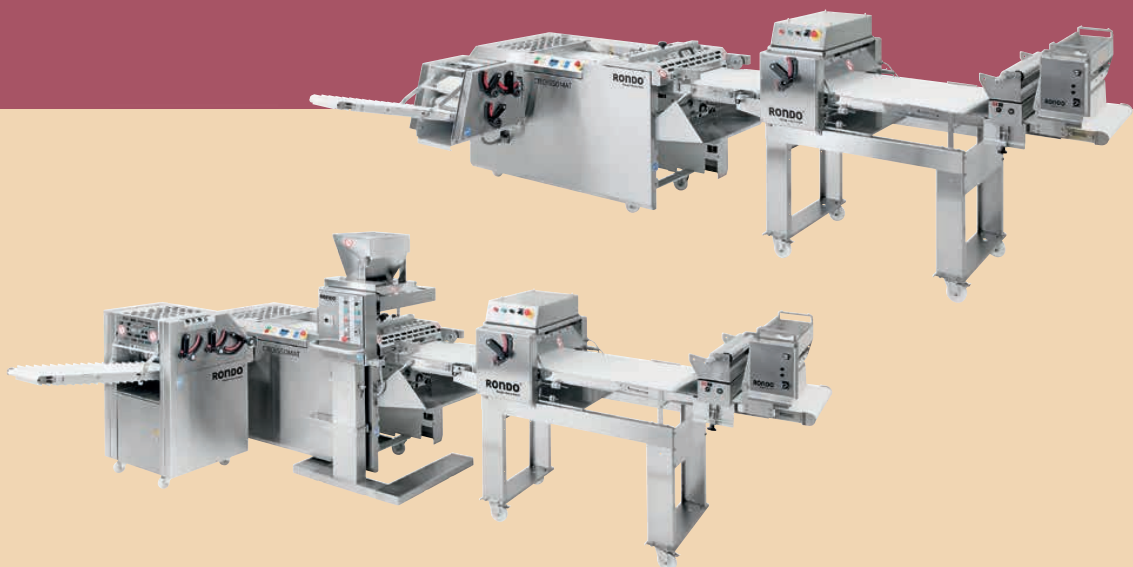


RONDO
Dough-how & more.



For filled and unfilled croissants:

Croissomat

How do you deal with compromises? By not making any.

RONDO offers the right solution for all croissants and curled pastries, whether filled or unfilled, loosely or firmly curled. Thanks to well conceived technology and many years of experience, your pastries are produced in a process safe, consistent and even manner.

The RONDO range of products covers all your needs from artisanal to industrial baking. This brochure presents machines with a capacity of 1,400 to 4,500 units per hour. You will find information on artisanal or high-performance solutions in other brochures.



Croissomat SCM

You use the Croissomat to produce your croissants automatically. Triangles are stamped from a dough sheet, turned, and then curled to perfection. You can use the SCM to produce croissants in addition to other curled products. This compact machine can be accommodated in any bakery.

- For unfilled croissants
- Laminated and non-laminated doughs
- Up to 900 units per row per hour (max. 4,500 units), two to five rows

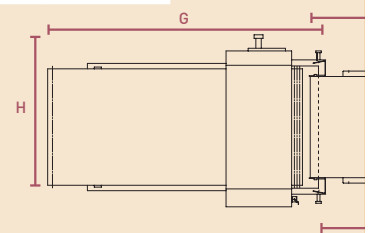
Technical data

Machine	Croissomat SCM	Croissomat SCMG
Usable dough-sheet width	approx. 530 mm	approx. 530 mm
Speed of conveyor belt	9 m/min	9 m/min
Length	2390 mm	2390 mm
Width without curling unit	880 mm	880 mm
Width with curling unit	2280 mm	2400 mm
Dimensions		
• Working position	2280 × 2390 mm	2400 × 2390 mm
• Resting position	2200 × 1850 mm	880 × 1850 mm
• Working position with upstream calibrator	2280 × 3850 mm	2400 × 3855 mm
Rated power	4.0 kVA; 1.8 kW	5.3 kVA; 2.4 kW
Voltage options	3 × 200 – 420 V; 50/60 Hz	3 × 200 – 480 V; 50/60 Hz
Weight	765 kg	790 kg (without filling depositor)
Options	Bypass table, second curling unit	Bypass table, second curling unit

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.

