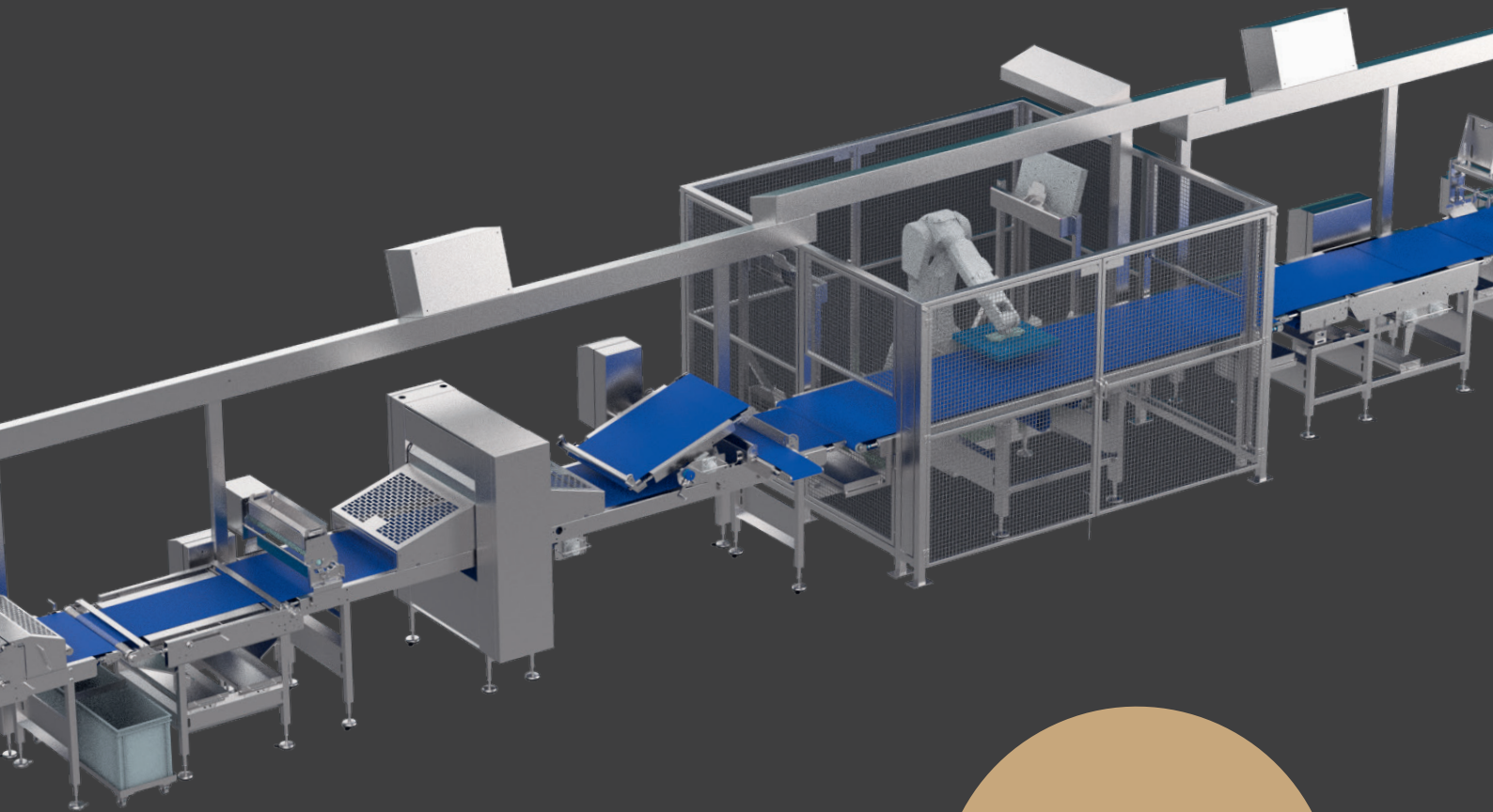


RONDO

Dough-how since 1948.



Your choice up
to 1000 kg/h

Smart Bread Line

Smart Bread Line is a modular sheeting line using low-stress technology to produce cut, stamped, moulded and rounded bread.

Smart Bread Line

Smart Bread Line is an efficient and reliable machine supporting daily bakery work. Discover the wide range of benefits offered by this high-performance line.

Modular line design

for high flexibility

Smart Bread line is designed to improve ergonomics in production environments to increase efficiency and worker well-being. The simplicity of use and ease of mobilisation of the individual modules makes it a versatile and high-performance line.

