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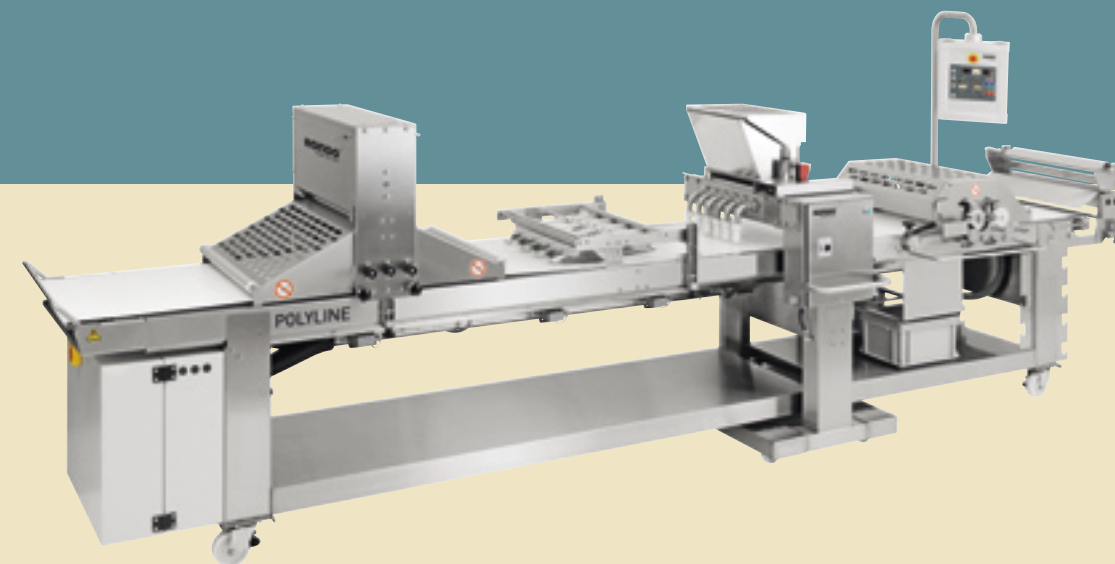
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Pastry line:

Polyline – the compact line.



What makes you successful? The wide variety of your pastries.

Folded, rolled, filled, decorated, cut, stamped: Use the Polyline to produce countless different fine pastries in high quality – easily and efficiently.

Great product variety

It's your choice. With the Polyline from RONDO, even difficult pastries always turn out perfectly.

- Efficient processing of difficult types of dough such as short and thin dough
- Different pastries with consistent high quality
- Cinnamon (or raisin) roll production also possible on the shortest model

Polyline delivers in many ways.

- Flexible and adaptable
- Great product variety
- Simple operation
- Rapid product changes
- Stable and safe design
- Quick and easy cleaning
- Numerous options and accessories



