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RONDO

Know-how Bread

Artisanal products on an industrial scale



Further information
about bread production
on our website





Efficient solutions for bread production at every level

For more than 75 years, RONDO has been combining craftsmanship, engineering expertise and a deep understanding of dough to develop baking solutions that ensure outstanding baked goods. With rising quality standards, increasing cost pressure and staff shortages in bakeries, RONDO is at your side for your everyday needs in baked goods production.

Producing bread with a dough band offers unique advantages, such as gentle processing, uniform shaping and consistent product quality for many different types of bread. The continuous dough strip keeps the dough loose and even, enabling efficient processing and precise weight and size control. This method is also suitable for a wide range of recipes, from soft wheat doughs to highly hydrated sourdoughs, and allows for flexible product changeover with minimal manual effort.

By reducing mechanical stress and ensuring reproducible processes, RONDO systems offer reliability, efficiency and consistent results, even with challenging doughs. Their hygienic design, intuitive operation and adaptability help artisan bakeries and industrial operations alike to make optimal use of space, simplify daily operations and respond effectively to changing production requirements.

Our specialists are happy to assist you personally. Visit one of our Dough-how Centers to experience the technology first-hand.



Book an appointment now

Our Dough-how Centers



Switzerland



Italy

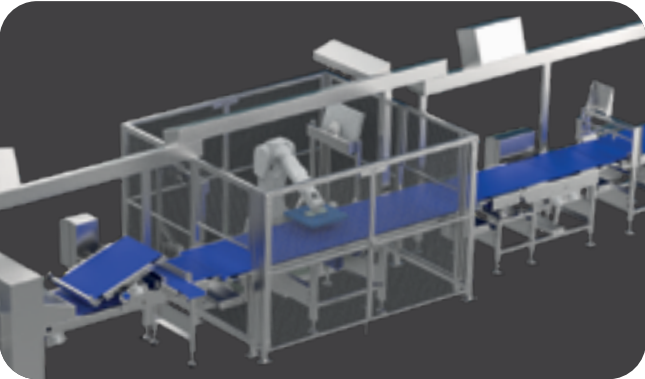


USA

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

Smart Bread Line

Further information

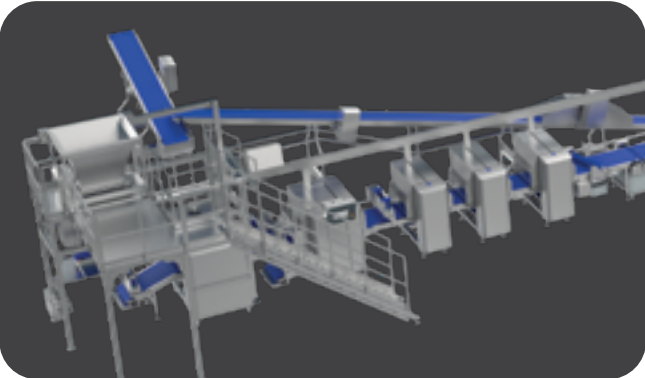


The Smart Bread Line delivers consistent, high-quality bread products. It relies on continuous dough band production to keep the dough low-stress and stable throughout the process, guaranteeing outstanding end products. The automatic dough return reduces waste and adds to its efficiency. Its customizable design enables seamless transitions between cutting, stamping, moulding and rounding. With RONDObot, the automated production of artisanal-style round and oval bread products is made easy. Options for automatic feeding, panning, seeding and dough return make the Smart Bread Line adaptable to different production environments. This supports efficient workflows with minimal manual handling. The Smart Bread Line is the answer to your everyday bread production challenges.

- Capacity: 150 – 1000 kg/h
- Weight range: 25 – 1500 g
- Max. water content: up to 80 %
- Two-shift operation

ASTec Bread Line

Further information



The ASTec Bread Line combines high industrial performance with the gentle dough processing required for bread and rolls of artisanal quality. Efficiency and consistency of end products are at the heart of its production process. RONDO's dough band technology ensures uniform, low-stress dough pieces and consistent results, even with soft and highly hydrated doughs.

The ASTec Bread Line was developed to meet the highest hygiene requirements and offers washdown capabilities. These factors make it a reliable solution for bakeries looking for optimal production output in demanding industrial environments.

- Capacity: 500 – 5000 kg/h
- Weight range: 25 – 4500 g
- Max. water content: up to 80 %
- Multi-shift operation



Automatic feeding



RONDO machines or lines offer flexibility that grows with your production needs. Our bread lines provide the most efficient and gentle way to process dough: Smart Feeder or MIDOS ensure continuous feeding, after which the dough is gently shaped into an even, tension-free dough band.

