

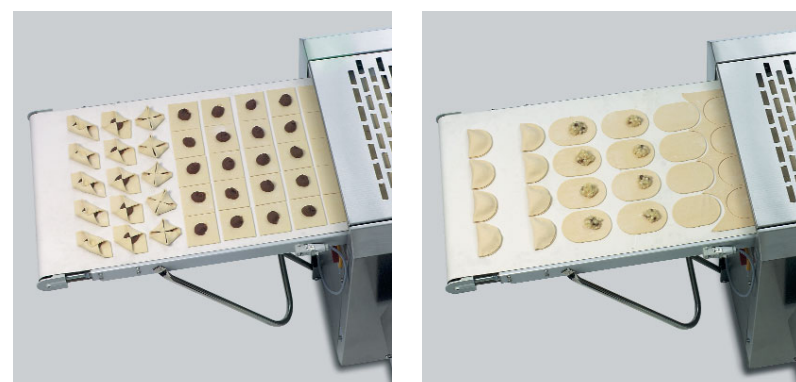
Savoury filled croissants

Through the large open space between the guillotine and the turntable, solid fillings, such as ham, salami and cheese can be placed on each row of triangles prior to moulding. Obviously this advantage is only possible because of the unique turntable facility and could not be realised with conventional croissant machines.



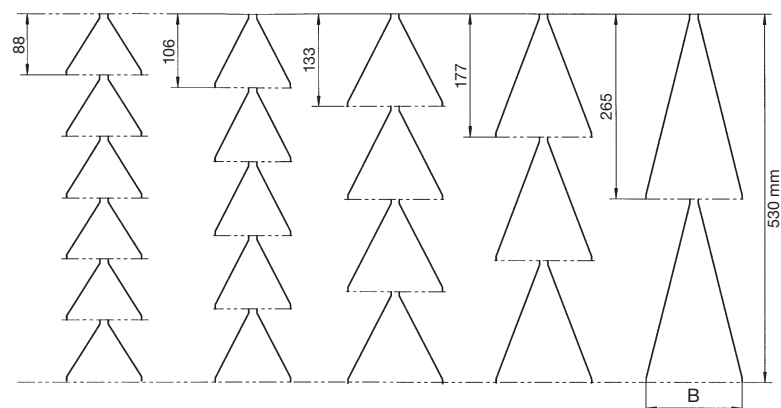
Stand-alone croissant moulder SCR 40

This machine is ideal for when you are starting to manufacture croissants. Initially it will provide uniform moulding and at a later date, it can be integrated into a cutting unit, forming an automatic croissant line.

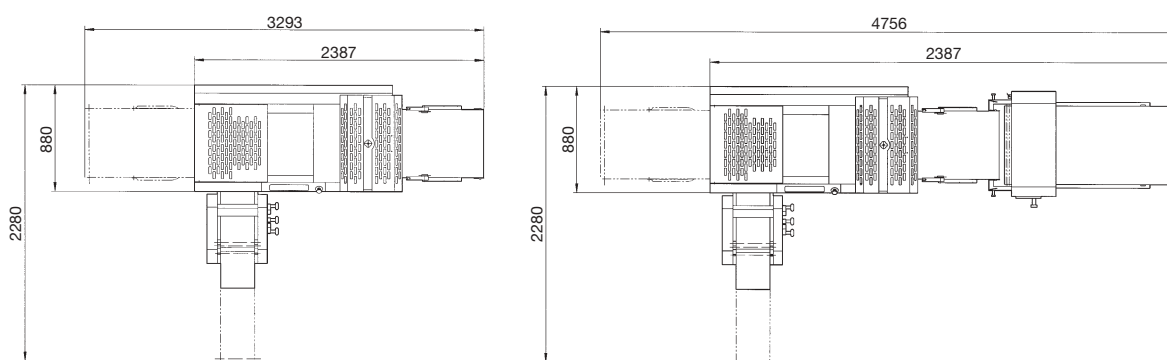


Bypass table

As an option, Croissomat can be equipped with a bypass table. Here we can cut oval, round, square or rectangular shapes. On this table, triangles can also be filled for subsequent manual moulding.



A considerable number of different sized croissants can be produced. Any of the base sizes (B) illustrated can be combined with any of the heights (H) shown. Basis (B) in mm: 63, 74, 88, 93, 108, 110, 118, 138, 145, 150, 155, 165, 188, 195 und 205. From this list you should find also for your croissants the ideal size from our competitively priced range of cutters.



Technical data	SCM 50	SCMK 50	SCR 40
Calibrator	without	with	
Bypass table	optional	optional	
Width of infeed belt	560 mm	560 mm	250 mm
Length in working position	2400 mm	4200 mm	930 mm
Length in resting position	1850 mm	3650 mm	600 mm
Width without curling unit	900 mm	900 mm	
Width with curling unit	2300 mm	2300 mm	
Rated power	3,5 kVA/1,5 kW	4 kVA/1,8 kW	0,65 kVA/0,37 kW
Supply voltage	3 x 200-420V, 50/60 Hz		
Gross weight	460 kg	460 kg/215 kg	
Cutting unit/calibrator			
Gross weight curling unit	90 kg	90 kg	155 kg

Subject to technical changes without notice. The type specific and the safety instructions of the operating manuals as well as the prohibition, mandatory action and warning signs are to be observed.

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New ideas from a natural concept.



RONDO DOGE

Croissomat SCM 50. Compact and versatile.



The Croissomat represents a new generation of croissant machines. Numerous and innovative solutions have been designed, such as the guillotining of the triangles, the separation of the rows by a stop and go mechanism and the use of a turntable to reverse every second row.