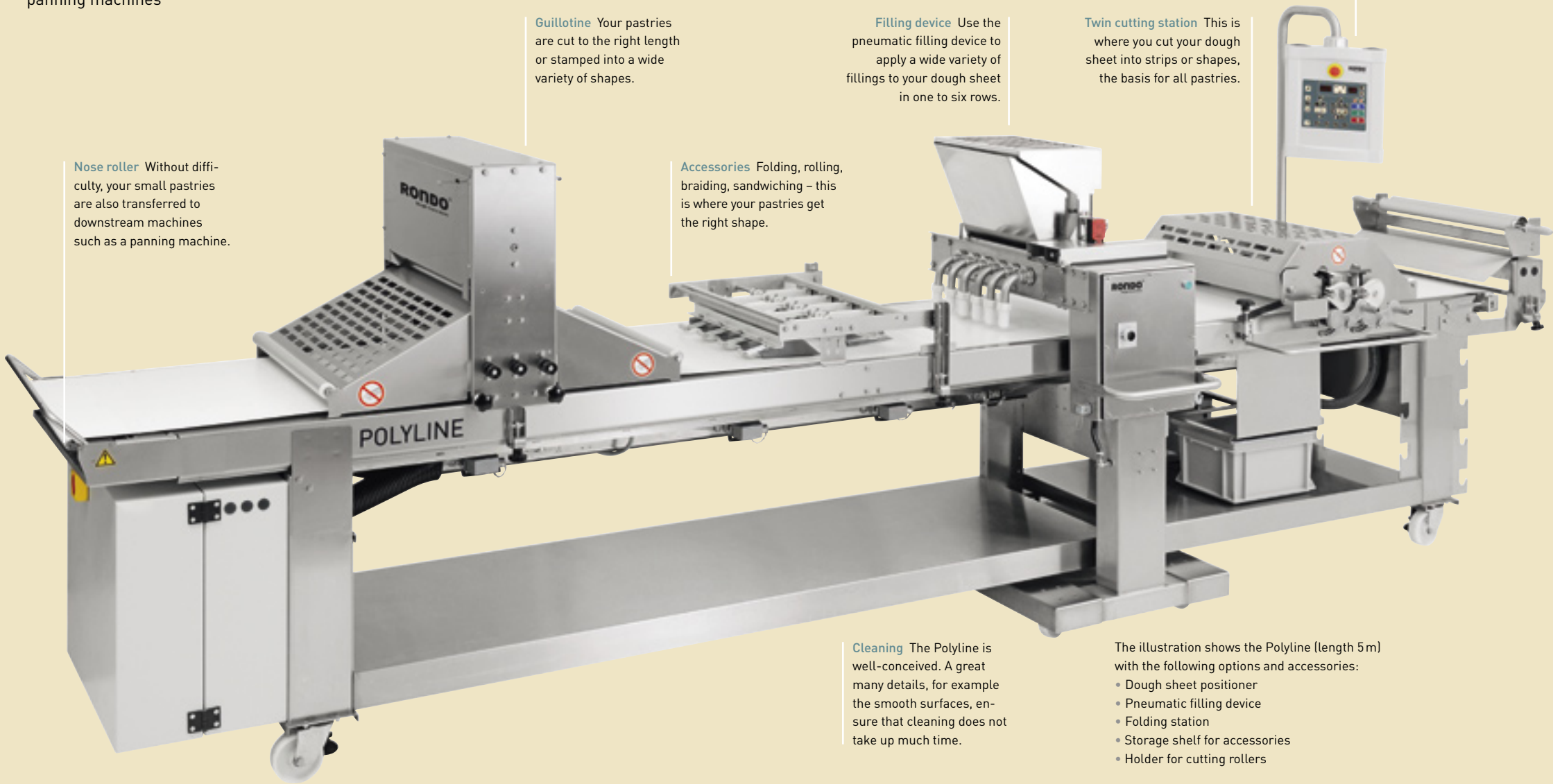
versatile
flexible
economical
compact

Why is the Polyline right for you? Because it adapts to you.

Flexible and adaptable

You can easily adapt the Polyline to your needs, existing company processes and the space you have available.

- Four different lengths
- Left or right hand execution
- Possible to feed automatically
- Various filling devices available
- Large number of accessories
- Guillotine position is easily moved
- Special nose roller enables smooth product transfer to downstream machines
- Combination with upstream and downstream machines such as calibrating units, laminating lines, round and long moulders, panning machines



Guillotine Your pastries are cut to the right length or stamped into a wide variety of shapes.

Filling device Use the pneumatic filling device to apply a wide variety of fillings to your dough sheet in one to six rows.

Twin cutting station This is where you cut your dough sheet into strips or shapes, the basis for all pastries.

Operation Simply use the touchpanel to select the right program.

Nose roller Without difficulty, your small pastries are also transferred to downstream machines such as a panning machine.

Accessories Folding, rolling, braiding, sandwiching – this is where your pastries get the right shape.

Cleaning The Polyline is well-conceived. A great many details, for example the smooth surfaces, ensure that cleaning does not take up much time.

The illustration shows the Polyline (length 5 m) with the following options and accessories:

- Dough sheet positioner
- Pneumatic filling device
- Folding station
- Storage shelf for accessories
- Holder for cutting rollers

Equipment and options

Flexible, expandable and versatile: adapt the Polyline to your needs.

- Running direction to the left or right *
- Twin cutting station
- Mechanical filling device
- Plunger filling device *
- Rondofiller *
- Mechanical guillotine

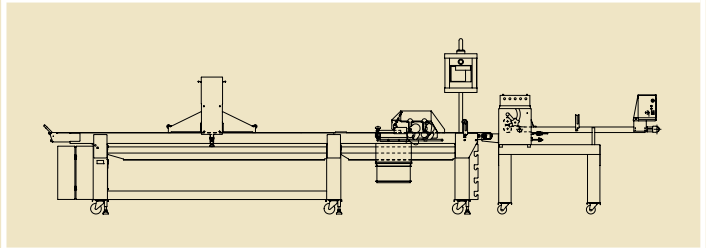
* optional

Accessories

With the practical extras from RONDO, you expand the functions of the Polyline and simplify production processes.

- Inclined infeed section with belt flour dusting
- Calibrating unit
- Dough sheet positioner
- Cutter holder
- Flour, sugar and coarse duster
- Flour brush
- Cutters
- Decoration cutting devices
- Separation belt
- Dough moisteners and sprayers
- Folding devices
- Single and multiple rolling guides
- Toboggan
- Stamping dies

	Technical data
Operation	• Microprocessor control system • Touchpanel • 99 program memory slots
Length (modular)	3800, 5000, 6200 and 7600 mm
Table width	715 mm
Table height	915 mm
Belt width	640 mm
Belt speed	0.5 – 8 m/min.
Supply voltage	3 × 200 – 480 V, 50/60 Hz
Control voltage	24 V DC
Cable duct	Below machine table
Guillotine	Mechanical, can be moved on line
Interfaces	Rondo MLC, Smartline, calibrating unit, Compact panning machine, baguette module



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 instructions.

What makes the Polyline perfect? The wealth of minor details.



Simple operation and rapid product changes

Speed is important in a bakery. The Polyline from RONDO is quick and easy to operate.

- Modern control system with large symbols
- Settings of the line and accessories for 99 different products can be memorised
- No loss of data thanks to backup copies on a USB stick
- Four motorised accessories can be controlled via the control panel
- Simple speed monitoring between Polyline and downstream machines
- Fast and effortless product changes



Quick and easy cleaning

You want to produce, not clean and polish. Pastry lines from RONDO are constructed in such a way that the time required for cleaning is reduced to a minimum.

- Smooth surfaces made of stainless steel
- Concealed motors and plug connectors
- Protected cable duct
- Smooth touchpanel
- Quick release belt without the need for tools
- Flour collecting trays



Stable and safe design

Compact and resilient, sturdy and durable: you can rely on the Polyline.

- Stable 45° double fold profile
- Height-adjustable feet and large wheels



Mechanical filling device

For creamy to semi-viscous, self-flowing fillings, the Polyline can also be equipped with a mechanical filling device.



Calibrating unit

Joins reeled dough sheets to form one continuous, low-tension dough sheet. Seams are barely visible and waste is greatly reduced.