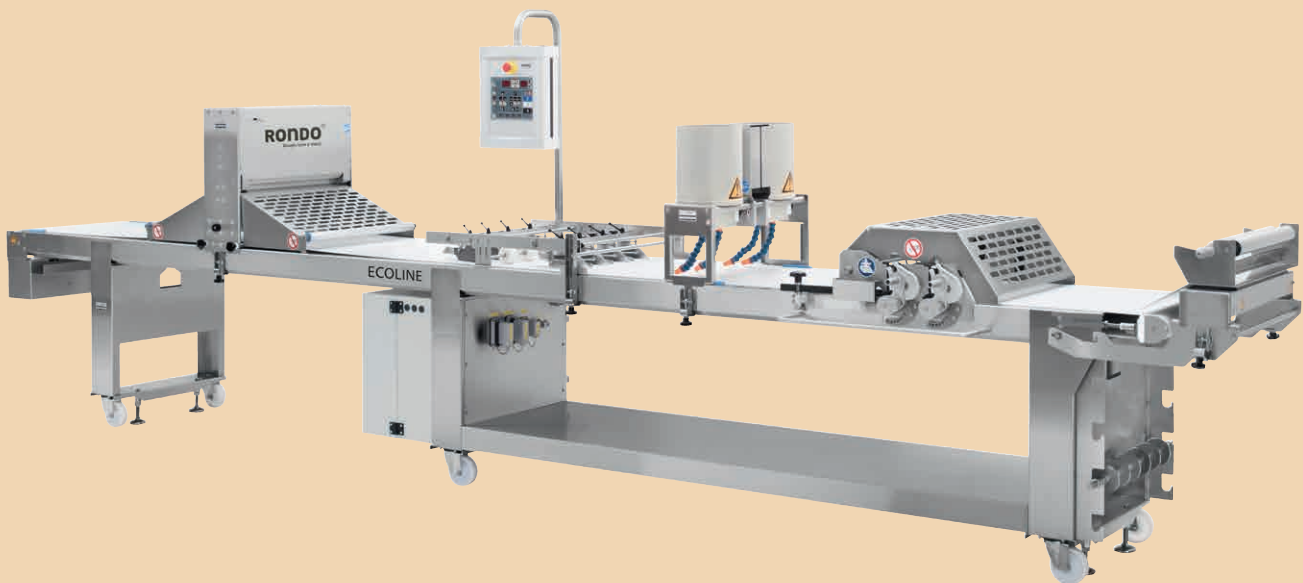


## Ecoline

The easy entry into automated pastry production.



The Ecoline is a compact make-up line which allows you to begin automated production for folded and rolled pastry products. Designed and manufactured in our factory in Switzerland, it unites all the qualities that characterise RONDO machines at a low price.

### The benefits at a glance

#### Compact design

- Two different lengths
- Length with dough band positioner: 4.2 m / 6.2 m
- Length with calibrator: 5.4 m / 7.4 m

#### High process reliability

- Twin cutting station with counter-pressure rollers
- Precise belt drive at product discharge
- Consistent cutting length through intelligent drive concept

#### Simple operation

- Touch panel interface for controlling the line, the guillotine and two driven accessories
- 99 storable programs

#### High flexibility

- A wide variety of accessories for many different types of products
- Unique decorating cutting rollers for customising products
- Moveable Guillotine for high flexibility

#### High reliability

- Swiss-made
- Worldwide RONDO Service
- Meets international safety standards

## Standard equipment

- Twin cutting station with counter-pressure rollers
- Movable guillotine with knife and hold-down device
- Quick-release belt
- Touch panel
- Dough band positioner
- Holder for cutting rollers
- Bottom plate

## Starter Kit Accessory

- Length cutting shaft with six knives
- Gauge for setting the cutting blades
- Holder for folding shoes
- Folding shoes for 4-row production of
  - Single-fold products
  - Double-fold products with seal on top
  - Double-fold products with seal on bottom

## Options

- Ecoline Calibrator
- Accessories

## Filling depositors

- Mechanical filling depositor for 4- or 6-row production
- Fix installed pneumatic filling depositor for 4- or 6-row production
- Moveable pneumatic filling depositor for 4- or 6-row production

## Technical data

Ecoline	SEL401	SEL601
Total length	4.0 m	6.0 m
Length with dough band positioner	4.2 m	6.2 m
Length with Ecoline Calibrator	5.4 m	7.2 m
Table width	715 mm	
Table height	915 mm	
Working width	600 mm	
Belt speed	0.5 – 8 m/min	
Running direction	right - left	
Drive	on outfeed side	
Supply voltage	3 × 200 – 480 V, 50/60 Hz	
Control voltage	24 V DC	
Operation	<ul style="list-style-type: none"> <li>• Microprocessor control system</li> <li>• Touch panel</li> <li>• 99 program memory slots</li> </ul>	
Max. number of driven accessories	2	
Interfaces	to the calibrator	

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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