

RONDO

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RONDO

Machine overview

Solutions for your bakery

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Overview of
all RONDO
bakery machines



Dough-how since 1948.

RONDO combines dough and technology. We bring fresh impetus to the world of baked goods production and enable our customers to set new standards: In product quality, efficiency and sustainability. With us, baking expertise is combined with the latest findings from the industry, not to mention a level of quality awareness that is typical of a Swiss company. Those are the foundations that have enabled us to perfect the art of mechanical engineering. This has been reflected in our process reliability and product reputation since 1948.

At RONDO, we get closer to our customers. Regional requirements shape the development of our installations and services just as much as international bakery trends.



Our local presence paves the way for a straightforward and mutually beneficial working relationship. We are passionate about driving innovation. Pioneering spirit and innovative engineering are deeply rooted in our corporate culture. At the same time, we know how important far-sighted solutions are and will always be committed to modern bakery production.

Benefit from our "Dough-how"!

Artisanal bakeries:
Semi-automated



Large bakeries:
Semi to fully automated



Industrial
bakery production



Welcome to the world of RONDO



Family company with foresight



75 years
Innovation leader with patents for bakery machines



45 years
In the industry with more than 3000 installations around the world



Our locations

Dough-how Center in Switzerland



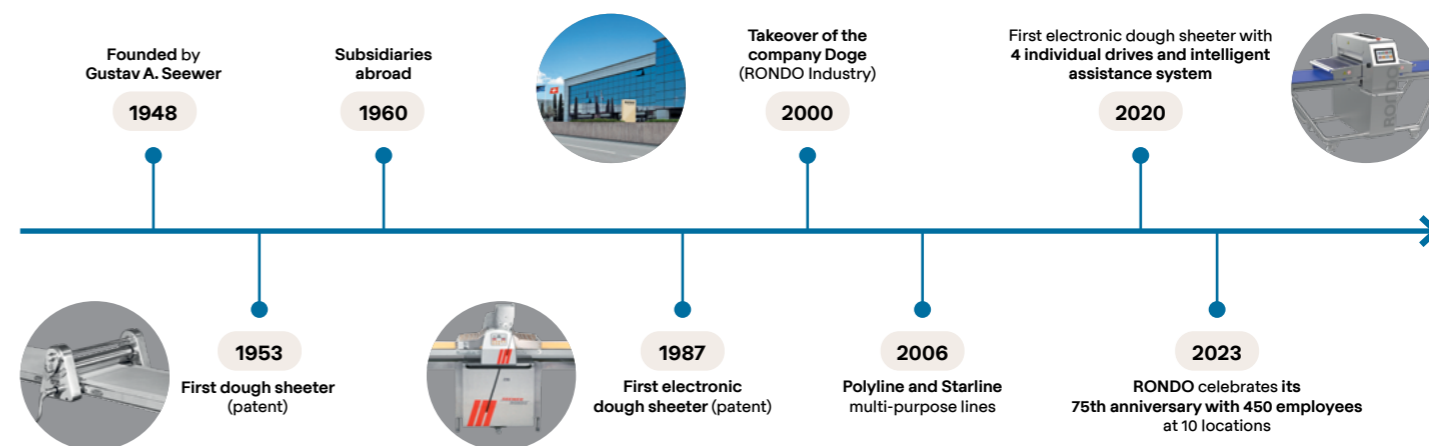
Dough-how Center in Italy



Dough-how Center in the US



Discover RONDO: Our test and demonstration bakeries give you the chance to try out your own recipes as well as new product ideas.



More
RONDO history



RONDO dough sheeters

When it comes to dough sheeters, RONDO can look back on a success story going back more than 70 years. The development of the first commercially viable dough sheeter in 1953 was an early milestone for us. This innovation laid the foundation for the production of modern dough sheeters as we know them today.

The mechanical dough sheeters in our product range are characterised by their simplicity and small footprint. Our electronic dough sheeters, on the other hand, offer fully automated processing of large dough blocks into dough bands.

