

RONDO

Dough-how since 1948.



Novelty

Croissomat 4.0

Automated croissant production
of the highest artisanal quality

Croissomat 4.0

Use an automated and efficient process to produce first-class croissants and other pastries on par with artisanal products. Individually configurable process steps ensure maximum process reliability thanks to servo motors.

High-precision panning

Perfectly positioned triangles, thanks to the servo motors.

Patented separator

For precise separation of triangles without the need for adjustments to product dimensions.

Patent pending

Clean guillotine cut

For clearly visible fat layers, resulting in a final product with beautiful layering.

Integrated calibrator

For a consistent dough weight and seamless joining of dough bands.

Versatile bypass table

Tool-free change-over process, enabling product diversity without limits.

Visible curling process

Without squeezing the fat layers – for loosely to tightly curled croissants.

The highest hygiene standards

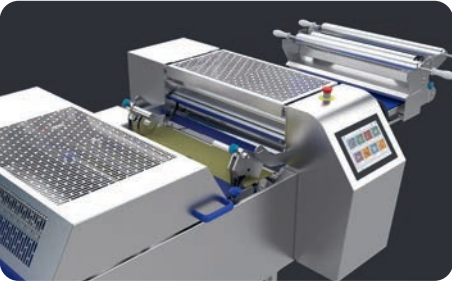
Ensuring easy access for cleaning and maintenance.



View the Croissomat 4.0 in 3D



Producing croissants of impeccable quality



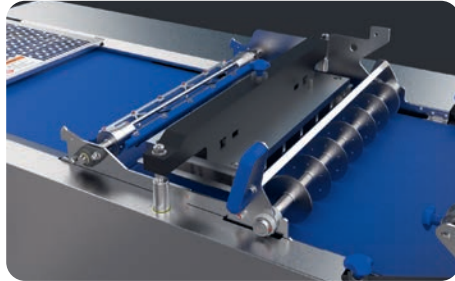
1 Calibration

The integrated calibrator ensures that the dough weight remains consistent and that individual dough bands are joined seamlessly, keeping dough trimmings to a minimum. At the same time, tension is removed from the dough band, which results in homogeneous final products.



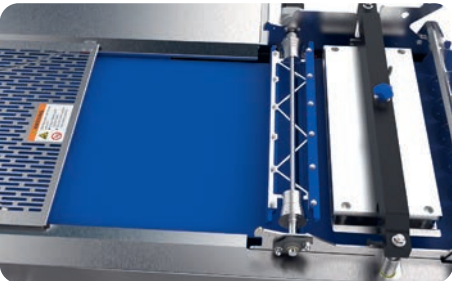
2 Cutting

After calibration, the homogeneous dough band is trimmed to a usable width. The length cutting roller then cuts the dough band to the desired triangle height. The dough trimmings are separated – for optimum process reliability and cleanliness.



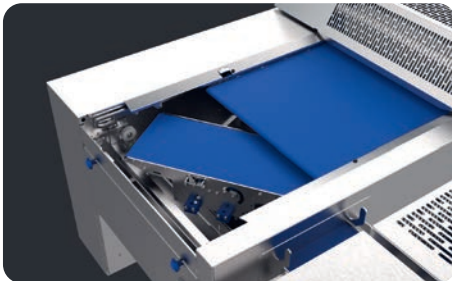
3 Stamping

Our sharp stamping dies produce a precise cut with the fat layers preserved – the prerequisite for beautiful layering and perfect product development. The large selection of tools gives you a lot of flexibility in terms of the shape and size of the croissants.



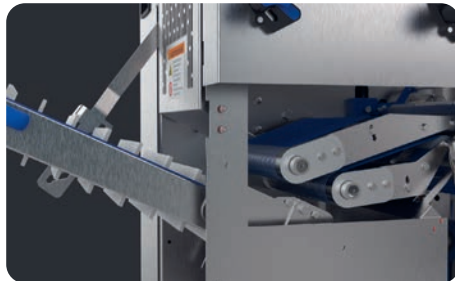
4 Separation

The triangles are separated from each other for the subsequent process. Thanks to a new, patented system, separation is carried out precisely and without any deformation. Retooling is not necessary for each product dimension, which increases productivity.



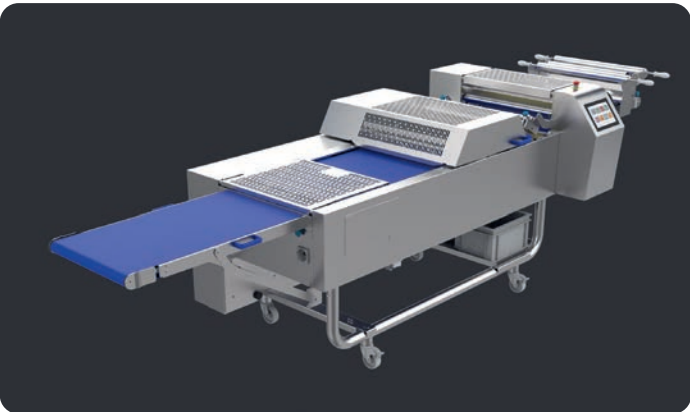
5 Panning and turning

No matter what product size is required, the bases of the triangles are placed precisely in the centre of the turning table with the help of our servo motors. Our proven turning table system positions the triangles accurately for the subsequent curling process.



6 Curling

The curling cassettes ensure gentle curling without squeezing the fat layers. Everything from tightly to loosely curled croissants can be adjusted. The ability to see into the curling unit ensures that you achieve the desired product quality without compromise.



