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RONDO

Know-how Pastry

Automated pastry production



Further information
about pastry production
on our website





Welcome to the world of Dough-how

RONDO knows practically no limits when it comes to the automatic production of pastries. Be it folded, rolled, filled, or sprinkled pastries: On Rondo make-up lines, you can process all types of dough to create exquisite baked goods. The secret to the consistently high quality of end products is Rondo's impressive range of accessories. The engineering behind them ensures low changeover times and allows you to stay flexible in adapting your product range.

RONDO's dedication to producing outstanding baked goods has a long-standing tradition. For over 75 years, Rondo has been manufacturing high-quality machinery to produce pastry, croissants, donuts, pizza, bread and regional specialties.

Join the community that relies on our Dough-how today!

Dough-how Center
Switzerland



Dough-how Center
Italy



Dough-how Center
USA



Experience Rondo: In our test and demonstration bakeries, we will be happy to show you the flexibility of our lines.

Bringing your pastries to perfection

Thanks to Rondo's accessories, you can create an appealing and diverse product range with beautifully decorated pastries for your customers.



Decoration for stamped pastries



Embellish your stamped pastries with straight, wavy, flat or ribbed borders.

Decoration for folded pastries



Many decorative rollers are available for single- and double-folded pastries. The desired pattern is cut into the dough sheet before or after filling.

Decoration for rolled pastries



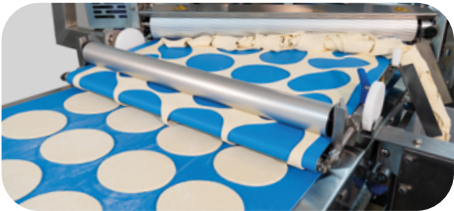
During cutting, cinnamon rolls can be embossed with a special stamping die.

Cutting & stamping



The guillotine cuts the dough sheet to the right length or stamps various shapes.

Removing dough scraps



Dough trimmings are automatically removed from the conveyor belt. This process prepares your products for automatic panning or transfer to a different machine.

Panning



A single person can operate Rondo's compact panning machine. It allows automatic panning of your baked goods before transferring them for resting or baking.

Make-up lines video



Get to know the advantages of working with a Rondo make-up line

The detailed process



Watch the pastry production process in our explainer video

Loved by our customers



Hear our customers talk about our make-up lines

Filling



Continuously, discontinuously or in spots – fillings ranging from soft and creamy to solid are placed on the dough sheet in one to six rows.

Single rolling



Perfectly rolled dough sheets thanks to the roll winder.



Single folding



The dough sheet is folded once with a single-row or multi-row folding station. It is then cut to the desired length ...



Double folding



The dough sheet is folded twice with a single-row or multi-row folding station. The closing fold is on top or underneath the final product according to your wishes.



Even special fillings such as meat and vegetables can be processed gently without crushing.

Multiple rolling



For smaller rolled pastries, a number of roll winders are used in parallel.



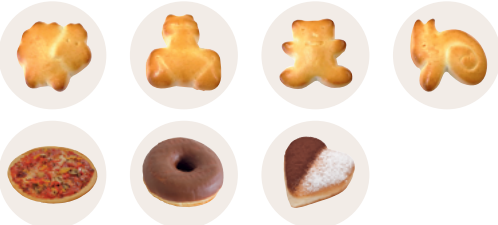
... or stamped into shape.



Stamping shapes



The dough sheet can be stamped into a wide variety of shapes. Stamps can be custom-made according to your request.



You will find the right filling device for every filling at RONDO. All models are quick and easy to clean.

Double rolling



The double rolling unit enables the production of special double rolls. The dough sheet is rolled in from both sides.



Torpedo folding stations are exceedingly versatile.



Sandwiching



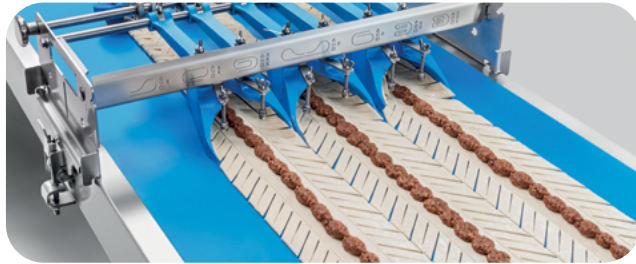
The dough sheet is cut into several strips. The filling is then placed on every other strip. Using the toboggan, each strip with filling is covered with a strip of dough. Finally, the product is cross-cut or stamped into shape.



The toboggan can also be used to place a second dough sheet on top of the first one. This allows for even more possibilities in the production of special pastry.



Braiding



With a special folding station, you can create braided strudel ...



... quickly and easily.

Ecoline

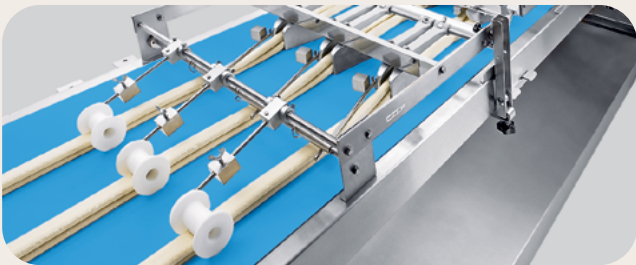
The compact Ecoline is the perfect entry-level machine for semi-automated pastry production. This make-up line offers space for up to two accessories.



Palmier



To produce palmiers, the dough sheet is cut into strips ...



... and folded multiple times using a special folding station.

Polyline

Polyline is the gateway to a fully automated production process. It is highly versatile and offers space for up to four accessories operated in series.



Sheet cake



In sheet cake production, the baking sheets are placed on the conveyor belt of the make-up line ...



... and then automatically covered with dough.

Starline

Starline 5 is our fully automatic, fully expandable production line. It is highly configurable and offers maximum performance. You can add and place accessories freely according to your needs.