RONDO dough sheeters stand for precision, durability and performance – ‘made in Switzerland’.



Econom

Further information

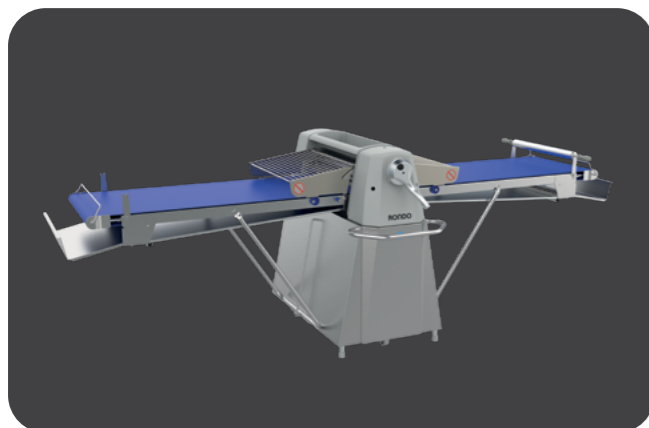


The Econom rolls out different types of dough in a compact manner. With its 500 mm working width, it is the ideal dough sheeter for hotels, restaurants, pizza shops, canteen kitchens, artisanal bakeries and confectioners.

- Table and base model available
- Fold-up tables
- 0.3 – 30mm dough band thickness
- Dough block size up to 4 kg

Rondomat

Further information

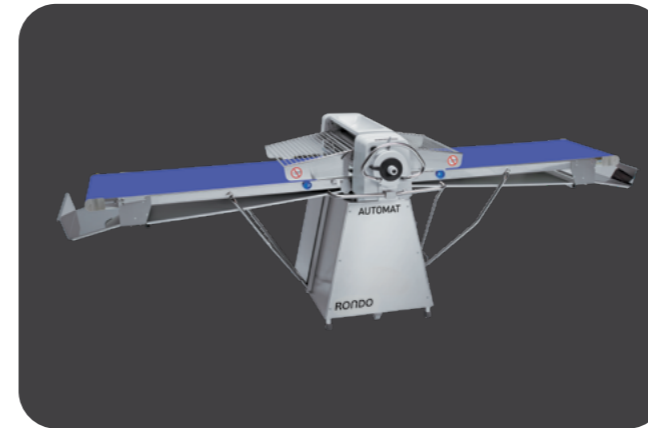


The Rondomat is our dough sheeter for small to medium-sized bakeries. The working width of 650 mm even allows you to feed cutting tables, croissant machines and small make-up lines with this machine.

- Easy to operate
- Additional options available
- 0.3 – 45mm dough band thickness
- Dough block size up to 10 kg

Automat

Further information

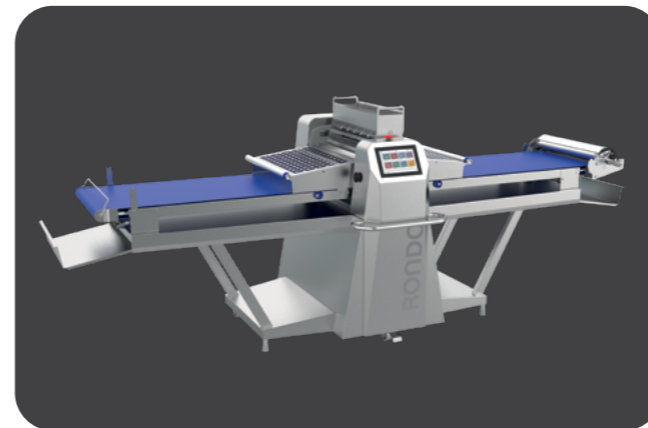


With the Automat, you can quickly process particularly large quantities of dough. This makes multi-shift use a breeze. Numerous elaborate details ensure maximum operator convenience. The design is extremely rugged and smooth surfaces made of stainless steel simplify the cleaning process.