This stress-free process delivers relaxed dough pieces, stable structures and reliable quality. If required, the dough band can be folded to increase the volume of end products.

Videos about our bread machines



Experience all the advantages of the Smart Bread Line in our 3D animated video



ASTec Bread Line: High output industrial bread production with RONDObot



Hear from our customer Leib why the Smart Bread Line is your best choice for flexible bread production

Seeded rolls



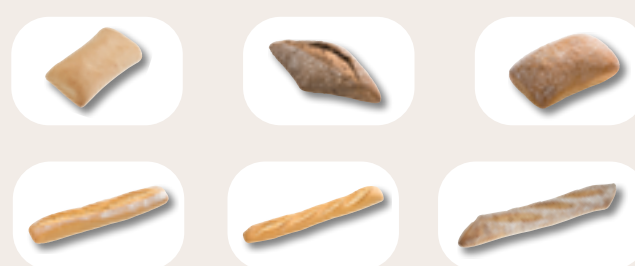
With the RONDO depositor, even coarse ingredients such as grains and seeds can be sprinkled evenly on the top and bottom of rolls for a perfect appearance.



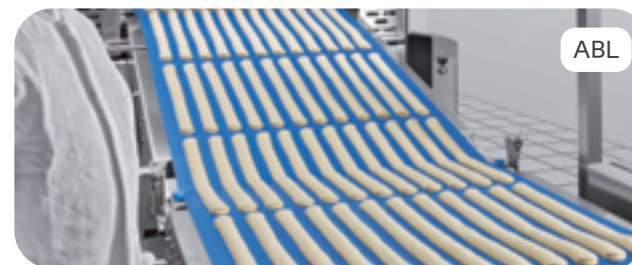
Cut rolls & baguettes



Whether square, diamond-shaped, triangular or rectangular rolls are cut precisely, separated cleanly and placed automatically on the sheets.



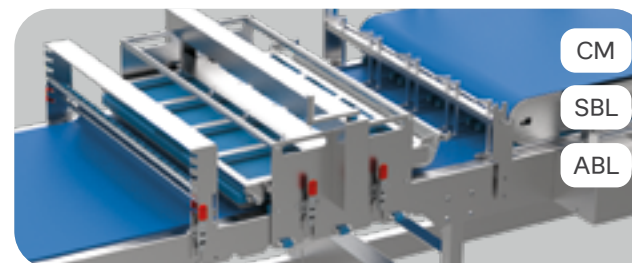
Cut baguettes



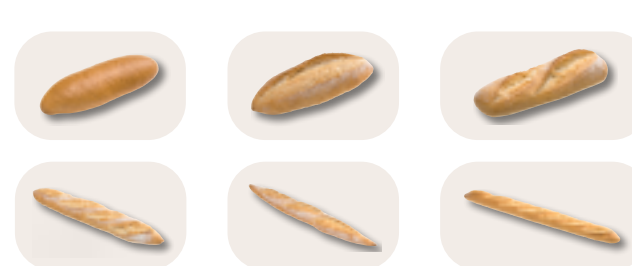
Various solutions enable the production of cut baguettes with straight, oblique or rounded ends, ranging from automated setups to fully industrial lines with automatic dough-scrap removal.



Long-moulded baguettes & rolls



The RONDO long-moulding unit forms sandwich rolls and mini baguettes automatically and consistently. From classic to pointed baguettes, various solutions are available for producing this iconic French bread with exceptional quality.



Ciabatta & focaccia



Soft, highly hydrated doughs are handled gently and efficiently, preserving their open structure for authentic, artisanal results.



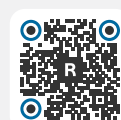
Moulded loaves of bread



Whether wheat-mixed or rye-mixed doughs (rye flour content of at least 10%): long and round-moulded loaves can be produced automatically, with consistent volume, uniform shape and gentle handling for artisanal-quality results.

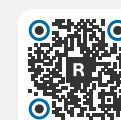


MIDOS



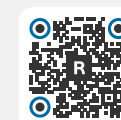
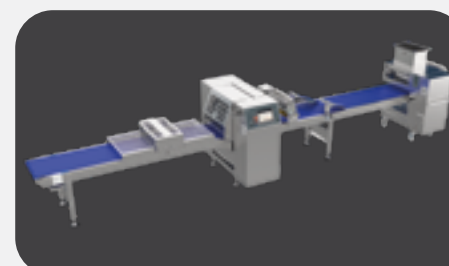
MIDOS forms dough without process flour or oil into a uniform, gently processed dough strip. Four individually driven rollers ensure consistent dough band thickness and precise product weight. The hygienic ASTec design and flexible feeding options make MIDOS ideal for a wide range of industrial applications.

