

Polyline
Variety in the easiest way



Producing a wide variety of products with ease



Polyline, the new Rondo Doge make-up line brings you a host of benefits:

- through the variety of the products that you can make in superior quality on the line
- through the modern control system that makes operation child's play
- through the sturdy and robust design that is particularly easy to clean.

Thanks to the modular construction, you can tailor the line to your available space. With the Polyline, you are not only making an investment in flexible pastry production, but also in high profitability and consistently high product quality.



Sturdy construction

The Polyline's robust table profile is made of stainless steel. The novel 45° double fold profile provides maximum strength and hygiene. Height-adjustable feet ensure that it remains firmly in position, while large rollers make it easy to move the Polyline. A generous storage shelf provides safe and space-saving storing of the accessories, stamping dies and cutting knives.



Optimum hygiene

The Polyline is outstanding from the modern hygiene perspective. Smooth surfaces make cleaning the line particularly easy. Motors and plugs are covered and cables protected by a cable duct. Numerous other details such as a touchpanel with glass keyboard, quick-belt-release and flour collecting trays simplify cleaning for you.



Reliable product transfer

The belt catch simplifies the transfer of products, especially small ones, to following machines, such as the Compact panning machine from Rondo Doge. The belt catch is an integral part of the quick belt-release mechanism.



Quiet guillotine

The guillotine is electromechanically driven, making it extremely quiet in operation and virtually vibration-free. Changing the cutting knife and stamping die is quick and easy. The guillotine can be moved in any position along the line.

Easy to use

The Polyline is equipped with a modern microprocessor control and touchpanel with glass keyboard. Large, easily understandable symbols make operation simple.

For each product, you need only enter the appropriate speeds and parameters for the guillotine, filling depositor or driven accessories once and save them in one of the 99 program memories.

When changing products, the operator simply has to load the appropriate program and the Polyline automatically adopts the correct values. The result: fast product changeover and consistent product quality at all times.



What do you want to produce with the Polyline?

Folded, rolled, filled, decorated, cut or die-stamped products? Variety is trump card!



Flexible filling depositors

The electromechanical filling depositor is designed for free-flowing and viscous fillings. It can deposit fillings spot by spot, discontinuously or continuously, on one, two, three or four rows.

As an option, the Polyline can also be fitted with a pneumatic filling depositor.



Pneumatic filling depositor

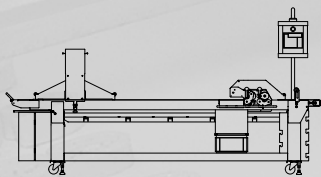
Technical data

Length:	(modular) 3800, 5000, 6200 und 7600 mm
Width of table:	715 mm
Height of table:	915 mm
Width of belt:	640 mm
Conveyor belt speeds:	0.5–8 m/min.
Supply voltage:	3 x 200–400 V AC, 50/60 Hz
Control voltage:	24 V DC

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.

Always the right length

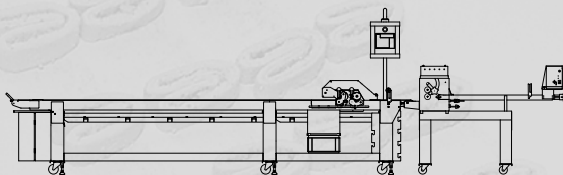
The Polyline is designed on the modular principle and is available in four lengths (3.8, 5.0, 6.2 and 7.6 m). Even the shortest version will allow you to produce snails and other roll-wound products. Thanks to the modular design, you can adapt the Polyline to perfectly fit your needs and your available space.



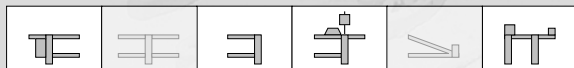
Polyline PMML 100 (3.8 m)



End module Long module Short module Operation module Belt flour dusting system Calibrator



Polyline PMML 101 (5.0 m) with calibrator



End module Long module Short module Operation module Belt flour dusting system Calibrator



Polyline PMML 102 (6.2 m) with inclined infeed section and belt flour dusting system



End module Long module Short module Operation module Belt flour dusting system Calibrator

Increased performance

Automatic panning of the products or production of short paste sheets? Automatic line feeding or product seeding? Anything is possible!

Expand the Polyline with high-performance supplementary machines from Rondo Doge and increase the degree of automation in your production and the output of your make-up line.

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