- Automatic roller gap reduction
- Suitable for continuous operation
- 0.3 – 45 mm dough band thickness
- Dough block size from 8 – 12 kg

Rondostar 5000

Further information

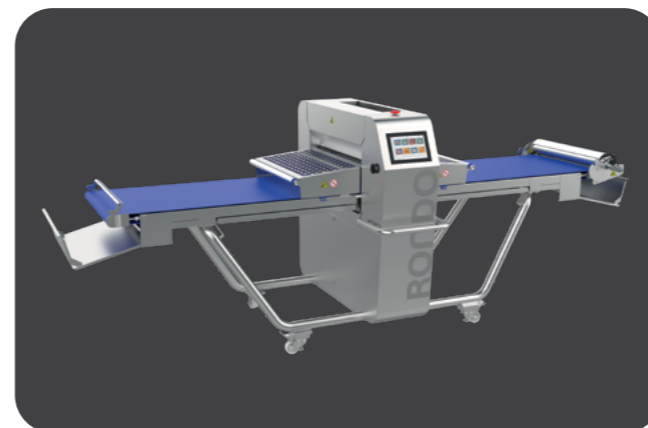


Roller gap adjustment, width control, flour dusting, rest periods and reeling: All this can be automated with our Rondostar 5000. With the Cutomat option, we also allow you to produce a wide range of artisanal baked goods with just one machine.

- Three versions with many options
- As easy to operate as a smartphone
- 0.2 – 45 mm dough band thickness
- Dough block size up to 12 kg

Compas 4.0

Further information



The unique drive system of the RONDO Compas 4.0 rolls out any type of dough evenly and with zero stress. The assistance systems of our most powerful dough sheeter even enable untrained staff to work without mistakes.

- Maximum efficiency and flexibility
- Legendary reliability
- 0.2 – 65 mm dough band thickness
- Dough block size up to 20 kg

RONDO make-up lines

With RONDO make-up lines, you can gradually expand your operations from artisanal to automated baked goods production. The machines are made in Switzerland and stand for the highest level of quality, flexibility and durability. We can customise our make-up lines to your specific needs and spatial conditions, enabling you to manufacture a wide range of products.

The intelligent design allows you to customise your line gradually to meet your production requirements. The machines are easy and intuitive to control, allowing you to switch quickly between different products. Thanks to the numerous accessories and the option of integrating upstream and downstream machines into the line, your options are virtually limitless.




Feed the Polyline and the Starline either with a dough reeler or — depending on the requirements — with a Smartline and an MLC laminating line. They can be used to process all types of dough into high-quality, precisely weighed final products, such as pastries (laminated or non-laminated), bread, pizza, donuts, etc. Our wide range of accessories leaves nothing to be desired. This makes it easy to produce filled, rolled, braided and stamped pastries. We also offer you many options for decorating

pastries. Once the product is ready for further processing, you can place it on sheets by hand or with our compact panning machine.

The machines meet the highest hygiene standards and are easy to clean. Put your faith in Swiss quality and innovation to increase your efficiency and achieve your production goals.

Ecoline


Further information 



The Ecoline is a compact and flexible make-up line that allows you to easily get started with semi-automated production of folded and rolled pastries.

- Suitable for 1-shift operation
- 2 motor-driven accessories operated in parallel
- Can be moved around the production area with rollers

Polyline


Further information 

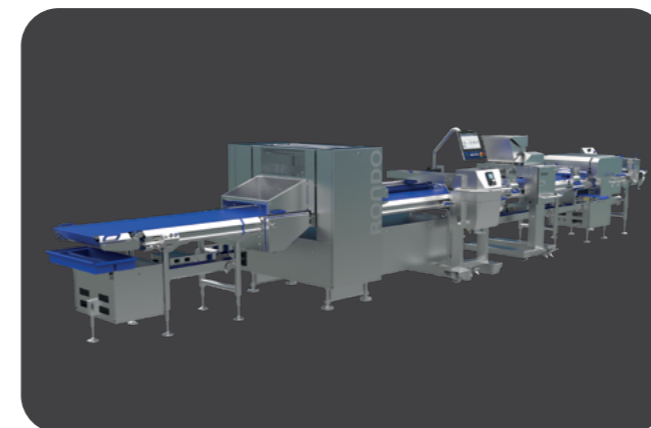


The Polyline is a flexible and versatile make-up line that allows you to produce countless different types of pastries of the highest quality. The machine has a sturdy build, is easy to use, enables quick product changeover and is easy to clean. It offers a good balance between saving space and efficiency.