Smartline



The Smartline processes all types of dough precisely and gently into a stress-free dough band, even soft, highly hydrated or pre-fermented doughs. Able to achieve a dough band thickness of 0.4 mm, it is also suitable for thin dough. The pivoting satellite head, flexible accessories, intuitive recipe control and hygienic stainless steel design ensure consistent quality and easy operation.

MLC



The Modular Laminating Concept (MLC) is a machine that produces consistent, endless dough bands. It embodies multipurpose use, as it can be used for bread and pastry products made of laminated dough alike. With multiple options available, upgrades are possible step by step. The MLC is a reliable partner for high performance dough feeding and laminating around the clock.

Curled sticks



Triangular, rectangular, square, trapezoid or kite-shaped dough pieces can be curled into sticks or croissant-style products. Gentle forming ensures consistent shape and texture across all variations.



Round-moulded rolls



With the unique RONDObot, artisanal-style bread and rolls with an open crumb are shaped easily in round, oval or mixed forms. Even highly hydrated doughs with over 80% water and long resting times are handled gently. Fully automatic tool change ensures maximum flexibility and efficiency in production.



Sweet breads



A wide range of sweet breads and rolls can be produced automatically, including varieties with inclusions such as chocolate pieces or raisins.



Special bread shapes



Decorative stamping tools allow the creation of playful shapes such as figures, animals or footballs. A wide range of forms can be produced to match seasonal themes or signature products.



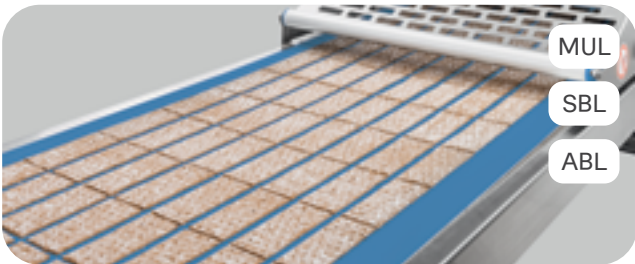
Lavash, Naan, Pita and other flat breads



Thin flatbreads in various shapes are produced gently and consistently. From flat to pocket-style bread, the process remains efficient and reliable.



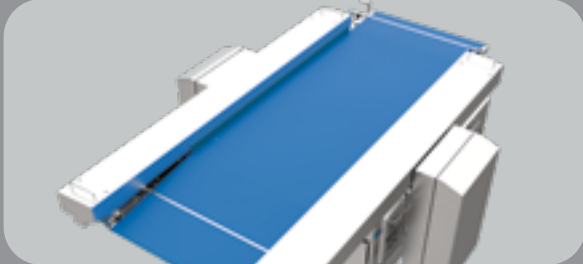
Crispbread



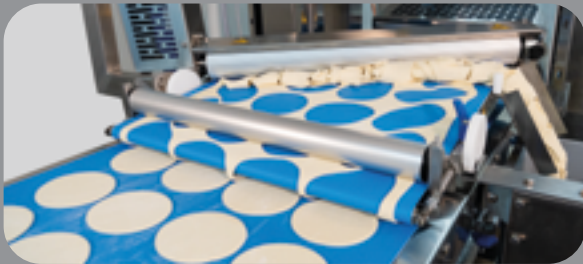
Produce crispbread in various shapes, with or without seeds. Gentle processing ensures consistent thickness and crispiness.



Automatic panning

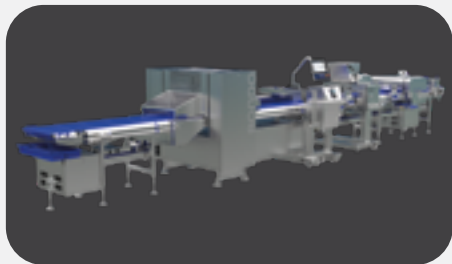


Automatic dough return



Various solutions enable automatic dough return: either via side conveyor belts back to the dough preparation area or to the dough band former. This reduces food waste and ensures easy reuse of the dough.

Getting started in bread production



For bakeries looking to start or expand their bread production, RONDO make-up lines offer a strong entry point. Once the dough band is prepared, they enable the production of stamped rolls with or without seeds, small baguettes, and rolled rolls with the Cromaster. On the Smart Bread Line, the MLC is already integrated; on the Starline 5, a separate MLC with dough band former is necessary, or alternatively a Smartline with or without Smart Feeder. Thin-dough applications also require a dough band former.



Legend:

- MUL = Make-up Line (Polyline or Starline 5)
- CM = Cromaster
- SBL = Smart Bread Line
- ABL = ASTec Bread Line