Dimension drawing of Croissomat

	SCM	SCMG
A	2392 mm	2392 mm
B	2280 mm	2400 mm
C	1695 mm	1657 mm
D	880 mm	880 mm
E	1400 mm	1520 mm
F	697 mm	735 mm
G	1463 mm	1463 mm
H	960 mm	960 mm



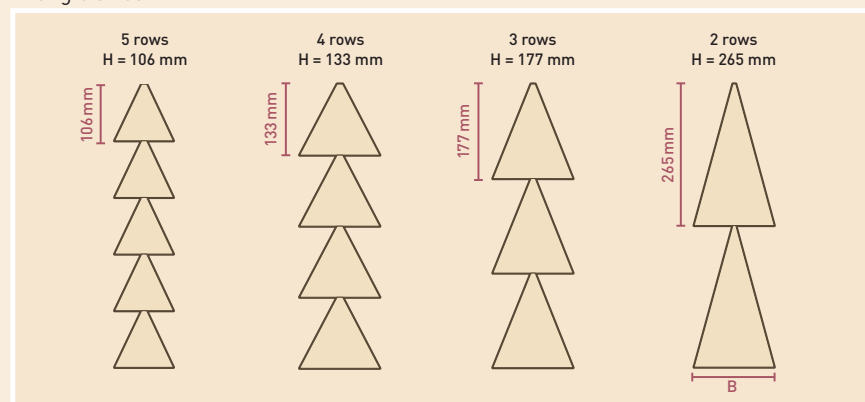
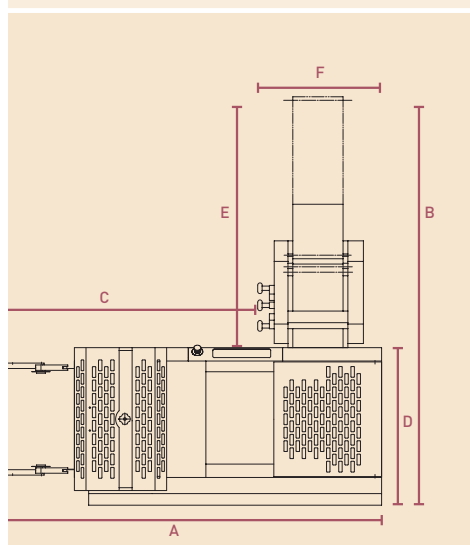


Croissomat SCM6

For the production of filled croissants, this compact Croissomat model is additionally equipped with a filling device and a special curling unit.

- For filled and unfilled croissants
- Laminated and non-laminated doughs
- Up to 900 unfilled croissants per row per hour (max. 4,500 units), two to five rows
- Up to 700 filled croissants per row per hour (max. 2,800 units), two to four rows

Triangle sizes



With a dough-sheet width of 530 mm, the heights (H) are as shown in the diagram.

They can be combined with the following bases (B): 88, 93, 108, 110, 118, 138, 145, 150, 155, 165, 188, 195 and 205 mm.

How do you produce your croissants uniformly? With a machine that has the knack.

The Croissomat SCM is the ideal solution for the production of unfilled croissants. Thanks to many elaborate details, it produces your pastries reliably and consistently in a regular shape, size and weight. It curls all the pastries to a uniform firmness, thus ensuring constant quality. Combined cutting and stamping prevents the triangles from slipping. The rows are cleanly separated by an intermittent mechanism and turned 180° on the rotary table. This guarantees that the triangles are straight and uniform when they enter the curling unit. At this point you can decide how tight or loose the triangles are curled.

Compact

When combined with a calibrating unit, the Croissomat measures only around four metres, which means it can be accommodated in almost any bakery. As an option the machine is also available with the curling unit and controls on the right-hand side, which means it can be perfectly adapted to the space you have available and your company processes.

High capacity

With the Croissomat, you produce about 900 unfilled croissants per row per hour. Depending on the size, you can produce your croissants in two to five rows, achieving a capacity of 1,800 to 4,500 units per hour. As an option, to increase the capacity, the Croissomat can be equipped with a second curling unit.



The illustration shows the Croissomat SCM with the following options and accessories:

- Calibrating unit with dough sheet positioner and flour duster



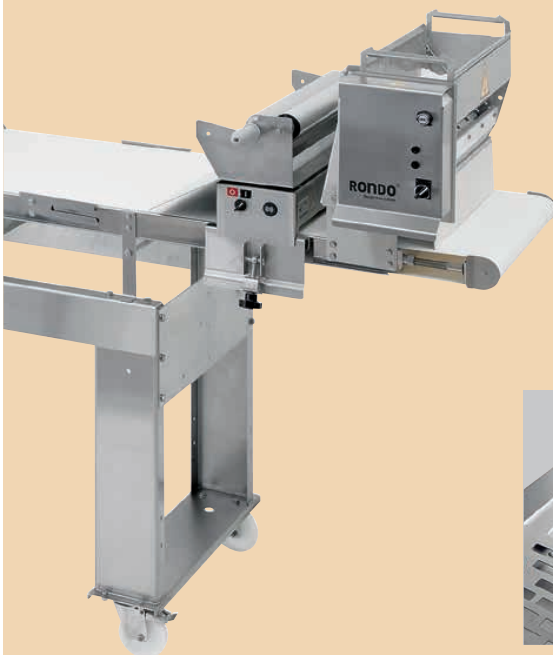
Time-saving cleaning

The Croissomat is mobile and can be shifted for cleaning. All machine parts are easily accessible without tools. Thanks to the open engineering design, neither flour nor dough scraps collect in the machine. The belts can be removed quickly and easily for cleaning.