- Automatic feed possible
- Suitable for 1- to 2-shift operation
- Can be moved around the production area with rollers
- 4 motor-driven accessories operated in parallel

Starline 5

Further information 



With the Starline 5, you can enjoy maximum flexibility and respond quickly to new product trends. The Starline 5 is also excellent in terms of productivity, product quality and hygiene.

- Maximum flexibility throughout the pastry production process
- Suitable for 2- to 3-shift operation
- Easy application ensures consistent final products
- Any number of accessories can be selected and positioned as required

RONDO dough block and feeding lines

Precise, even and gently produced dough bands are the basis for the quality of your doughs and pastries. Whether for laminating, sheeting or feeding, with the versatile RONDO MLC 4.0 and Smartline systems, you will find a solution customised for your success.

The lines are built for 24/7 use. Rustproof stainless steel, modern control systems for intuitive operation and a sophisticated hygienic design round off the concepts.



RONDO MLC 4.0

The RONDO MLC 4.0 is ideal for puff pastry, Danish and croissant dough. With the MLC 4.0, you can gently produce a laminated dough band while continuously feeding your make-up line. You can also produce dough blocks as an alternative. Thanks to accessories such as dough band formers, fat pumps, fan-folding stations, satellites and calibrators, single or all process steps can be automated. Various line layouts allow you to achieve the desired number of dough layers and to plan dough rising times as required.

The RONDO MLC 4.0 and Smartline can be combined to create a uniquely versatile system that can produce all types of dough and feed your make-up line.

RONDO Smartline

The RONDO Smartline is suitable for all types of dough. It processes even soft, challenging, highly hydrogenated, pre-leavened or sticky dough into precise dough bands with the help of a dough band former, cross roller, satellite and calibrator. It can even produce thin dough with a minimum thickness of 0.4 mm, and laminated blocks can be placed and rolled out. You feed your make-up line with the precisely and gently produced dough bands.

Smartline

Further information

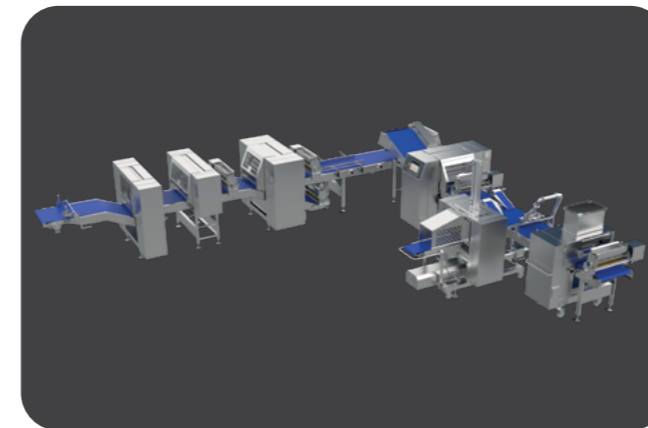


The Smartline can process all types of dough, but most notably hydrogenated, soft and pre-leavened dough. With the unique satellite head and one to three calibrators, it produces dough bands with a thickness of 0.4 to 30 mm and feeds them into your make-up line.