Bypass table

With the bypass table, you can upgrade the Croissomat 4.0 to a compact make-up line with a tool-free change-over. This will expand your range of possible applications and streamline the production of your pastries. On the bypass table, you work the cut dough pieces into various products by hand, for example filled, rolled or folded products – there really are no limits to what you can do.

Outstanding product variety

Mini, maxi, sweet or savoury: With the Croissomat 4.0, you can create your products automatically, efficiently and in impeccable quality.

6 rows

5 rows

4 rows

3 rows

2 rows

Your options:

Number of rows: 2 – 6
Triangle base (B): 63 – 220 mm
Triangle height (H): 88 – 265 mm
Triangle weight: 15-120 g

Multiple variants of croissant

The compact Croissomat 4.0 produces croissants and other curled baked goods at a consistently high quality – at an output of up to 900 pieces per row, per hour. You can make croissants in many different sizes and weights thanks to the large selection of stamping dies. This way, you can expand your product range and remain flexible enough to establish or react to new market trends.

Got a special triangle size? The stamping dies are designed for customisation. We would be delighted to assist you!



Croissants

Crispy, flaky and airy croissants with a clearly defined layer structure are the main products you can create with the Croissomat 4.0. As such, your time-honoured artisanal products can be automated without compromise.



Sweet or savoury

In addition to laminated doughs, the Croissomat 4.0 can also process whole grain doughs, yeast doughs or multi-coloured doughs. So, not only will you be producing classic croissants, you will also be able to make other products, such as salted bread sticks or whole grain rolls.



Other pastries

Besides triangles, you can also produce squares, ovals or circles with the stamping die to make popular products such as pain au chocolat, filled pastries, and much more. The necessary manual work is carried out on the bypass table, which can be installed without tools.

Simple and safe to operate

The Croissomat 4.0 is simple and safe to operate, and easy to clean. This is also guaranteed by external certifications.



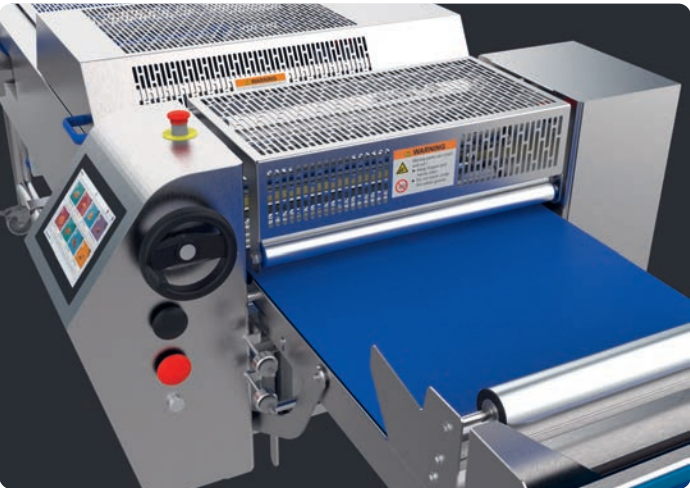
Intuitive operation and product changeover

An easy-to-understand touch panel is used to operate the machine. The multilingual user interface also enables foreign-language specialists to work with the machine. The various product settings can be configured, saved and reloaded easily so that anyone can operate the Croissomat 4.0. The set values of the analogue settings are stored and displayed directly with the product data. This makes product changeovers quick and easy.



Simple, ergonomic cleaning process

The Croissomat 4.0 is built according to the latest hygiene standards, meaning that less dirt accumulation occurs during production. Smooth chrome steel surfaces, conveyor belts with a quick-release belt, removable machine parts such as the turning table and the curling cassette or hygienic round belts are some examples of these design features. As a result, the machine can be cleaned effortlessly and efficiently at the end of production.



High level of working safety

Maximum safety is ensured. The safety guards in front of cutting and moving elements protect operators from the risk of injury, but still allow enough visibility to monitor the process. Interrupted safety circuits are indicated immediately on the touch panel, so that the operators can quickly determine and eliminate the source of the error.

Technical data table	
Display	10.1 Inch Cinema Display
Operation	i-Touch
Saveable programmes	999
Actual dough band thickness [mm]	Max. 10 mm
Dough band width [mm]	530
Width of conveyor belts [mm]	640
Length with bypass table [mm]	4198
Length without bypass table [mm]	3267
Width without curling unit [mm]	1258
Width with curling unit [mm]	2825
Width curling unit [mm]	740
Length curling unit [mm]	1944
Total height [mm]	1218
Dimensions resting position l/b/h [mm]	2531 × 2825 × 1218
Rated power [kW]	3 kW
Supply voltage [V; Hz]	3 × 200 – 240 VAC / 50/60 Hz 3 × 380 – 480 VAC / 50/60 Hz
Total weight [kg]	815
USB Connection	available
Options	
Bypass table workspace 1.0 m	Option
Catch pan to outfeed table	Option

Certified Swiss quality



Safety

Our machines are GS-certified (testing by independent bodies) and meet all the standards of the EU Machinery Directives CE (testing by internal bodies). RONDO guarantees the highest level of occupational safety.

Hygiene

As a member of the “European Hygienic Engineering Design Group - EHEDG”, we adhere to the hygienic design guidelines, in particular document 55 “Hygienic Design Requirements for Bakery Equipment”.

Swiss made and tested

Every Croissomat 4.0 is manufactured exclusively in Switzerland and passes through extensive functional testing before delivery. We guarantee impeccable quality for every machine.

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More information about
the Croissomat 4.0

