

RONDO

Dough-how & more.

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How is perfection achieved in the end? By paying attention to quality at the start.

Your dough bands will only be regular if your blocks of dough and fat plates have a regular square shape. With regular dough bands, you reduce waste and thus lower costs substantially. Using the Rondopress, you effortlessly and easily shape dough and fat blocks into regular squares. The high pressing force of the Rondopress also makes the fat very pliable, resulting in particularly consistent layers of fat.

Simple cleaning

The Rondopress is easy and quick to clean:

- Housing and cover made of stainless steel
- Easy-to-clean pressing plate



You use the Rondopress to shape consistent blocks of dough and fat plates easily and without exertion:

1. You place pre-weighed dough or a plate of fat into the stainless steel pressing chamber.
2. Close the cover – the pressing operation starts.
3. The cover opens automatically after the set pressing time and the regular square block of dough or the pliable fat plate is ready for further processing.

Technical data

Rondopress	SHTPA / SHTP.C
Outer dimensions	650 × 640 × 1200 mm
Pressing chamber	512 × 409 × 135 mm
Supply voltage	200 – 420 V, 50 Hz 220 V, 60 Hz (UL)
Rated power	3.0 kVA
Weight	330 kg

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.