- All types of dough
- Precise, gentle, reliable
- 0.4 – 30 mm dough band thickness
- 300 – 1200 kg dough per hour

MLC 4.0 Laminating Line

Further information

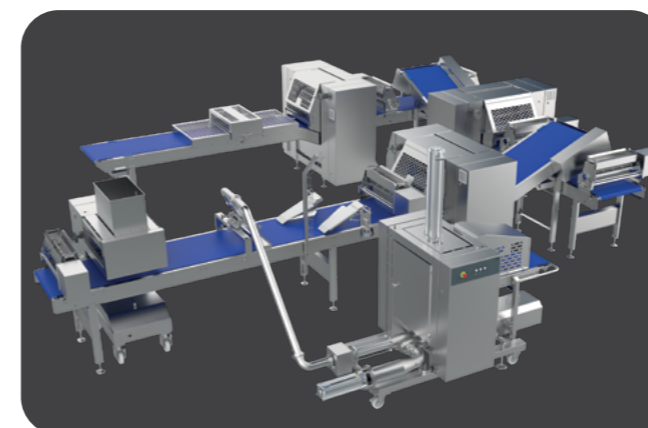


The MLC 4.0 laminating line automatically produces uniform, laminated dough bands, and continuously feeds them into your make-up line. With various layouts and accessories, the right solution can be found for every requirement.

- Puff pastry, Danish and croissant dough
- Forms even dough bands from blocks
- Different layouts: L- or U/Z-shaped
- Up to 800 kg of dough per hour

MLC 4.0 Block Line

Further information



With the MLC 4.0 Block Line, dough blocks with 2 to 400 fat layers can be produced, depending on the selected layout. A dough band is automatically shaped, with the option of folding in fat, then rolled out and the band is cut into pieces.

- Precise, stress-free dough bands
- For all types of dough
- Different layouts: I-, L- or U/Z-shaped
- Optional: Fat pump and fan-folding stations

RONDO: Technology leader in dough make-up

We saved the best for last: Our answer to your specific needs. If high quality and efficiency are what you value with baked goods, you are in the right place. Whether you make croissants, bread, thin-dough products or donuts, RONDO has the expertise to offer you the best possible solution in all product categories. Our intelligent solutions help you to scale, automate and grow your production processes. In this way, you and your company can remain competitive in the future.



Croissomat 4.0

Further information



The Croissomat 4.0 automatically produces croissants and other pastries that are on par with artisanal products. Features such as an integrated calibrator, the patented separating unit and the precisely adjustable curling unit make the Croissomat 4.0 the best choice for croissant production in small and medium-sized bakeries.

- Croissants from 10 – 120 g
- Can be freely moved with rollers
- Intelligent features ensure uniformity
- 2 to 6-row production, up to 5,400 croissants / hour

Cromaster

Further information



Maximum capacity and variety in a small space: With our Cromaster, you can produce up to 24,000 croissants per hour. In addition to filled and unfilled croissants, you can also use it to make egg tarts, pretzel sticks and baguettes.

- Croissants from 10 – 200 g
- Fast product changeover
- Automated bending
- Shortest version only 4.5 m long

Smart Donut Line

Further information

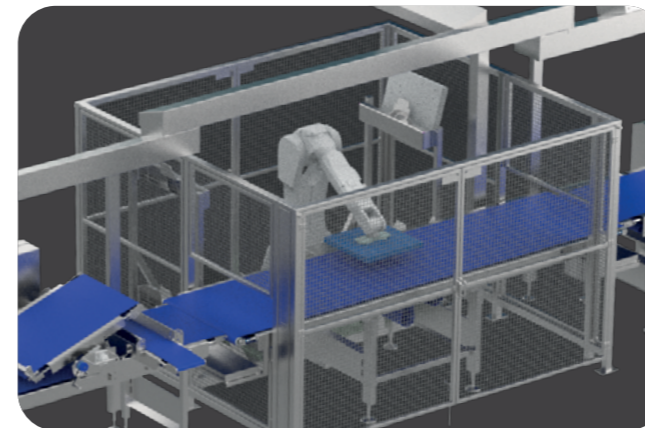


Do your customers want tasty donuts that are crisp, well-shaped and have a good texture? With the Smart Donut Line, you have a machine that can offer exactly that. The donut dough is rolled out into a stress-free dough band and the donuts are then stamped out of it.