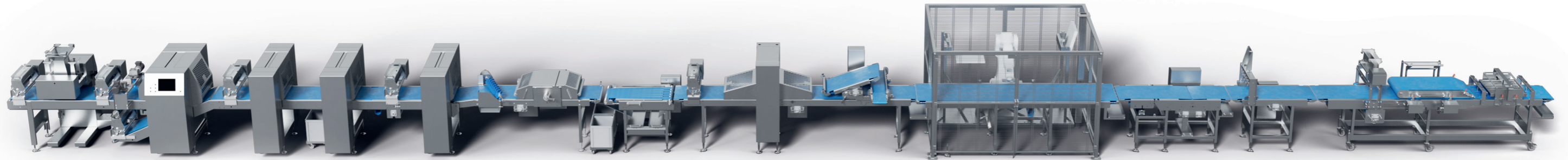
Stress-free technology

Smart Bread Line uses gentle dough processing, from shaping the dough band to placing the end products in the tray. This allows you to process high-hydration and pre-fermented doughs with a defined control of the dough structure.

User-friendly operation

Programming, diagnostics, the speed of the conveyor belt and the thickness of the dough band are managed via HMI. Product changeover is done through simple and fast procedures.

You have the possibility to create more than a thousand recipes.



Capacity up to 1000 kg/h

Smart Bread Line guarantees broad production versatility and remarkable capacity performance.


Increase profitability

Smart Bread Line allows you to considerably reduce manual labour while maintaining the hand-crafted quality of the finished product and optimizing economic performance.

Wide range of products

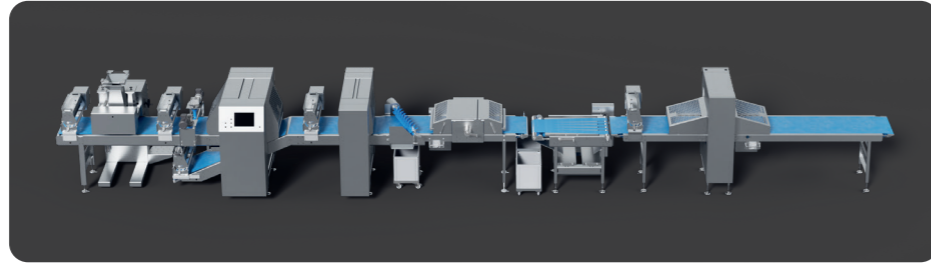
The modularity of Smart Bread Line allows all types of bread families to be produced: cut, stamped, rounded, moulded and gluten-free. In addition, it is very quick and easy to switch from one product to another.



