

More efficiency through Dough-how & more.....detail

RONDO, the worldwide leading expert for bakery machines and systems, shows that even minor innovations have a major effect. The new Rondosprayer is yet another example of Dough-how & more, the motto of RONDO, which represents decades of experience and expertise of RONDO, as well as for the obligation to do "more" for customers.

Many bakers spray their pastries with egg, oil, milk or water: the shiny appearance can demonstrably increase sales. With the new Rondosprayer, RONDO has developed and launched an accessory for make-up lines that automates this task. In addition, the Rondosprayer can automatically sprinkle seeds or grain onto pastries. Bakers use the Rondosprayer to increase the economic efficiency of their production.

The centrepiece of the Rondosprayer is the atomising unit that operates with rapidly rotating plates. This ensures a fine and uniform spray of egg emulsion, milk, oil or water. Blocking is not possible on this system, as it has no nozzles. Liquid that does not adhere to the pastry is collected under the wire mesh belt and fed back through a sieve into the reservoir for re-use.

The Rondosprayer has an independent wire mesh belt. This means the make-up line will not be contaminated by sprayed liquids or ingredients. The Rondosprayer also has an independent atomiser and seed sprinkling sections that each work as closed systems. This makes product changes quick and simple. The Rondosprayer is made of stainless steel and has smooth surfaces that significantly reduce the time required for cleaning. The conveyor belts can be removed without tools and cleaned easily.

Bakers can use the new Rondosprayer to automate spraying of liquids and sprinkling of seeds onto their pastries, thus enhancing the profitability of production. Features of the well-conceived and pragmatic Rondosprayer are the short time required for cleaning and simple product changes. Dough-how & more efficiency, simply the standard of RONDO.

Pictures:



The Rondosprayer is positioned behind a make-up line to automate the spraying and sprinkling of seeds on pastries.



The atomiser unit cannot block and ensures fine and uniform spray.