- Produces up to 12,000 donuts/hour
- Products can be made in different shapes
- Recirculation of the centre and the dough scrap
- Suitable for multiple-shift operation

Smart Bread Line

Further information



The Smart Bread Line is a make-up line that automatically produces cut, stamped, long- and round-moulded bread. The RONDObot can help make up to 1000 kg of rolls and breads per hour that are like homemade.

- Can be customised to your needs
- Zero-stress dough processing
- Can even process doughs with high water content
- Wide range of bread products can be produced

Thin Dough Line

Further information

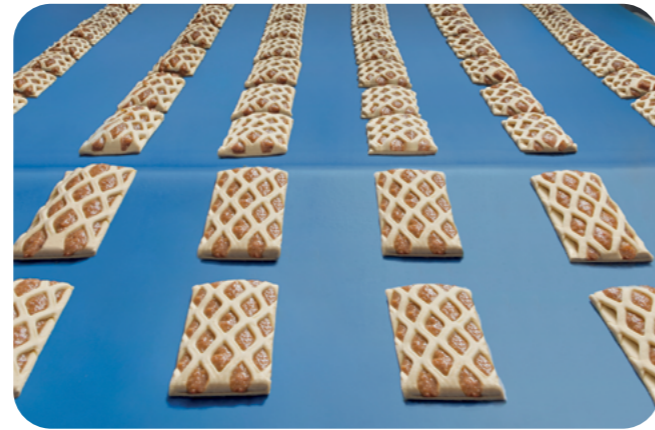


The thinnest dough bands are the basis for spring rolls, samosas and borek. With a perfectly coordinated combination of a dough band former and up to three calibrators, the RONDO Thin Dough Line allows you to create the basis for many regional products. You can then package the thin dough as puff pastry or fill it right away.

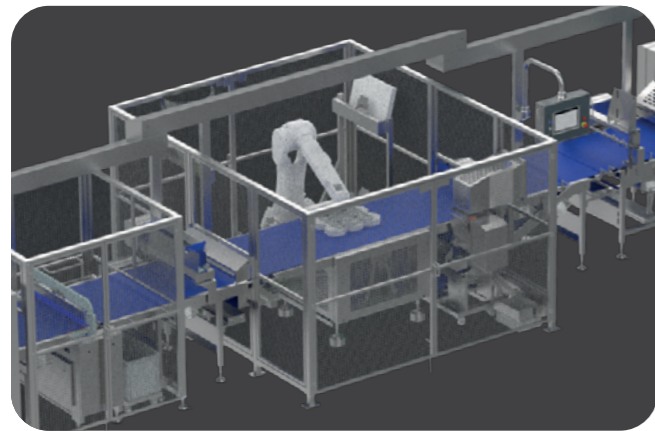
- Dough band thickness of only 0.4 mm
- Optional cross roller
- Can be coupled with upstream and downstream installations
- Versatile: Also suitable for other products

RONDO ASTec industrial lines

The ASTec (Advanced Sanitary Technology) industrial lines are designed for gentle dough processing, the highest level of precision, 24/7 operation and exceptional hygiene standards. These systems produce millions of baked goods daily from a continuous dough band. Regardless of whether the production process is semi- or fully automated, our machines process both laminated and non-laminated doughs as well as fresh or frozen products. They can also be cleaned both wet and dry to meet the specific requirements of each customer.



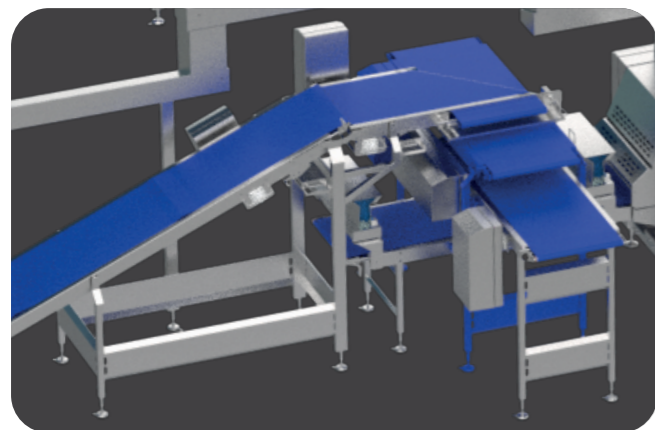
ASTec Bread Line



The ASTec Bread Line processes even very soft or highly hydrogenated bread dough into a homogeneous, stress-free dough band. The available modules open up a wide range of possibilities in terms of bread size, shape and processing method.

