight range: 80 – 1350 g
- Max. water content: higher than 80 %

The new Cut & Check shapes a dough band and cuts it into accurately weighed pieces. The time controlled, precision weighing system ensures high weight accuracy of the final products.

BrotStar 3000 for round-moulded and long-moulded loaves of bread



- Capacity: 400 – 1000 kg/h
- Weight range: 350 – 2100 g
- Max. water content: higher than 70 %

The Brotstar 3000 can process a variety of doughs, from wheat-mixed (90/10) to rye mixed (90/10). Due to the adjustable counter directional round moulding belts, you will achieve excellent round shaped products. The BrotStar 3000 has a counter-directional long moulding unit. During the first step the dough piece is folded in, the second step sees it long moulded in the opposite direction. The result: A perfect seam.

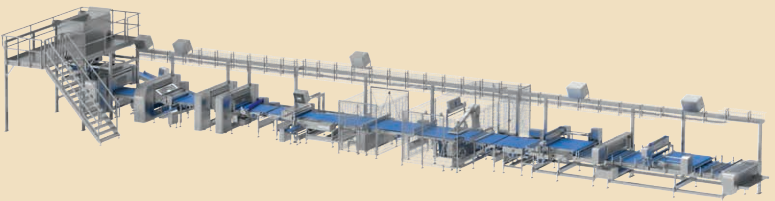
Smart Bread Line Flexibility for cut and moulded bread and rolls



- Capacity: 150 – 1500 kg/h
- Weight range: 25 – 1500 g
- Max. water content: higher than 80 %

The Smart Bread Line is the flexible, multifunctional solution for the manufacture of bread and rolls as well as other bakery products. The Smart Bread Line consists of a Smartline and a downstream make-up line. The Smartline sheets both very soft and firm doughs gently into a homogeneous band. Subsequently bread and rolls are shaped on the make-up line. It can also be flexibly equipped with curling and moulding units, seed sprinklers and other additional devices.

ARTISANA Bread Line Performance for cut and moulded bread and rolls



- Capacity: 500 – 5000 kg/h
- Weight range: 25 – 4500 g
- Max. water content: higher than 80 %

Modular structure and individually designed – this is how the industrial ARTISANA Bread Line meets your needs. It combines high production output with gentle dough processing and is suitable for the automatic manufacture of all types of artisanal bread and rolls. In the same way as all RONDO industrial lines, the ARTISANA Bread Line also has the modern hygiene design ASTec.