

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

RONDO Croissomat

Features:

- For filled and unfilled croissants
- For laminated and non-laminated doughs
- Up to 900 unfilled croissants per row per hour (maximum 5,400 units)
- Up to 700 filled croissants per row per hour (maximum 3,500 units)
- Between 2 and 6 production rows



Purpose:

This machine is used for production of filled and unfilled croissants.

Specifications

	I SCM	I SCMG
Power	220 V, 3 PH, 60Hz 4 kVA / 1.8 kW	220 V, 3 PH, 60Hz 5.3 kVA / 2.4 kW
Belt speed	9 m/min	9 m/min
Interfaces	Calibrating unit	Calibrating unit
Length	3855 mm	3855 mm
Width	• in working position • in home position	• in working position • in home position
Table height	2280 mm 1670 mm	2400 mm 2285 mm
Belt width	900 mm	900 mm
• Infeed belt	560 mm	560 mm
Net Weight	765 kg	790 kg (without filling device)