- Gentle dough processing with MIDOS, our zero-stress dough band former
- High level of flexibility thanks to the modular and expandable system
- A wide variety of bread products can be produced with a single line

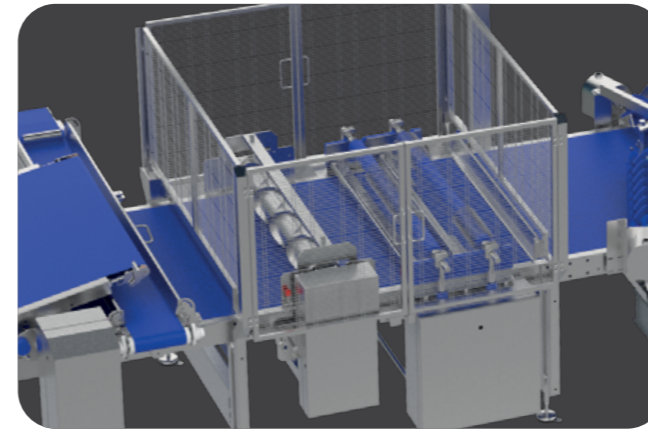
ASTec Croissant Line



The ASTec Croissant Line allows you to produce a wide variety of croissants with artisanal quality on an industrial scale. Its patented curling system, precise positioning of croissant tips and wet cleaning system are one-of-a-kind.

- Croissants can be produced in a wide range of shapes and sizes
- Fast product changeover
- Precise positioning of croissant tips

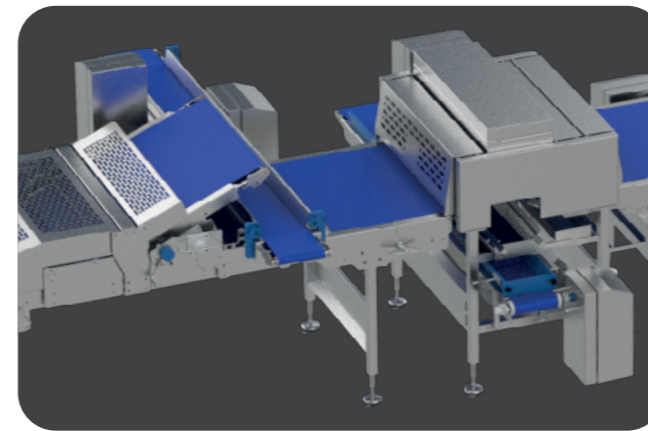
ASTec Pizza Line



The ASTec Pizza Line perfects and maximises the production of your pizza products in all shapes and sizes. The modular system is expandable and allows you to lend your pizza dough shape and texture your own signature style.

- Gentle dough processing with MIDOS, our zero-stress dough band former
- Without process flour and oil
- Identical dough pieces
- Precise shape thanks to stamping

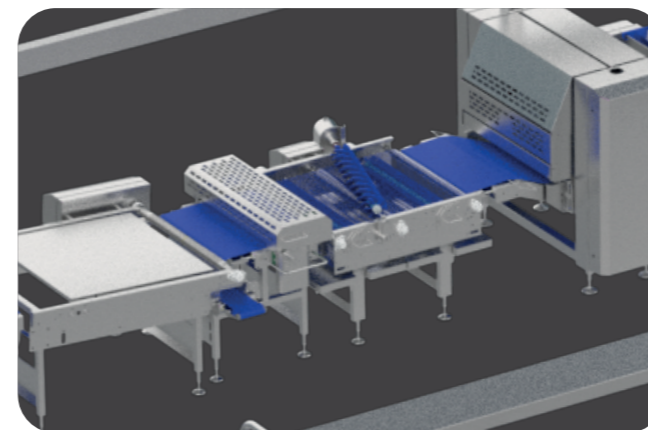
ASTec Donut Line



With the ASTec Donut Line, you can produce delicious, high-quality donuts gently and efficiently. Stamping ensures perfectly formed dough pieces and opens up unlimited possibilities for the size and shape of your delightful donut products.