The Croissomat concept is modular. The machine can develop from a simple moulder into an integrated automatic croissant machine. Dependent on the size, the Croissomat can have from two to six rows of triangles.

The output is approximately 1000 pieces per row per hour, providing a capacity of between 2000 and 6000 croissants. The final volume is variable and can be adapted to the labour available.

In developing the Croissomat we paid particular attention to simplicity of operation, hygiene and maintenance. With a total length of 3.3 m, the machine is compact enough to find a home in most bakeries.

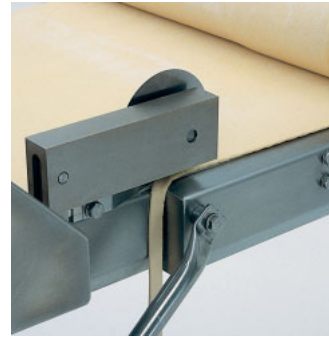
The Croissomat is also ideal for savoury filled croissants with cheese, ham or salami, as well as for a large variety of similar products using non-

laminated dough. When equipped with a bypass table, the Croissomat can be transformed into a cutting conveyor for numerous shapes.

The efficiencies that the Croissomat can provide will improve the quality, uniformity and consistency of your croissants.

Doughband sizing

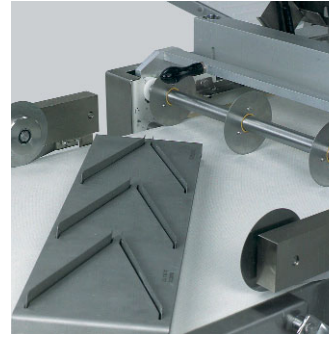
Before entering the guillotine, the pastry is cut to exactly the right width and the trimmings are removed



external to the machine, preventing possible doughband snagging.

Guillotine

Linear cutters cut the dough into strips before a guillotine completes the triangle. The guillotine blade cuts through a hold-down plate to maintain the exact position of the triangle. This technique subsequently provides a better development of the baked product.



The guillotine is mechanically driven, therefore silent and reliable. Changeovers can be made quickly without tools and incorrect fitting has been made impossible.

Separation

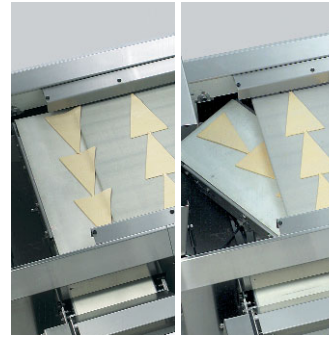
Separation of the rows of triangles is created by a stop and go principle. The first row is moved whilst the subsequent row is held by a retaining bar. This unique feature is both efficient and reliable, ensuring the integrity of the triangle's position.



This can seldom be said for conventional machines, where various belts with differential speeds are used and therefore unintentional movement of the triangle is common.

Turntable

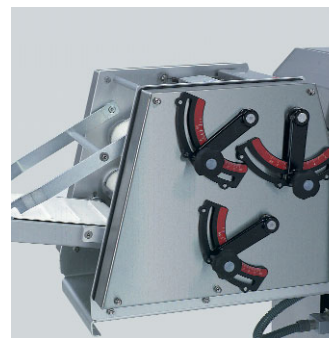
Another important innovation is the turntable which turns every second row 180°. This technique means the triangles are not turned over and the dusted surface remains always on the top. The setting of the moulder can therefore be made for a consistent surface.



The turntable also goes up to receive the triangle minimising the delivery height and eliminating any possible misalignment.

Moulder

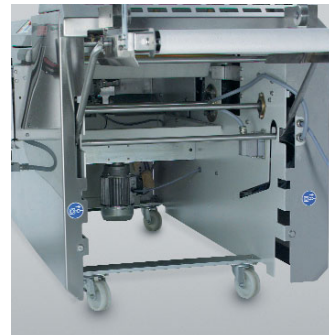
The tightness of the mould can be sensitively adjusted progressively to suit all requirements. The settings can be locked to prevent any accidental movement.



On the calibrator, a similar locking mechanism is used.

Cleaning

Appropriate attention has also been addressed to hygiene and maintenance in designing the new machine. Easy access can be made to all these important areas. The guarded and open construction make all trimmings and flour accessible and external to moving parts.



With the proven Rondo fitting system, removal of the essential conveyor tables is fast and easy, reducing cleaning time considerably. The machine is mobile and can be moved easily.

Croissomat SCMK 50. Versatility with performance.



The Croissomat with calibrator is the ideal combination for continuous production. The reeled pastry is joined and made endless on the calibrator belt. The gauging rollers calibrate the doughband to the required thickness and eliminate the joins, providing a consistent doughband for exact weight control.

Weight sensitive rollers between the calibrator and the Croissomat relax the dough and eliminate subsequent shrinkage of the cut triangles.

The standard Croissomat has the moulding unit on the left hand side. However, it can also be provided with the moulding unit and the control panel on the right hand side. The Croissomat can therefore be constructed in the ideal format for each individual location.

Control panel

The control of the Croissomat is very simple. It is made on a panel, featuring symbols. Five different base dimensions can be programmed. This makes it easy to change from one size to another. For adjusting the moulding parameters, Croissomat has the very useful setting mode.

After cutting two rows, the central unit stops, whereas the moulder continues to run, allowing time to set the parameters on the moulder without haste and therefore minimise waste.



Croissomat with two moulders

For an increase of up to 30% in production rate, i.e. approximately 4000 pieces per hour for 3 across and 6500 pieces per hour for 5 across, a model with a faster retraction speed and 2 moulders on opposite sides can be offered. Please ask for further details.