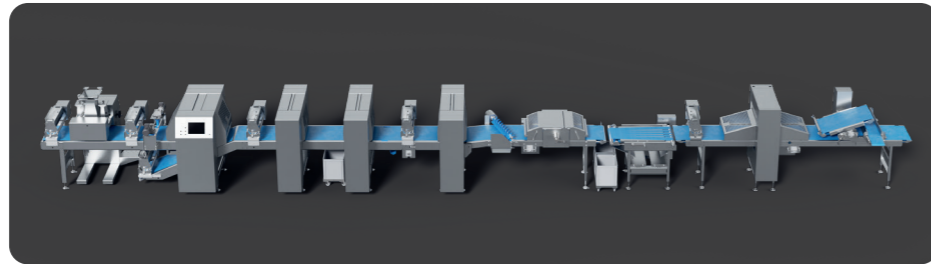
Watch
Smart Bread Line
3D video 

Different line configurations to meet your bread production needs

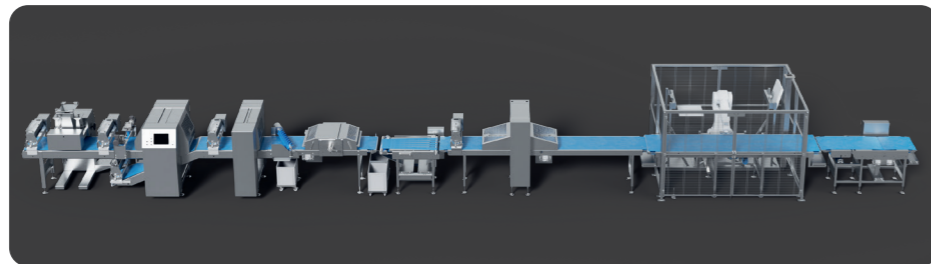
Cut breads



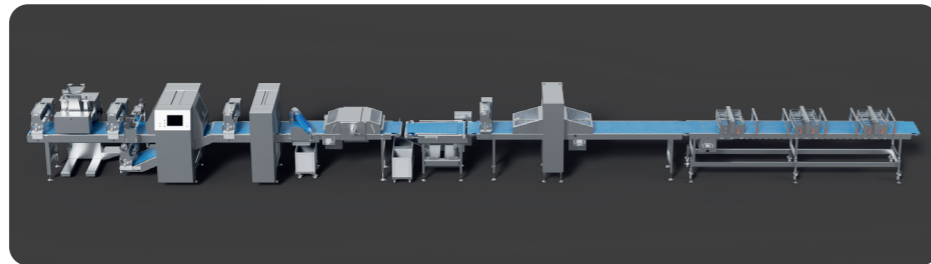
Stamped products



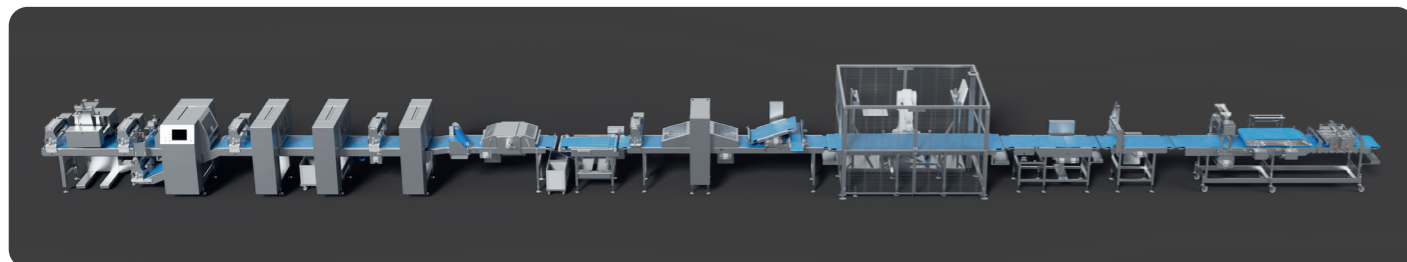
Rounded breads



Moulded breads



The entire bread family



Technical Data

RONDO Smart Bread Line

Recommended operating time	two shifts
Dough bandwidth	up to 600 mm
Conveyor belt width	700 – 900 mm
Space requirement (LxWxH)	as of 14000 × 900 × 1000 mm
Capacity	up to 1000 kg dough per hour

Additional features

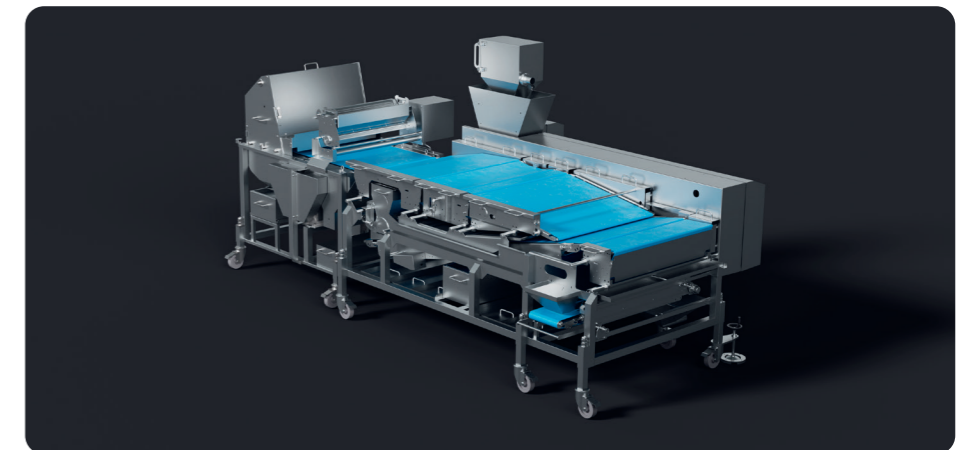
Different automatic feeding systems

- Stocking hopper with feeding belt
- Floor-level stocking hopper with feeding belt
- Feeding belt



Different automatic seeding unit

- Top seeding unit
- Top and bottom seeding unit



Different automatic panning unit

- Panning unit with one tray or two trays
- Panning unit with automatic tray circuit



Take round moulding to the next level with RONDObot

RONDObot is the round moulding system designed by RONDO. The system can process highly hydrated dough with long resting times. It is suitable for producing round rolls in various weights, shapes and sizes.

Discover the new functionality of RONDObot!

RONDObot is an innovation in the oval moulding process. The new cross-rolling movement of RONDObot permits the formation of oval shapes from small to big loaves.



New

Strengths

- Fully automatic tool change (moulders of different sizes)
- Rounding speed, number of rotations and width are managed by built-in software, with no mechanical intervention required.
- RONDObot offers the possibility of having different working cycles:
 - Standard rounding movement (round shaping)
 - Cross-rolling movement (oval shaping)
 - Possibility to combine the two movements.



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More info about
Smart Bread Line