- Gentle dough processing with MIDOS, our zero-stress dough band former
- Stamping for maximum variety, perfect edges and lower oil consumption
- All shapes and sizes can be produced

ASTec Pastry Line



The ASTec Pastry Line enables the production of a wide variety of pastries. Thanks to its modular design, it can be configured to meet your production needs — with quick tool changes for high productivity.

- Produce pastries in a fully automated process
- Fast product changeover
- All types of pastries can be made

Further information



Further information



Further information



Further information



Further information



Customer-specific solutions

When developing new machines, RONDO places great emphasis on flexibility and versatility. You can automate additional work steps by adding options to our machines and lines or by adding solutions for upstream and downstream processes. You want to produce a wide variety of baked goods on a single line? Our numerous accessories make RONDO systems multifunctional.



Helpful options



Numerous options are available for our machines and lines. Dough band positioners, automatic flour dusters and dough reelers are valuable additions to your RONDO sheeting machine.

Increasing automation



Many RONDO lines are modular in design, allowing you to automate any or all of the work steps. We supplement our feeding lines with our various dough band formers and fat pumps, for instance. The innovative MIDOS dough band former was developed in an ASTec design and works without process flour and oil.

RONDO accessories



Cutting rollers, stamps, filling depositors, folding devices, roll winders, dusters, decorations, etc. Thanks to our accessories, your options for producing pastries, rolls and donuts are almost endless!

One-of-a-kind croissants



You can produce your dream croissant thanks to our filling depositors, various curling cassettes and bending units for the RONDO croissant lines.

Perfect bread products



Numerous modules, such as dusters and moulding units, round out your bread line. The innovative RONDObot simulates manual round moulding and forms identical round and oval breads and rolls of excellent quality.

The big picture



RONDO keeps an eye on the entire production process and offers, for instance, options for automating upstream and downstream processes with calibrators, feeding lines, dough scrap removal belts and panning machines.



More information on RONDO accessories

RONDO After Sales

RONDO offers you comprehensive services for smooth production processes. Our help desk with telephone support from experienced staff is available to assist you with a wide range of issues. We have worldwide representation with seven service organisations and three sales offices. You can also count on our network of service partners. RONDO service contracts and preventive maintenance services minimise downtime and extend the service life of your machines.

RONDO also offers retrofits to bring your existing machines up to date with the latest technology. If you want to make sure that your team is highly trained and can get the most out of our machines, ask about our service training courses. These can be held at RONDO as well as at your locations. If you have any questions about dough processing, our experts would be happy to help. Our master bakers will help you optimise your production processes to produce even higher-quality baked goods.

Support and service



Additional information on after sales

RONDO spare parts

When machines stand still, it costs time and money. The RONDO spare part service provides comprehensive, quick and reliable assistance. We deliver spare parts to you wherever you need them, worldwide. This is ensured by the global RONDO locations and our extensive dealer network. Our spare part experts will help you identify the right spare parts, advise you on the next steps and coordinate the dispatch and export of the ordered products. This allows you to keep your focus on your core business.

Spare parts can be ordered quickly and easily using an online form. Our experts will process your request as quickly as possible. We have the majority of our spare parts in stock. If your request is really urgent, we can place express orders on the same day. If a spare part is not in stock, we can rely on our own design and production departments. This means that we can also produce spare parts that are not in stock within a reasonable amount of time and provide them

Spare parts



to you. This is how we help you minimise downtime. Benefit from the peace of mind that comes from knowing that we are a reliable partner at your side even after you have purchased a machine.

Additional information and ordering of spare parts