Simple operation

You operate the Croissomat quickly and easily using the user friendly keyboard. The lengths of five base triangles can be stored, guaranteeing short and error-free product changes. When you set the curling unit, the machine produces two rows and then stops. Only the curling unit continues to run; the machine can then be adjusted without creating unnecessary waste.



Savoury snack croissants

The large opening between the guillotine and rotary table enables you to place ham, salami or slices of cheese on the triangles of dough.



Extended range of use

The Croissomat can also be used to stamp other shapes. On the optional bypass table, you can then fill the round, oval, triangular or rectangular pastries manually and process them further.

Production process



1. Calibrating

The optional calibrating unit joins the reeled dough sheets to form one continuous, low-tension dough sheet and then rolls it to the desired final thickness. Seams are barely visible, scrap is greatly reduced and your croissants have a uniform weight at all times.



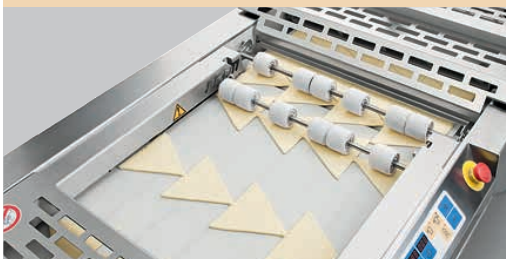
2. Pre-cutting

Before stamping, the dough sheet is cut to the exact width and the dough scraps are conveyed out of the machine. This keeps the Croissomat clean and increases process stability.



3. Cutting and stamping

Firstly, the dough sheet is cut into strips with cutters. The electro-mechanical guillotine then reliably and quietly stamps out triangles. Stamping does not cause the triangles to slip, they move forward precisely aligned. Quick release fastening enables you to replace the stamping dies quickly and without tools.



4. Separating

The individual rows are separated by an intermittent mechanism and held precisely in position by hold-down rollers. Exactly positioned triangles of dough are required for uniform and perfect curling.



5. Rotating

After separation, the triangles are transferred to the rotary table. In order that they remain precisely in position, this is raised slightly. Every second row is rotated by 180° on the rotary table. This means the triangles are not turned over and the dusted flour always remains on the upper side. In this way the croissants do not stick to or slip through the curling unit.



6. Curling

Before curling, the triangles of dough are calibrated to the correct height and dough thickness. This enables you to use one stamping die to produce a number of pastry sizes. Your croissants can be curled to your exact requirements from loose to tight. Levers are used to regulate the firmness and fix the desired settings to prevent inadvertent adjustment.

Croissomat SCMG

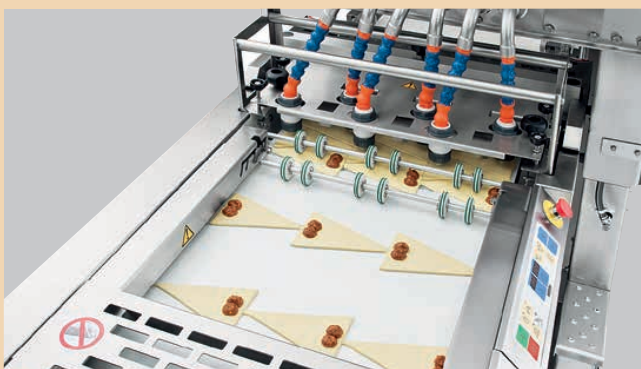
You can use the Croissomat SCMG to produce filled and unfilled croissants. This is why this model is equipped with a pneumatic filling device and special curling unit in addition to the SCM.

Depending on croissant size and the number of rows, you produce between 1,400 and 2,800 filled or 1,800 and 4,500 unfilled croissants per hour.



The illustration shows the Croissomat SCMG with the following options and accessories:

- Calibrating unit with dough sheet positioner and flour duster



Filling

The pneumatic filling depositor deposits soft to firm fillings in two to four rows. It even processes fillings with small pieces of fruit or vegetables without difficulty.



Curling

Before curling, the triangles are sprayed with water to prevent them from opening. This enables you to curl filled and unfilled triangles of dough perfectly and reliably into firmly or loosely rolled croissants. Pastries filled with sticks of chocolate or other firm fillings are also processed without difficulty manually. The curling unit is equipped with round rubber belts, making it quick and easy to clean.

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